

FUNCTION MENU 2026

UPDATED 06/08/2026



Bistro Rouge

East to West



COLD CANAPES

SALMON POKE, AVOCADO, PONZU, SESAME CRACKER (DF)

PEKING DUCK PANCAKE, HOISIN SAUCE (DF)

ASSORTED SUSHI (DF) (VEGAN OPTION AVAILABLE)

PRAWN & MANGO SALAD, SPICY MAYO, CRISPY WONTON (DF)

MUSHROOM AND LEEK TART, FETA CHEESE (V)

HOT CANAPES

PORK & CHIVES DUMPLING, SOY VINAIGRETTE (DF)

PRAWN SPRING ROLL, SWEET CHILLI SAUCE (DF)

MAC 'N' CHEESE CROQUETTE, AIOLI (V)

FRIED CHICKEN WONTON, SWEET SOUR SAUCE (DF)

PRAWN & SCALLOP DUMPLING, MALA CREAM SAUCE

PUMPKIN ARANCINI, BLACK GARLIC AIOLI (V)





SUBSTANTIAL CANAPES

BEEF BRISKET SLIDER, TOMATO CHUTNEY, PICKLE

CHICKEN SATAY SKEWER, PEANUT SAUCE (DF) (GF)

MINI CHICKEN SAN CHOY BOW (DF)

ANGUS BEEF PIE

PRAWN TOAST, CHILLI MAYO (DF)

VEGETARIAN HOKKIEN NOODLES (V, DF)

GRILLED LEMON GRASS PORK SKEWERS, THAI DIPPING SAUCE (DF)

DESSERTS

SALTED CARAMEL CRÈME BRULEE, POPCORN (GF)

CLASSIC PROFITEROLE (CHOCOLATE OR VANILLA CUSTARD)

LEMON MERINGUE TART

VANILLA PANNA COTTA, BERRY COMPOTE, HONEYCOMB (GF)



CANAPES PRICING

5 PIECE OPTION - \$30PP

(1 SUBSTANTIAL SELECTION & 4 HOT OR COLD SELECTION)

7 PIECE OPTION - \$40PP

(2 SUBSTANTIAL SELECTION & 5 HOT OR COLD SELECTION)

10 PIECE OPTION - \$50PP

(3 SUBSTANTIAL SELECTION & 7 HOT OR COLD SELECTION)

EXTRA CANAPES

COLD CANAPES - \$6PP PER ITEM

HOT CANAPES - \$6PP PER ITEM

SUBSTANTIAL CANAPES - \$8PP PER ITEM

DESSERT - \$5PP PER ITEM

GOURMET SANDWICHES - \$5PP





BUFFET HOT STATIONS

CHICKEN SKEWERS (SATAY, TERIYAKI OR MORROCAN SPICE)

THAI CURRY FISH (DF)

SINGAPORE NOODLES / HOKKIEN NOODLES (DF)

STIR FRY BEEF (MONGOLIAN OR BLACK BEAN) (DF)

STIR FRY CHICKEN (CASHEWS OR HONEY) (DF, GF)

STIR FRY KING PRAWNS X 2 (HONEY OR XO SAUCE (ADD \$2.50PP)

BAKED SALMON (ADDITIONAL CHARGES CHANGE ACCORDING TO MP)

- BROWN BUTTER SAUCE OR TERIYAKI

BEEF RENDANG (DF)

SPINACH RICOTTA RAVIOLI, ROAST TOMATO SAUCE, CAPER, PARMESAN

PORK FENNEL SAUSAGE RIGATONI, BROWN BUTTER, SEMI DRY TOMATO, PARMESAN

HOUSEMADE BEEF LASAGNA





BBQ / ROAST STATIONS

SLOW COOKED BEEF BRISKET (GF, DF)

STICKY PORK RIBS (GF, DF)

CRISPY PORK BELLY (GF, DF)

ROAST CHICKEN (GF, DF)

SLOW COOKED LAMB SHOULDER (DF)

VIETNAMESE STYLE GRILLED PORK SCOTCH FILLET (GF, DF)

HONG KONG STYLE CHAR SIU (DF)





SIDES

ROAST VEG (GF, DF)

STEAMED VEG (GF, DF)

SEAFOOD SALAD

ROAST PUMPKIN, CHICKPEA, ROCKET SALAD, HONEY BALSAMIC DRESSING (GF, DF)

SEASONAL LEAF SALAD CITRUS DRESSING (GF, DF)

SIGNATURE PARIS MASH (ADDITIONAL \$4PP)

