



GROUP MENU'S 20-40 PEOPLE

MENU A \$38

SHARED PLATE

HOUSEMADE TRIO OF DIPS, TOASTED PITA
(VE & GF AVAILABLE)

CHOICE OF MAIN

SALT & PEPPER SQUID,
LEMON AIOLI, CHIPS & SALAD

BEEF OR CHICKEN SCHNITZEL,
GRAVY, CHIPS & SALAD

BEEF BURGER,
SMASHED BEEF PATTIE, GRILLED
ONION, LETTUCE, PICKLE,
CHEESE, BBQ CHIPOTLE MAYO,
CHIPS

EGGPLANT PARMIGIANA
FRIED EGGPLANT, NAP SAUCE,
CHEESE, CHIPS & SALAD VGO

MENU B \$48

SHARED PLATE

HOUSE MADE DIPS, MARINATED LOCAL OLIVES,
TOASTED BREADS V
(VE & GF AVAILABLE)

CHOICE OF MAIN

ATLANTIC SALMON
SALSA VERDE, KIPHLER POTATOES,
GREEN BEAN & HEIRLOOM TOMATO
SALAD A

ROASTED CHICKEN BREAST
CORIANDER, GREEN CHILLI,
LEMONGRASS, COCONUT STICKY RICE,
THAI BASIL, PINEAPPLE & MANGO SALAD
V

100 DAY AGED SIRLOIN,
PARSNIP & CAULIFLOWER PUREE,
CAMELISED FENNEL SALAD GF

ROASTED WINTER VEGETABLE SALAD
PUMPKIN PUREE, SOFT HERBS, PINE
NUTS, CURRANTS, LEMON VINAIGRETTE
VG GF N

WE CAN CATER FOR ALMOST ALL DIETARY
REQUIREMENTS

SUNDAYS ARE SUBJECT TO A 10% SURCHARGE
PUBLIC HOLIDAYS ARE SUBJECT TO A 15% SURCHARGE





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DESSERTS

\$15 ADD ON PER PERSON

APPLE CRUMBLE TART, CREME ANGLAISE, VANILLA ICE CREAM

'LECHE ASADA' VANILLA, CARAMEL, FRESH BERRIES GF

STICKY TOFFEE PUDDING, VANILLA ICE CREAM & TOFFEE SAUCE

CHEESE PLATE KI BRIE, QUINCE PASTE, BAROSSA DRIED FRUIT & NUTS N GFO

BRINGING CAKE

\$40 FEE TO CUT AND SERVE YOURSELF, KNIFE, PLATES & NAPKINS PROVIDED

\$5 PER PERSON FOR THE KITCHEN TO CUT & SERVE INDIVIDUALLY WITH CREAM

Please note that there will be a \$10 no show fee that will apply for any guests that cancel within 24 hours notice up to a maximum of 5.

Any additional no shows, over & above 5, will be charged a full menu price.

Group menu's change seasonally with our restaurant menu.



GET IN CONTACT

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