

THE OLD
LAUNDRY
BAR & KITCHEN

FUNCTION PACKAGES

Minimum 20 required

Changes to the packages can only be made within the same price bracket.

Package 1 (\$29pp)

light

Pork and ricotta sausage roll, apple, tomato chutney

Asparagus and pumpkin arancini, mozzarella, aioli (vego)

Korean chicken skewer, Korean BBQ sauce, mayo, sesame (DF, GF)

Sub

Cheeseburger slider, pickle, mustard, tomato

Package 2 (\$29pp)

light

Blue swimmer crab donut, pebre salsa, avocado aioli

Wagyu beef carpaccio, crispy caper, parmesan sauce, basil (gf)

Confit duck leg pancake, cucumber, hoi sin, spring onion (df)

Sub

Dry aged Angus sirloin, potato rosti, prawn salsa (gf, df)

Package 3 (\$39pp)

light

Chorizo and shallot croquette, Sriracha sauce

Beef bourguignon and pepper pie (df)

Korean pork belly skewer, Korean BBQ sauce, mayo, sesame (DF, GF)

Sub

Cheeseburger slider, pickle, mustard, tomato

Fish and chips, lemon, mayonnaise (df, gfo)

Package 4 (\$39pp)

light

Lamb tartare, poppadum, turmeric yoghurt, salted cucumber (gf, dfo)

Smoked mozzarella croquette, Ortiz anchovy, oregano, lemon (vego opt)

Beef cheek cigar, brik pastry, labneh, olive

Sub

Venetian style crab gnocchi, San Marzano, chili, cinnamon

Middle eastern black Angus skirt steak, harrisa, coriander, almond pesto (gf, df)

Package 5 (\$49pp)

light

Asparagus and pumpkin arancini, mozzarella, aioli (vego)

Korean pork belly skewer, Korean BBQ sauce, mayo, sesame (DF, GF)

Beef bourguignon and pepper pie (df)

Chorizo and shallot croquette, Sriracha sauce

Korean fried chicken, crispy wanton, BBQ sauce, pickled daikon

sub

Pulled lamb shoulder slider, cos slaw, minted yoghurt

Fish and chips, lemon, mayonnaise (df, gfo)

Package 6 (\$49pp)

light

Smoked mozzarella croquette, Ortiz anchovy, oregano, lemon (vego opt)

Chicken liver and truffle pate, crispy cigar, port gel, parsley

Blue swimmer crab donut, pebre salsa, avocado aioli

Lamb tartare, poppadum, turmeric yoghurt, salted cucumber (gf, dfo)

Confit duck leg pancake, cucumber, hoi sin, spring onion (df)

Sub

Crispy skin pork belly, carrot puree, fried shallot, mustard (gf)

Coffee rubbed venison rump, chimichurri, patatas bravas, coriander (gf,df)

Package 7 - European style (\$65pp)

light

Abrolhos island scallop, grapefruit, basil, pistachio (gf, df)

Duck and bacon terrine, brioche toast, cranberry

Beef fillet mignon, chive and potato fondu, horseradish (gf)

Chicken and jamon croquette, Romanesco sauce, baby onions

Amelia Park lamb ribs, beer glaze, cashew skordalia, caraway

Mushroom and truffle arancini, parmesan aioli (vego)

sub

Slow braised beef cheeks, sweet potato puree, gremolata (gf)

Confit rabbit ravioli, burnt butter and sage, pecorino

Grilled local snapper, beans in saffron tomato, pickled fennel (gf,df)

Package 8 - Asian inspired (\$65pp)

light

Spanner crab salad, paw paw, Thai basil, peanut, nam jim (gf,df)

pickled mushrooms, goji berry, tofu crisp (gf,df,vegan)

Confit duck leg pancake, cucumber, hoi sin, spring onion (df)

Korean fried chicken, crispy wanton, BBQ sauce, pickled daikon

Chinese pork belly skewer, BBQ sauce, mayo (DF, GF)

Beef tataki, ponzu, crispy leek (new item)

Sub

Crispy skin snapper, ginger, garlic chips, bok choy (gf,df)

Bahn mi slider, crisp pork belly, pate, noc cham, pickles

Beef short rib, spiced eggplant, lotus (gf,df)

Package 9 - We love seafood (\$65pp)

light

Oyster natural, shallot mignonette, chili, lime (gf,df)

Yellowfin tuna tartare, prawn cracker, caper, lemon (gf,df)

Smoked mozzarella croquette, Ortiz anchovy, oregano, lemon (vego opt)

Octopus escabeche, polenta chip, parsley dressing

Local cod skewer, lemon, oregano (gf,df)

Seared Abrolhos scallop, salsa verde, parsnip chip (gf,df)

