



THE *Peninsula*
HOTEL

FUNCTIONS PACK

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PLATTERS + STAND-UP FUNCTIONS

Meze platter: Hummus, red pepper & walnut pate, charred eggplant, felafel, house fermented pickles, flatbread **\$65** (gfo)

Raw platter: Salmon & avocado tartare with kewpie & roasted nori, natural oysters with lime, beef tataki, market fish sashimi **\$POA** (gfo)

Cheeseburger sliders, mustard, ketchup, dill pickles **20pc/\$90**

Roast pork belly sliders, kewpie, chilli, coriander, bahn mi pickles **20pc/\$100**

Pumpkin falafel slider, tabouli, tahini, pickle **20pc/\$100** (v, veo)

Oysters, tozazu dressing, spring onion, ginger, black sesame **5 doz/ \$190** (gfo)

Prawn spring rolls, chilli jam **25pc/\$65**

Salmon, avocado & roasted nori tartare, crispy flat tacos, kewpie mayo **\$8 ea/min 20pcs** (gfo)

Beer battered fish & chip cups, lemon, aioli **\$10ea**

Pizza Slabs, variety of toppings **20pcs/\$60** (vo)

Buttermilk fried popcorn chicken or cauliflower, with fermented chilli hot sauce or Carolina BBQ sauce **\$80** (vo)

Satay chicken skewers, peanut sauce, coriander, scorched nuts **25pcs/\$75** (gfo)

Salt & pepper tofu, eggplant XO, spring onion **40pcs/\$75** (v)

Hashtag fries, thousand islands dipping sauce **4 bowls/\$35**

Pies, pasties & sausage rolls with tomato sauce **36pcs/\$55**

Sweet corn empanadas, romesco sauce **25pc/\$90** (v)

Mini Chicken Pad Thai boxes **\$11ea/min 20pcs**

Chocolate brownies, macerated strawberry, whipped cream **30pc/\$75**

Mini churros, cinnamon sugar, dark chocolate sauce **30pc/\$60**

Grazing Tables Available \$POA



SET MENU

Two Course \$42pp / Three Course \$50pp
* For Groups over 25+

SHARED STARTERS (FOR THE TABLE)

Confit garlic, rosemary & parmesan bread (v, vgo)

Pumpkin fefafel, lacto-fermented pickles, tahini, lemon (vg, gf)

Buttermilk fried chicken wings, ranch, celery
with house fermented chilli buffalo sauce or Carolina BBQ sauce

CHOICE OF MAIN

Smoked eggplant, tahini cream, Persian cucumber salad, barberries, crispy chickpeas, curry leaf (vg, gf)

Thai banana blossom & ginger poached chicken salad, scorched nuts, coconut, chilli jam, soft boiled egg (gf)

300g chargrilled rump cap, miso & spring onion butter, fries, green leaf & nori salad (gfo)

Chicken or Beef sirloin schnitzel, fries, slaw, choice of sauce
Sauces/toppings: Gravy, Green peppercorn & red wine, Swiss brown mushroom, parmigiana

Beer-battered fish, fries, aioli, lemon, slaw

Crispy-skin salmon, charred red pepper & walnut puree, quinoa tabbouleh, candied walnuts, pomegranate, mint

Pizza with smoked eggplant, green olive, ricotta, tomato, fermented chilli, basil (vg,vgo)

Pizza with Pancetta, pineapple, mozzarella, Carolina bbq sauce

DESSERT

Sticky date pudding, toffee, spiced double cream (v)

Pandan crème brulee, caramelised pineapple, sesame tulle (vg, gfo)

V = VEGETARIAN | VEO = VEGETARIAN OPTION | GF = GLUTEN-FREE | GOF = GLUTEN-FREE OPTION

