



# Stone's Throw

FUNCTIONS

# CATERED TO YOU

Our events packages are intended to be a guide for the planning of your occasion, we will work closely with you to create the perfect dining experience tailored especially for you and your guests.

Our catering menus are designed and created by our talented team of chefs, with a focus on using fresh, locally sourced and ethically produced ingredients. All food is prepared in house and made fresh on the day of your event.

At Stone's Throw your special event is our priority. If you are planning a wedding or engagement celebration, please be sure to book a private appointment with our functions coordinator to discuss whole venue hire options.

We have two types of dining options, one being a sit down lunch or dinner in our Atrium Restaurant or cocktail style in either our Mailroom or Courtyard areas. It's up to you to decide which suits your event best – then leave the rest up to us.

# ATRIUM

Minimum of 50 guests

## 3 course shared \_ \$55pp

This is our preferred way to dine.

A progression of shared plates based on the best seasonal produce available. This menu generally consists of three savoury courses and a shared dessert but can be customised to suit the requirements of your function.

*Please enquire with our staff to learn more about the food offering.*



## two course shared \_ \$60pp

### Entrée

#### Shared antipasto

selection of locally cured meats, pickles, vegetables, cheese, olives, grilled ciabatta

### Main

#### Slow Roasted Scotch Fillet

harissa, mustards and house made preserves. served with a delicious seasonal selection of roasted vegetables and salads.

or

#### Mediterranean slow roasted lamb

pickled eggplant, muhammara and golden raisins. served with a delicious seasonal selection of roasted vegetables and salads.

### Add Shared Dessert

6 per person

# COCK TAIL

## casual gathering

### select any amount of our set platters

Antipasto  
Ana's chicken or vegetarian curry puffs  
Tempura prawn w lime & aioli  
Pork slider  
German style kransky roll

All above selections are \$150 per platter  
(30pc Platters)

Large bowl of chilli salted fries \$30



\* In the rare event menu items may change  
subject to availability.

## stand-up dinner

Minimum of 30 persons

### A variety of packages with your choice of canapés:

- Choice of 3 small + 1 substantial for **\$30pp**
- Choice of 3 small + 2 substantial for **\$40pp**
- Choice of 2 small + 3 substantial for **\$50pp**

#### Small

Tempura prawn w lime, aioli  
Rare beef crostini w salsa verde, pecorino  
Sugar cured salmon w tahini yoghurt, herbs  
Prosciutto crostini w buffalo mozzarella  
Spanish tortilla w pumpkin, garlic, paprika  
Caccaitore w pickled chilli, mozzarella  
Ana's chicken or vegetarian curry puffs  
Smoked sardines on toast w sweet onion  
and olive tapenade  
Goats curd and sweet tomato tarts

#### Substantial

Pork slider w pickled carrot, sesame and  
asian herbs  
German style kransky roll w monterey jack  
cheese, pickles  
Grilled ciabatta w hummus, roasted tomato  
Mini fish and chips w lemon, aioli  
Vietnamese style salad w roasted pork, namjim

#### Sweet

Lemon tart w coconut, meringue  
Chocolate brownie w strawberry, chilli  
Cranberry and pistachio shortbread  
w vanilla buttercream

# HAPPY TO HELP

For bookings or information contact:

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