

LONG TABLE DINNER SAMPLE MENU

- ON ARRIVAL -

(served in the courtyard)
spiced nuts & marinated olives



- SAVOURY FEAST SELECTION -

(staggered service)

cured meats
za'atar flatbread & accompaniments
persian jewelled rice
imam bayildi (slow cooked eggplant)
roasted pork belly, quince sauce
moroccan lamb, tomato jam, green beans
ouzo prawns, kalamata olives, fennel chermoula roasted root vegetables
baby cos, feta & soured red onion

- FRESH SEASONAL FRUIT PLATTERS -

chilled rose watermelon
or
minted pineapple

- PETIT FOUR + CHEESE PLATTERS -

(served 50 / 50)

two cheeses served with lavosh, quince paste, pear, nuts
valrhona chocolate mousse, sweet borek, dulce de leche
loukoumades (greek donuts) with honey syrup + crushed pistachios
coconut + lime tart

Terms apply

COCKTAIL SAMPLE MENU

- STATIC CANAPÉS ON ARRIVAL -

terrines and pickles
jamon and cecina
za'atar flatbreads with dips
grilled vegetables
pickled eggs, marinated olives
white zucchini frittata



- CHEF'S SELECTION CANAPÉS -

seared scallops w/lima bean puree, hot sauce
taleggio artichoke and piquillo pepper empanadilla
prawn tortilla, smokey paprika aioli and cress
baharat spiced lamb, beetroot, black seeds
corn fritters, avocado, turkish chilli
fremantle sardine soldiers with turkish chilli, pickled fennel

- SUBSTANTIAL ITEM -

prawn and salted pork belly paella

- PETIT FOUR AND CHEESE -

(served 50 / 50)

two cheeses served with lavosh, quince paste, pear, nuts
valrhona chocolate mousse, sweet borek, dulce de leche
loukoumades (greek donuts) with honey syrup + crushed pistachios
coconut + lime tart

- TO FINISH -

honey cardamom glazed ham served warm with
mustard, piccalilli (pickled vegetables), horseradish yoghurt and bagels

Terms apply

VICTORIA PACKAGE

- TAP BEER (seasonal) -

Four Pines Pale Ale
Four Pines Kolsch



- BOTTLED BEER & CIDER -

Coopers Light
Apple Thief Granny Smith Cider
Little Creatures Rogers (mid strength)
Stone and Wood Pacific Ale
Gage Roads Single Fin Summer Ale
Peroni Nastro Lager

- SPARKLING WINES -

Choose one of the following
Segura Viudas NV Cava, Spain
Villa Sandi Prosecco, Italy

- ROSE -

Choose one of the following
Right Reverend V Rose, Margaret River WA
Tomfoolery 'Trouble & Strife' Rose, Barossa Valley SA

- WHITE WINE -

Choose two of the following
Whicher Ridge Reisling, Frankland River WA
Howard Park 'Miamup' Sauvignon Blanc Semillon, Margaret River WA
Howard Park 'Miamup' Chardonnay, Margaret River WA
Tomfoolery 'Tally Ho' Sauvignon Blanc, Adelaide Hills SA
Tomfoolery 'Fox Whistle' Pinot Gris, Eden Valley SA

- RED WINE -

Choose two of the following
Howard Park 'Flint Rock' Pinot Noir, Great Southern WA
Howard Park 'Miamup' Cabernet Sauvignon, Margaret River WA
Tomfoolery 'Young Blood' Shiraz, Barossa Valley SA
Tomfoolery 'Burla Negra' Tempranillo, Barossa Valley SA
Tomfoolery 'Son of a Gun' Cabernet Shiraz, Barossa Valley SA

- NON ALCOHOLIC -

Soft drinks, juice and iced tap water

Tailor made packages are available - our Beverage Manager will consult with you to create the perfect package.

Please note the beverage selection is subject to availability.
If a particular item is unavailable, Guildhall will supply a suitable alternative in consultation with the client.

GUILDHALL

EVENT SPACE • BAR