

**FUNCTIONS AT**  
**WAYSIDE INN**

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South Melbourne 3205

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# Wayside Inn

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## BEVERAGE PACKAGE

DURATION	PREMIUM	DELUXE
3 hours	54pp	66pp
4 hours	64pp	77pp
5 hours	72pp	88pp

### Premium Package

#### SPARKLING

Arrowhead Block Sparkling Cuvee - SE Australia

#### WHITE

Arrowhead Block Sauvignon Blanc - SE Australia

#### RED

Arrowhead Block Shiraz Cabernet - SE Australia

#### DRAUGHT BEER

Furphy Refreshing Ale

#### CIDER

Pipsqueak Apple Cider

#### LIGHT BEER

Cascade Premium Light

Selection of soft drinks and juice

Please note our packages are subject to seasonal changes, please speak to a member of our functions team for further information.

### Deluxe Package

#### SPARKLING

Domaine Chandon - Yarra Valley, VIC

#### WHITE

Kindred Spirit Sauvignon Blanc - Marlborough, NZ

Endless Pinot Grigio - King Valley, VIC

Skillogalee Riesling - Clare Valley, SA

#### ROSÉ

Sacha Lichine Rosé - Provence, FR

#### RED

Farm to Table Pinot Noir - Avenal, VIC

Farm to Table Shiraz - Avenal, VIC

Dragon Fly Cabernet Merlot - regional WA

#### DRAUGHT BEERS & CIDER

Carlton Draught

Trumer Pils

Mountain Goat Steam Ale

Pipsqueak Apple Cider

#### BOTTLED BEERS

Pure Blonde

Coopers Pale Ale

Corona

Peroni

#### LIGHT BEER

Cascade Premium light

Selection of soft drinks and juice

# WAYSIDE INN

## **Spirits**

Add our spirit package to a beverage package of your choice for an additional 20 dollars per head.

### **SPIRIT PACKAGE INCLUDES:**

Vodka

Gin

Bourbon

Whisky

Rum

## **Cocktails**

Treat your guests to a cocktail on arrival. Available on a pre-ordered basis and priced at 12 dollars per cocktail when you order more than 40. Please speak to a member of our functions team for further information.

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## **Cash Bar**

With fully stocked bars and beers on tap, your guests will be able to select from a long list of drinks, which they can purchase throughout your function.

## **Bar Tab on Consumption**

A bar tab can be set at the beginning of your function with a specified limit or amount in mind that you feel comfortable with spending. This can be reviewed as your function progresses and increased if need be. However we will always ensure you are in full control of the amount throughout the event. At any point you are welcome to turn the bar tab into a cash bar so your guests can purchase their own drinks.

# CANAPÉ MENU

## **15PP**

Select 3 canapés  
(5 pieces per person)

## **25PP**

Select 4 canapés  
& 1 substantial item or brioche roll  
(7 pieces per person)

## **35PP**

Select 4 canapés  
& 2 substantial items or brioche rolls  
(9 pieces per person)

## **45PP**

Select 5 canapés  
& 2 substantial items or brioche rolls  
(11 pieces per person)

## **COLD**

Prawn and chicken rice paper rolls  
Chinese roast duck rice paper rolls  
Traditional beef tartare with croutons  
Chicken liver parfait on potato crisps  
Selection of sushi rolls (V by request)  
Beetroot cured salmon with caper cream cheese on crostini

## **HOT**

Roast pumpkin arancini, goats curd (V)  
Vegetarian spring roll with sweet chilli dipping sauce (V)  
Mini curry samosa with cucumber raita (V)  
Crispy fried prawns with spicy mayonnaise  
Salt and pepper calamari  
Thai fish patties with hot mint and chilli  
Crispy chicken with sesame mayonnaise  
Beef skewers with honey, soy and ginger  
House-made sausage rolls with tomato relish

## **SUBSTANTIAL ITEMS**

BBQ prawn skewers with garlic and chilli  
Marinated lamb cutlets with tzatziki

## **BRIOCHE ROLLS**

Pulled pork, apple, radish and chilli coleslaw  
Poached chicken, cucumber and lemon  
Cheeseburgers with bacon  
Soft shell crab, coriander, carrot and miso  
Marinated eggplant, romesco and feta

# SET MENU - 1

**2 COURSES - 55PP**

**3 COURSES - 65PP**

Our set menu is designed to be served 'family style', shared entrées in the centre of the table to evoke conversation, guests then have the choice for their main and dessert course.