TO FINISH

CHEFS SELECTION OF DESSERTS

FRUIT PLATTER





BUFFET STATIONS PRICING

BUFFET MENU 1 \$55PP

~ 2 BBQ/ROAST ~ 2 HOT DISH ~ 2 SIDES ~ 1 DESSERT

BREAD ROLL AND RICE INCLUSIVE

BUFFET MENU 2 \$65PP

• 3 BBQ/ROAST • 3 HOT DISH • 3 SIDES • 1 DESSERT

BREAD ROLL AND RICE INCLUSIVE

BUFFET MENU 3 \$70PP

• 3 BBQ/ROAST • 3 HOT DISH • 3 SIDES • 2 DESSERT

BREAD ROLL AND RICE INCLUSIVE

EXTRA STATIONS

- SEAFOOD STATIONS - \$25PP
- ANTIPASTO - \$15PP
- DUMPLING STATION - \$15PP



2-3 COURSE SIT DOWN MENU

ENTREE

PASTA *orecchiette, mushroom cream, pesto*

GRILLED PRAWN *roast tomato sauce, pangrattato (GF, DF)*

PORK BELLY *crispy fried, tamarind sauce, cucumber salad (GF, DF)*

LAMB SHEPHERD'S PIE

CURED SALMON *chilli lime dressing, fresh herb (GF, DF)*

CHICKEN SKEWER *mediterranean, roast peppers, fried chick pea (GF, DF)*

MAINS

BARRAMUNDI *roast potato, leek fondue (GF)*

BEEF SHORT-RIB *hoi sin glazed, asian salad, chilli soy dressing (GF, DF)*

CHICKEN SUPREME *baked sweet potato, bearnaise sauce*

LAMB SHOULDER *slow cooked, roast vegetables, rosemary jus (DF)*

ZUCCHINI FRITTER *roast pepper, harissa (DF)*

BEEF TENDERLOIN *paris mash, roast tomato, red wine jus (\$10 extra)*

DESSERTS

JAPANESE CHEESECAKE *wild honey, malt cream*

LEMON MERINGUE TART

VANILLA PANNA COTTA *mixed berry compote, honey comb (GF)*

CREME BRULEE *salted caramel & popcorn (GF)*

2 course - \$55PP

3 course - \$65PP

WAKE FUNCTION MENU

\$28PP MIN 30 PEOPLE

- GOURMET SANDWICHES
- BEEF BRISKET SLIDER, TOMATO RELISH
- FRIED CHICKEN WONTONS, SWEET CHILLI SAUCE (DF)
- ANGUS PARTY PIES
- ASSORTED SWEETS (GF AVAILABLE)

ONLY AVAILABLE FOR WAKES







Terms & Conditions

CANCELLATION OF AN EVENT / FUNCTION

Notification in writing via email is required for any cancellation prior to your booking date. Function and event cancellations will result in a loss of your deposit. Event/Function cancellations less than 30 days prior to your booking date will incur a charge of 100% of the total for your event/function.

CANCELLATION OF AN EVENT BY THE VENUE

The venue reserves the rights to cancel any function or event or any associated event at it's sole discretion. In the instance of the venue cancelling an event, the venue may, at it's discretion refund any deposits paid by you less any fees incurred.

The venue expressly excludes any liability for any direct or indirect losses or damages, arising as the result of such cancellation, for example travel or accommodation costs incurred. In the event of a cancellation, the venue will endeavour to reschedule the event using reasonable measures and the parties agree to negotiate in good faith in such circumstances.

CHANGE OF DATES

Where possible, the venue will try to accommodate your date change. If this is not possible, a date change is considered a cancellation and the above cancellation policy applies.

MINIMUM SPEND REQUIRMENTS

A minimum spend will be quoted for each function or event. They are based on seasonality and other requirements. Minimum spends are for FOOD ONLY. If you do not reach the minimum spend you will be charged a fee up to the minimum spend. Minimum spends are subject to change depending on current food costs.

DEPOSIT

A 50% deposit will be required to secure your booking.

FINAL NUMBERS

Final numbers must be confirmed a week prior to your event. If your guest numbers reduce less than 48 hours prior to your booking, you will be charged for the number you confirmed for. While we will endeavour to accommodate an increase in numbers, we cannot guarantee a larger table/area without reasonable notice.

PAYMENTS

Total balance for the event is due 2 weeks prior to the event. Cheques are not accepted. Our preferred method of payment is by EFT bank transfer. Anything additional must be paid for on the date of your event by cash or card. We do not invoice for payments after the event conclusion.

MENUS AND DIETARY REQUIREMENTS

Our menus will be changed over time and will notify you when it happens. All dietary requirements must be given to the caterers in detail. All details will be noted, if in any case a guest is unwell due to ungiven details of dietary requirements, we will not take any responsibility as the kitchen were not given correct details by the host.

By signing here, here means that you have read and understood the above terms and conditions.

Signature **X**

Date
