



FUNCTION & EVENTS MENU

RBA

FOOD FOR A SUSTAINABLE FUTURE



Our dishes have been created with minimal waste and have a plant forward focus along with traditional favourites. Our menu also features the WWF future 50 foods (50 foods for healthier people and a healthier planet). Where we have used meat and fish, all suppliers have a farm to plate philosophy. Our chicken is RSPCA endorsed and all fish and seafood are Marine Stewardship Council approved which means these species are now sustainable forever.

canapes

A DELICIOUS SELECTION OF STYLISH CANAPES \$45

Minimum 10 guests per event.

The package includes 8 choices of canapes (2 cold, 2 hot, 2 substantial and 2 dessert)

Cold

Chicken ballotine, kombu, pistachio, wild rice (contains nuts)

Citrus cured Fremantle octopus (MSC), flax seed blini, crème fraiche, caviar

Goats curd, roast capsicum, olive tapenade tartlet (v, gf)

Duck pancake, hoisin sauce, spring onion (df)

Yuzu scallop, compressed cucumber, finger lime (gf, df)

Rare roast beef, crouton, horseradish, chard (gf)

Hot

Crispy Spencer Gulf basil prawn (MSC) – chili mayo Twice cooked pork belly, apple relish, rainbow radish (gf)

Pumpkin and sage arancini, parmesan floss, aioli Slow cooked beef and mushroom pithivier, port jus Quail saltimbocca, prosciutto, sage, salsa rossa, Korean spicy calamari, kimchi, chilli

Seared scallop (MSC,) cauliflower puree, crispy prosciutto (gf)

Substantial Canapes

Charred garlic and rosemary lamb cutlet, quinoa, salsa verde (gf)

Ricotta and spinach ravioli with lemon aspen veloute and parmesan (v)

Pulled beef brisket slider with crunchy slaw and chipotle

Crispy Hoki fish (MSC) taco, compressed fennel, lime and coriander

Dessert

Lemon curd tart, burnt meringue, basil

Assorted marshmallow

Carrot macaroon, mascarpone, basil

Dark chocolate and walnut truffle (contains nuts)

Cannoli, mascarpone, pistachio soil

Mini chocolate fondant, raspberry, lemon balm

RA