

FUNCTION PACKAGES

Here at Hunter's, we believe good food and good company feeds the soul.

That's why our function menu is designed to help you bring your people together.

Beverage Packages will be custom tailored to suit your budget and taste preferences. We can also recommend beverage packages paired with the food items you choose from below. Any beverage package / open bar will be priced on top of the below function prices.

Function Pricing

1 hour - 3 cold canapé ,3 hot canapé / 26 pp

2 hour- 3 cold canapé, 4 hot canapé,1 handheld / 37 pp

3 hour- 4 cold canapé, 5 hot canapé, 2 handheld ,1 R C Dessert / 49 pp

4 hour- 5 cold canapé, 6 hot canapé, 2 handheld, 2 R C Dessert / 59 pp

Add on

Add any one of the stations / prices as per the menu

Add second station / 9 pp

Add third station / 7 pp

Premium Oyster station / 15 pp

Additional Handheld item / 7 pp

Roving cocktail dessert / 3 pp

Canapés Options

Cold Canapés

Huon Ocean Trout Tataki, crushed avocado, micro apple and ginger salad, pink pepper corn (GF, DF)
Smoked chicken, King Island brie, quince paste, baby cress, shortcrust tart
Honey roasted crushed pumpkin, feta crumble, candied rosemary, blue corn tostada (GF, V)
Saffron poached baby potato, blue swimmer crab and celery salad, cucumber relish, shiso (GF)
Victorian prosciutto, roasted pear and goat cheese mousse, kalamata olive lavosh
Prawn Popcorn popsicle, chipotle mayo (GF, DF)
Honey glazed smoked duck and Lychees twist (GF, NF, DF)
Blinis, guacamole, char grilled corn(V)

Hot Canapés

Slow braised lamb rillettes, minted labneh, Dukkah (GF)
Twice cooked pork belly, open steamed bun, lemongrass chilli sauce and Asian slaw
Mushroom and pea arancini, roast garlic aioli (GF)
Prawn Har Gow, soy chili dipping
Vegetable Samosa, tamarind chutney (Vegan)
Beef sauce Albondigas, tomato, chilli, garlic
Zucchini and pumpkin fritters, red capsicum dip (Vegan, GF)
Thai spiced chicken pops, peanut dipping

Hand – Held / Substantial Items

Salt and pepper calamari, lime aioli (GF, DF)
Wagyu beef sliders, cheese, tomato, lettuce, mayo
Smoked chorizo hot dogs, smoked paprika aioli
Stir fry chicken, black bean sauce, spring onions, sesame (GF, DF)
Texas BBQ rubbed mini steak sandwich
Fish and chips, lemon tartare

Roving Cocktail Dessert

Hunters dark chocolate rocky road, pistachio, coconut
Passion fruit curd mini meringue tart
Dark chocolate brownie, chocolate ganache, cocoa nib crunch
Assorted Macaron
Petit Opera gateaux
Mango éclair, white chocolate, coconut crumble

Food Station Menu

Station 1 - Interactive Grazing Station / 15pp

Victorian Prosciutto sliced to order

Slow baked tomato brushed, sour dough croutes

Hungarian salami, shaved ham

King Island double brie, roaring forties blue cheese, Maffra aged cheddar

port wine Quince paste, carrot and cumin seed grissini, assorted lavosh, assorted bread

Aged balsamic, Extra virgin olive oil

Station 2 - Beef tartare Variation Station – Make to order / 12pp

King Island grass fed beef

Condiments: Capers, chopped shallots, chopped ginger, wasabi, tabasco, Dijon mustard,

Horseradish, cracked pepper, sea salt flakes, micro herbs

Potato crisps

Sour dough croutes, Fried wonton sheets

Blue corn tortilla chips

Station 3 - Interactive Station - Ceviche Remix / 14pp

Sashimi grade yellow fin Tuna or Hiromasa King Fish

Spanish onions, tomato, Cilantro, lime juice, diced cucumber, Jalapeno Chile, Avocado puree

Taco shells/ Blue corn tostada

Station 4 - Make your own Mexican Bowl / 12pp

Choice of: Soft tortillas, Nachos, Taco

Fillings: Beef chilli con carne, vegetarian con-carne (v option)

Toppings: Refried beans, red onion, tomatoes, lettuce, cheese, guacamole, sour cream, Jalapenos & sautéed corn kernels with cilantro

Sauces: Hot sauce-Habanero & mango, tomatillo & habanero, smoked jalapeno

Premium Oyster Station - \$ 15 PP

Selection Pacific sucked Oysters

Tomato, coriander, onion salsa

Tobiko, Nam Jim dressing

Mignonette Sauce, Tabasco, Worcestershire Sauce

Lemon, Lime

Baby capers, Cracked pepper
