

Function Platters Menu

House Fries \$20

Crispy fries seasoned in moose's famous house seasoning served with homemade herb aioli

Vegetarian Spring Rolls \$20

Vegetarian Spring Rolls served with homemade sweet chilli sauce

Moroccan Spiced Wedges \$30

Crisp potato wedges dusted in Moroccan seasoning served with homemade sweet chilli & sour cream

Premium Chicken Nuggets \$30

Juicy chicken nuggets served w/ Tomato, BBQ & sweet chilli aioli sauces

Beef Dim Sims \$30

Premium beef dim sims served with homemade sweet chilli sauce

Texan Fries \$35

House fries topped with crispy bacon pieces, melted cheese, sour cream & shallots

Buffalo Wings \$35

Juicy chicken wingettes freshly cooked.

With homemade Korean BBQ, Ranch and Buffalo Sauces

Tell us how hot you like them. **Mild or Spicy**

Seafood Selection \$45

Mixture of tempura fish pieces, calamari rings & Panko crumbed prawn cutlets

Served with lemon wedges and homemade tartar sauce

Asian Selection \$45

Mixture of beef dim sims, vegetarian spring rolls and pork and prawn gyoza

Served with homemade sweet chilli sauce

Panko Crumbed Prawn Cutlets \$45

Prawn cutlets crumbed Japanese style and served with sweet Chilli sauce (20 pcs)

Satay Chicken Skewers \$50

Skewers of juicy chicken tenderloins marinated in spicy satay paste and served with house blended satay sauce

Gourmet Sliders \$60

Fresh brioche sliders care of 3 mills bakery, with your choice of filling:

1. Black Angus Steak: Marinated steak, beetroot & caramelised onion

2. Chicken Parmigiana:

Handmade chicken schnitzel, Napoli sauce, double smoked ham & melted cheese & herb aioli

3. Char Grilled Vegetable: Char-grilled zucchini, mushroom, capsicum, haloumi cheese and pesto mayo

Vegetarian, Vegan & GF Options Available on request.

If you are wanting to host a more formal function our team of chefs can put together a sit-down table package tailored to your event and budget. Just ask for more information when booking.