

# FUNCTIONS MENU

November - December 2018



## THE PLATTERS PACKAGE

The **Platters Package** includes the famous Let Minnow "Starter Board" below which people can help themselves to for the entire duration of the function. Well we think its famous. This is ideal for a predominately stand up, cocktail, have a chat style of event.

Then your choice of **three platter options at \$36 pp**  
Or your choice of **four platter options at \$42 pp**

### STARTER BOARD

Marinated vegetables | cheeses | frittata | mixed cured meats | mustard | pickles | breads (can include GF options) | crackers | seasonal produce

### CHOOSE 3 OR 4 PLATTER OPTIONS

- Blue Cheese Croquettes with Roast Garlic Aioli 🌱
- Chicken Wings with Green Peppercorn Aioli 🌱
- King Fish Ceviche with Avocado Cream 🌱 🍷
- Mushroom Arancini 🌱
- Cauliflower with Fried Chickpeas and Grapes 🌱 🍷
- Popcorn Prawns with Sesame Seeds and Kewpie Mayo 🍷
- Salt & Pepper Squid 🌱 🍷

## THE MAINS PACKAGE

Our other option is the **Mains Package** which allows the guest to choose one of the below listed mains with all of the sides included to share for **\$55 pp** (minimum 25 persons). This is more suitable for a sit down style of event of course rather than a cocktail style stand and grazing event.

### MAINS

- Salsa Verde Snapper with Clams And Potatoes 🌱
- Roast Pumpkin with Fried Artichokes, Mixed Beans 🌱 🍷
- Diablo Half Chicken with Chili Lime Salsa 🌱
- Beef Short Ribs 🌱

### SIDES

- Green Salad with Apple, Smoked Almonds & White Balsamic Dressing 🌱 🍷
- Green Beans with Tangy Mustard Dressing 🌱 🍷
- Chunky Potatoes with Chili Lime Salt 🌱 🍷
- Roasted Cauliflower with Grapes, Chickpeas And Spices 🌱 🍷
- Truffled Potato Mash 🌱 🍷

# THE DRINKS OPTIONS

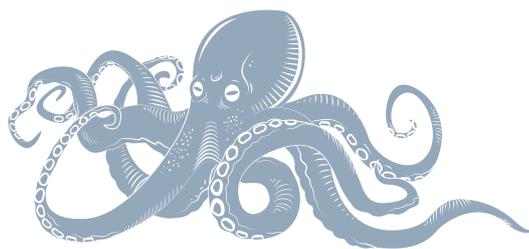
Let minnow offers a small but carefully selected range of wines, cocktails, spirits and beers specifically to match not only our climate, modern styles and casual dining atmosphere, but also our food. We have elected to offer only Australian wines which utilise minimum intervention or chemicals wherever possible along with beautifully balanced Spanish wines for the same reasons. Most Spanish wines are either biodynamic or organic with minimal chemical used in either the production or finishing of their wines. So fewer headaches in the morning.

Our house wines are from our Spanish suppliers and offer excellent value for money and a quality that we feel suits our local community. The owners here have in fact visited the Conde Valdemar winery in the Rioja region of Northern Spain and can testify to the beauty of their wine making and the quality and heritage that goes into every bottle regardless of the price.

You are welcome to decide which wines and other drinks you wish your guests to order. We can limit the drinks to house wine and beer only, add a range of additional beers and other wine styles, open the whole bar up, add spirits or even offer cocktails should that be the sort of event you require. Our wines vary from \$8 per glass up to \$13 and for functions we could also suggest purchasing by the bottle instead and having your set list of wines and beers available on ice or on the tables for either self service or for our staff to pour, whichever you prefer. You can set up a bar tab or guest can pay direct, whichever suits your event or budget.

Let us know if you would like a copy of our full drinks and wine lists and you can then decide on your preferences. From Spanish House Wines through to French Champagne, Beers to Sangria, we are certain that you will find a style and quality to suit both your budget and your event.

Special wines, spirits or beers to suit your needs can also be sourced from our suppliers should the need arise. Thank you for thinking of Let Minnow Café + Bar for your special occasion.



**We look forward to being apart of your next special event!**

Please note we have a minimum \$2,500 spend for events from 15th Nov through December that book the whole of the café and bar area Thurs – Sat nights. Any balance outstanding is not refundable. 50% deposit is payable 14 days prior to the event. We are licenced from 10am until 10pm and out of respect for our neighbours we need to be closed by then for all events.



GLUTEN FREE



DAIRY FREE



VEGETARIAN



VEGAN



GLUTEN FREE AVAILABLE



DAIRY FREE AVAILABLE



VEGAN AVAILABLE