For each course we ask that you select your preference of three dishes from the options below.

## **ENTRÉE - Choose 3 of the following**

Artisan cured meats, crispy treats, pickles and toast  
Wagyu beef and jalapeño croquetas  
Crispy fried whitebait, roast garlic, paprika  
Broccoli, freekeh and mint salad with buffalo mozzarella  
Szechuan calamari, Asian salad  
School prawns, chilli, lemongrass and coriander  
Natural oysters with seaweed vinaigrette

## **MAINS - Choose 3 of the following**

Rotisserie cooked chicken, mash, bacon, mushrooms and jus gras  
King salmon fillet, spring vegetables and dashi broth  
Wood grilled 250g Gippsland scotch fillet, mash, green beans and red wine jus  
Green pea and asparagus risotto (V)

## **SIDE**

Wayside Inn mixed leaf salad

## **DESSERTS - Choose 3 of the following:**

Dark chocolate fondant with croissant ice cream  
White chocolate, raspberry crème brulee and biscotti  
Sticky date pudding, eggnog ice cream, cherries and brandy sauce  
Chef's cheese selection

If however, you prefer an individually plated menu served in the traditional style, it will be an additional cost of 5 dollars per guest per course.

# SET MENU - 2

**2 COURSES - 65PP**

**3 COURSES - 75PP**

We ask that you select your preference of three dishes per course from the options below for your guests to select from on the day of your function.

## **ENTRÉE - Choose 3 of the following**

Pan seared scallops, cauliflower puree, apple salad and bacon

Chicken liver parfait, fig jam and brioche

Gin cured salmon, horseradish and dill

Broccoli, freekeh and mint salad with buffalo mozzarella (V)

Artisan cured meats, pickles and toast

Confit pork belly, parsnip puree and fennel salad

## **MAINS - Choose 3 of the following**

Rotisserie cooked chicken, mash, bacon, mushrooms and jus gras

King Salmon fillet, spring vegetables and dashi broth

Wood grilled 250g Gippsland scotch, mash, green beans and red wine jus

Green pea and asparagus risotto (V)

## **SIDE**

Wayside Inn mixed leaf salad

## **DESSERTS - Choose 3 of the following:**

Dark chocolate fondant with croissant ice cream

White chocolate, raspberry crème brulee and biscotti

Sticky date pudding, eggnog ice cream, cherries and brandy sauce

Chef's cheese selection

# CORPORATE MENU

## **PREMIUM PACKAGE - 50PP**

### **ARRIVAL**

Coffee, a selection of tea, mineral water and juice

### **MORNING TEA**

Assorted muffins, coffee, a selection of tea, mineral water and juice

### **LUNCH**

Assorted sandwiches, baguettes and wraps

Fresh seasonal fruit platter

### **AFTERNOON TEA**

Freshly baked scones with jam and cream

Coffee, a selection of tea, mineral water and juice

## **EXECUTIVE PACKAGE - 60PP**

### **ARRIVAL**

Coffee, a selection of tea, mineral water and juice

### **MORNING TEA**

Assorted muffins, coffee, a selection of tea, mineral water and juice

### **LUNCH**

Select a main course from our bar menu

Fresh seasonal fruit platter

### **AFTERNOON TEA**

Freshly baked scones with jam and cream

Coffee, a selection of tea, mineral water and juice

## **MORNING OR AFTERNOON TEA - 20PP**

Assorted muffins OR freshly baked scones with jam and cream

Coffee, a selection of tea, mineral water and juice

## **LUNCH - 30PP**

Assorted sandwiches, baguettes and wraps

Fresh seasonal fruit platter

Coffee, a selection of tea, mineral water and juice

Packages are based on a minimum of 8 people