Sub

Venetian style crab gnocchi, San Marzano, chili, cinnamon

Grilled local snapper, beans in saffron tomato, pickled fennel (gf,df)

Risotto nero, cuttlefish, gremolata (gf)

Package 10 – Chef's favourites (\$65pp)

light

House made snapper pastrami, crème fraiche, dill (gf, dfo)

Chicken liver and truffle pate, crispy cigar, port gel, parsley

Seared Abrolhos scallop, salsa verde, parsnip chip (gf, df)

Chicken and jamon croquette, Romanesco sauce, baby onions

Pork and ricotta sausage roll, apple, tomato chutney

Korean fried chicken, crispy wanton, BBQ sauce, pickled daikon

sub

Middle eastern black Angus skirt steak, harrisa, coriander, almond pesto (gf, df)

Crispy skin pork belly, carrot puree, fried shallot, mustard (gf)

Confit rabbit ravioli, burnt butter and sage, pecorino

Package 11 - Diamond package (\$99pp)

light

Futari wagyu carpaccio, parmesan air, salmon roe, potato crisp shiso (gf)

Caviar, served with bellinis, crème fraiche, dill, lemon

Wagin duck prosciutto, rockmelon, focaccia (gf)

Seared Abrolhos scallop, salsa verde, parsnip chip (gf,df)

Lamb fillet, sweet potato, horseradish, mustard leaf (gf)

Octopus escabeche, polenta chip, parsley dressing

Foir gras crème puff, black truffle, burnt honey

sub

Beef wellington, pea puree, porcini

Tuna loin, polenta with truffle, butter lemon sauce (gf)

Peking duck, cucumber, pickled onion, prickly ash (df)

Crayfish medallion, endive, confit potato, jamon crisp (gf)

Dietaries Package (\$39)

All gf vegan

Min. 10 required

light

Beetroot tartare on crisp, lemon oil, micro shiso

Chickpea falafel, spiced tomato sugo, tabbouleh

Korean mushroom skewer, Korean BBQ sauce, vegan mayo, sesame

Corn and zucchini fritters, lime, chili

Sub

Korean fried cauliflower, pickled daikon, sesame

Seared tofu salad, tatsoi, black vinegar dressing, cucumber, peanut

GRAZING BOARDS

The Antipasto

Small \$400

Large \$700

Prosciutto, champagne ham, fennel salami, dips, 3 cheeses, breads, Italian veg, fruits, pastes, breadsticks, crackers and olives.

Seafood

Small \$500

Large \$900

Oyster natural with vinaigrette, Crayfish salad, Skull Island prawn cocktail, Cod potato salad, escabeche of octopus, pickled mussels, Ortiz anchovy, Taramasalata, breads, crisps and lemon.

The Vegetarian

Small \$400

Large \$700

Charred asparagus, pumpkin pomegranate bites, fruits, maple carrot and dukkha, eggplant and goats cheese rotolo, olives, breads, 3 cheeses, dips, fruit pastes, crackers.

The Vegan

Small \$400

Large \$700

Charred asparagus, pumpkin pomegranate bites, fruits, maple carrot and dukkha, eggplant and hummus rotolo, olives, breads, 3 vegan cheeses, dips, fruit pastels, crackers

The Dessert

Small \$300

Large \$500

Profiteroles with orange creme an chocolate, fruit tarts, jam doughnuts, white chocolate and raspberry truffles, mini tiramisu, variety of macarons, baclava and brownies.

DESSERTS + CAKES

Canape desserts

\$4 per item (minimum of 20 per item required)

Mini chocolate cupcakes, buttercream icing and raspberry GFO

Macarons with ganache GF

Tiramisu shots

Doughnut, rose cream and fruit salsa

Chocolate tart

Citrus tart

Flourless white chocolate brownie with pecan brittle (VEGAN)

Raspberry and white chocolate tart (VEGAN)

More substantial desserts

\$8 per item (minimum of 20 per item required)

Tiramisu, coffee liquor, sponge fingers

Momma's doughnuts, rosewater cream, pistachio salsa

Cinnamon and berry crème brulee with shortbread

Chocolate tart, double cream, strawberry coulis

Raspberry and white chocolate cheesecake

Mandarin panna cotta with walnut crumble, orange and mint GF

CAKES

Cupcakes \$6 each (min 12 per flavour in multiples of 12)

Chocolate or vanilla piped with buttercream

Small \$120 (up to 40 people)

Small gluten free \$150

Large \$240 (up to 80 people)

Large gluten free \$270

Flavours

Light mud/white chocolate or salted caramel mud cake with white or dark choc ganache OR

Gluten free chocolate cake with butterscotch ganache

Candles/cake toppers are not included, custom cakes available