

SEASONAL MENU OPTIONS for GROUP BOOKINGS & FUNCTIONS

Two or Three Course. Main Choice Menu

Entrée – To Share

Stracciatella, Roasted Peppers

Duck & Armagnac Pate

Salt & Pepper School Prawns

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Main Course – Choice on Night

Market Fish Fillet w/ Seasonal Accompaniments

Vegetarian Pasta

Schnitzel, Mash, Capers, Shallots

Minute Steak, Red Wine Jus

Served with sides

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Dessert – To Share

Selection of Cheese

Madeleines, Chantilly & Honey

2 Courses - \$68 per person 3 Courses - \$79 per person SAMPLE MENU



SEASONAL MENU OPTIONS for GROUP BOOKINGS & FUNCTIONS

Two or Three Course, a'La Carte Menu

Entée – Choice on Night

Stracciatella w/ Roasted Peppers

San Daniele Prosciutto

Duck & Armagnac Pate

Salt & Pepper School Prawns

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Main Course – Choice on Night

Market Fish Fillet w/ Seasonal Accompaniments

Vegetarian Pasta

Schnitzel, Mash, Capers, Shallots

Served with sides

Minute Steak, Red Wine Jus

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Dessert – Choice on Night

Selection of Cheese

Affogato

Madeleines, Chantilly & Honey

2 Courses - \$78 per person 3 Courses - \$89 per person

Dishes on these menus may change without notice. Please let us know if you want a specific item for your event.

SAMPLE MEZU



Canapés

For groups of 20+

Salt Bush & Vinegar Mussels

Beef Tartare Brioche

Polenta Chips

Anchovies on Toast

Sweet & Sour Pork Hock

Homestead Mushrooms

Fried Potato, Smoked Eel, Chive

\$69 for 12 pieces per person (Maximum of 4 selections)

Extra canapés \$6.50 per piece

SAMPLE MENU



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Beverages

Here at Fix, we offer an extensive wine list for you to choose from for your event. We are always pleased to consult with you on the best wines to fit your guests and budget.

We also understand that often a fixed price is required to meet your requirements, so as an alternative, we offer two beverage package options.

These packages are based on a minimum of 25 people for a **3 hour event.**An additional hour is \$10 per person.

Package One: \$40 per person.

Includes our own House Wine or similar.

The wine varietals are an SSB Blend or Chardonnay,
Malbec or Cabernet/Shiraz Blend.

Also included are local beers and soft drinks.

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Package Two: \$55 per person.

Wines such as - - Amanti Prosecco, Veneto IT, NV
Vitis Pinot Grigio, Venezie Italy. Eccolo Chardonnay, Adelaide Hills, S.A.
Paddy Borthwick Pinot Noir, Wairarapa N.Z. Pierre et Papa Grenache blend, FR
Also included are local craft beers and soft drinks.

Please note, the above mentioned wines are examples only, we will source the best available wines at the time of your event.

Dishes on these menus may change without notice. Please let us know if you want a specific item for your event.