



the duke
OF WELLINGTON

Function Menu

4957 1170 | 69 Regent St, New Lambton | dukehotel.com.au

Platters

Party Platter

Small \$95 Large \$140

Party pies, sausage rolls, mini quiches, spinach & ricotta triangles, spring rolls, samosas with dipping sauces.

Homemade Dip Platter

Small \$95 Large \$140

Assorted grilled bread and dips served with fresh vegetable crudites, feta and hummus

Antipasto Platter

Small \$100 Large \$160

A selection of sliced meats served with grilled vegetables, marinated olives, chargrilled chorizo, grilled haloumi cheese, pesto marinated feta and assorted breads.

Fried Seafood Platter

Small \$100 Large \$150

Battered garlic prawn twists, fresh salt and pepper squid strips and cocktail fish pieces served with aioli dipping sauce and fresh lemon.

Cheese and Biscuit Platter

Small \$100 Large \$150

A selection of various cheeses served with fresh fruit, assorted nuts and crisp wafer biscuits.

Chorizo & Feta Arancini Ball Platter

One Size \$135

Assorted Sandwich Platter

One Size \$85

Salt and Pepper Squid Platter

One Size \$100



Set Menu

Choose one of the following packages:

1. *Entrée & Main* \$35
2. *Entrée, Main & Dessert* \$45
3. *Main & Dessert* \$35

Choose two dishes from each course and receive *Alternate Drop*.

Entrées

Lemon Pepper Squid

Tasty lemon pepper squid with rocket, pineapple salsa and wasabi aioli.

Caramelised Onion Tart

Caramelised onion tart with mozzarella and a mini herb salad.

Lamb Skewers

Lamb skewers served with roasted beetroot puree and crumbled feta.

Baby Vegetable Salad

Fresh baby vegetable salad tossed through a balsamic drizzle and olive oil.

Vegetable Spring Rolls

Vegetable spring rolls served with sweet chilli and soy dipping sauces.

Mains

Viking Cutlet

300g viking cutlet served with potato roastie, spinach and a porcini mushroom jus.

BBQ Chicken Breast Supreme

Mouthwatering BBQ chicken breast served with corn puree, broccoli and a roast capsicum sauce.

Confit Pork Belly

Confit pork belly with a parsnip puree, pickled fennel and apricot jam.

Pan-Seared Salmon

Pan-seared salmon served with a cherry tomato compote and salsa verde.

Rump Steak

Succulent 250g rump steak served with crispy chips and a fresh salad or steamed vegetables and creamy mashed potato.

Seared Chicken Breast

Seared chicken breast with creamy mashed potato, steamed beans and a garlic cream sauce.

Desserts

Fruit, Nut & Cheese Platter

Passionfruit Cheesecake

Served with whipped cream and strawberries.

Caramel Tart

Served with chocolate syrup and vanilla ice cream.

G Gluten-free option available upon request. **V** Vegetarian option available upon request.



Canapés

Brie Cheese \$1.80
with roasted cherry tomatoes and shredded basil croutons.

Roasted Vegetable Crostinis \$1.80
with basil pesto and olive oil.

Smoked Salmon Blinis \$1.80
with caper and Spanish onion creme fraiche & dill.

Chicken Crostini \$1.80
with mustard aioli and chives.

Prawn Twists \$2.40
with sweet chili soy sauce.

Mini Roast Beef Rolls \$2.40
with horseradish creme.

Shredded Pork Loin and Vegetable Rice Paper Rolls \$2.40
with sweet soy dipping sauce.

Salt & Pepper Squid Spoons \$2.40
with wasabi.

Salmon Skewers \$2.40
with herb aioli.

Chicken Skewers \$3.50
with coconut and peanut dipping sauce.

Greek Lamb Skewers \$3.50
with tzatziki.

Maple Glazed Roasted Pork Belly Bites \$3.50
with pear and apricot jam.

Scallop Ceviche Spoons \$3.50
with fresh lime and chilled cucumber.



Terms & Conditions

We are delighted to have this opportunity to host your function. We are confident that our venue facilities and service will ensure the success of your function. For us to maintain our high standards and provide the best possible environment for your special occasion, we ask that the following conditions be adhered to.

1. OBLIGATION OF THE HIRER

The hirer must not allow the premises to be used for any other purpose than the permitted use specified. These conditions become part of the contract between the hirer and the Duke Hotel. The Duke Hotel has full power of interpretation and enforcement of these rules and may amend them at any time. All matters in question not covered by these conditions are subject to the decision of the Duke Hotel and all decisions shall be binding on all parties affected by them. The hirer who fails to observe these conditions of contract or who, in the opinion of the Duke Hotel conduct themselves unethically may be asked to leave the premises without refund or other appeal.

2. DEPOSIT

A non-refundable deposit of \$450 is required on confirmation of your booking.

3. MENU

Platter or menu selection must be made one week prior to the function date.

4. CANCELLATIONS

If your function is cancelled the following conditions will apply:

- The notice must be made in writing to the Duke Hotel.
- Notice of more than 60 days is required for your deposit to be fully refunded.

5. DAMAGE

Organisers are financially responsible for any damage sustained to the property during the function. Posters or balloons adhered to any surface of the Duke Hotel must be adhered with blue tack ONLY. Organisers will assume responsibility for the loss or damage to any property left at the Duke Hotel prior, during or after the function.

6. RESPONSIBLE SERVICE OF ALCOHOL

In accordance with the Liquor Licence Laws and the Responsible Service of Alcohol (RSA), the Duke Hotel reserves the right to refuse service of alcoholic beverages to any guest who shows signs of intoxication. Guests are required to vacate our premises no later than fifteen (15) minutes after the bar has closed.

7. REFUSALS

The Duke Hotel reserves the right to refuse functions due to misinformation, for any other reason, determined by the Duke Hotel in its absolute discretion.

