



ELEVATE YOUR NEXT EVENT WITH OUR
EXQUISITE FUNCTION MENUS

HOTEL AUSTRALASIA

EST-1904

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Eden's new boutique hotel is now open along the sparkling Sapphire Coast. With a luxury stay, an elevated dining restaurant and bistro pub - it's sure to provide an extraordinary experience for your next function or celebration.

Our team of highly skilled chefs and dedicated staff will work tirelessly to ensure that every event is a resounding success, leaving guests with unforgettable memories of elevated dining and sophisticated hospitality.

INFORMAL FUNCTIONS

OPTION 1

CHEFS SELECTION OF 5 CANAPES
WITH ASSORTED PIZZA'S
\$46 PER GUEST

OPTION 2

CHEFS SELECTION OF 5 CANAPES
WITH CHOICE OF 3 ROAMING BOWL
DISHERS (2 SERVES PER GUEST)
\$55 PER GUEST

OPTION 3

1 METER PIZZA SLABS
4 SLICES PER GUEST
\$25 PER GUEST

SMALL BOWL MENU

Roasted pork belly - Potatoes, mostarda di frutta cremonese

Beef tagliatta - Slow roasted rump cap of beef, rocket, shaved parmesan,
truffled balsamic dressing

Pasta zucca salsiccia - Pumpkin cream, pork & fennel sausage, pinenut, parmigiano,sage

Pasta napoletana - Tomato, basil, parmigiano, evo oil

Pasta amatriciana -Tomato, guanciale, onion, pecorino romano

Pasta funghi di bosco - Mushrooms, truffled cream, pecorino

GOURMET PIZZA

Hawaiian - Ham, pineapple, tomato, fior di latte

Truffled pork - Pork & fennel sausage, provola cheese, mushroom, truffle oil

Salami - Felino salami, tomato, fior di latte

Capricciosa - Tomato, fior di latte, mushroom, ham, artichokes, olives

Margherita - Tomato, basil, fior di latte

Quattro formaggi - Gorgonzola cream, fior di latte, provola, parmesan

Prosciutto - prosciutto, rocket, fior di latte, parmesan, tomato

Calzone porchetta - Tomato, mozzarella cream, basil

CANAPES MENU

\$35 – CHEFS CHOICE OF 5

\$40 – CHOICE OF 5

\$50 – CHOICE OF 7

SAVOURY

Suppli

Fried Artichoke

Pepperoncino Peppers (Tuna or Goats Cheese)

Pork Belly Bites

Mini Bruschetta (Nduja/Classic)

Mushroom Crostini, Truffle

Prawns

Oysters (supplement)

Goats Cheese crostini (Seeds)

Parma Ham Parcels

Caponata on Ciabatta

Caprese

Anchoive on Toast

Baked Tomino Cheese

Gnocci Fritto (Pizza Bites) with Pumpkin Cream

Garlic Bread Bites

SWEET

Neapolitan Ice-Cream Sandwiches

Italian Hazelnut & Chocolate Doughnut

Limoncello Tart

Espresso Truffles

SIT DOWN MENU

\$85 – CHOICE MENU UP TO 25PAX

ALTERNATE DROP MENU

\$90 – 150 PAX MAX

PICK 2 FROM THE MENU

VEGETARIAN ON REQUEST (CHEF'S CHOICE)

Wood fired Bread for the table

Burrata (as Menu)

Prawns (as Menu)

Radicchio Salad, Grapes, Pecorino, Pine Nuts

Bruschetta (Classic as Menu)

Harmon Serrano, Rock Melon, Almond Cream

Napoletana

Pork Belly

Grilled Market Fish

Beef Tagliatta

Fungi Di Bosco

Served with Roast Potatoes, Rocket & