



# EVENTS MENU

# BOTTOMLESS BRUNCH (2 HOURS)

\$85PP (INC. HOUSE WINES, BEER, NON-ALC OPTIONS)

ADD COCKTAIL ON ARRIVAL \$10PP

UPGRADE TO PREMIUM WINES & SELTZERS, BOTTOMLESS SPRITZ COCKTAIL \$15PP

## *Selection of seasonal share plates*

### **Josie's marinated olives**

**Smashed avocado** corn chips, lemon oil

**Warm focaccia** balsamic, dukkah, olive oil

-

**Corn & jalapeño bites** mint & coriander yoghurt

**Wild mushroom arancini** truffle aioli, parmesan VEGAN OPTION

**Southern fried chicken sliders** ranch

**Soft shell crab tacos** slaw, chipotle mayo

-

### **Australian cheese plate**

---

## 3 COURSE MENU TO SHARE

\$50PP

FOR THE TABLE

### **Josie's marinated olives**

**Smashed avocado** corn chips, lemon oil

**Warm focaccia** balsamic, dukkah, olive oil

-

**Smoked salmon** honey dijon dressing

**Wild mushroom arancini** truffle aioli, parmesan VEGAN OPTION

-

### **Choose 2**

**Pork belly** braised red cabbage, quince

**Roast sirloin** yorkshire pudding, red wine jus

**Barramundi** celeriac puree, salsa verde

**Baked cauliflower** romesco, parmesan

**Grain salad** charred lettuce, citrus dressing

*served with roasted kiplers & steamed greens with lemon oil*

-

**Warm sticky date** butterscotch sauce, stem ginger ice cream

or

**Australian cheese plate** pickles, sourdough

# CANAPÉ MENU

**\$30PP 3 small + 1 large | \$40PP 4 small + 1 large | \$50PP 5 small + 2 large**

## ***Small***

Duck san choi bao sausage rolls  
Mini hotdog  
Quiches  
Spring rolls  
Samosas  
Wild mushroom arancini  
Smoked salmon on pumpernickel  
Rare beef with horseradish & chive  
Oyster in the shell  
Scallop with cauliflower puree, truffle  
Chorizo skewers with chimichurri  
Roasted peppers, labna, dukkah, pomegranate

-

## ***Large***

Calamari with aioli  
Sliders - beef, chicken, falafel  
Tacos - pulled pork, chilled prawn, soft shell crab  
Single sandwiches - chicken katsu, "lobster", tempura prawn, oki niku  
Lamb cutlets  
Ceviche  
Ancient grain salad - haloumi, mint, nuts, red molasses

---

## CHARCUTERIE / CHEESE & ANTIPASTO PLATTERS

### **\$30PP**

3 salumi, 3 cheese, 3 antipasto, Josie's olives,  
nuts, fruit, crackers, quince

---

## SEAFOOD BUFFET

**MINIMUM OF 20 PEOPLE | 2 HOURS**

### **\$60PP**

Chilled tiger prawns, oysters, inari crab, smoked salmon,  
pickled octopus, sauces & condiments

### **\$90PP**

King crab legs, sashimi & ceviche, prawn skewers, soft shell crab sliders



**GET IN TOUCH**

**(02) 8587 5300**

**BRIDGEVIEWHOTEL@SOLOTEL.COM.AU**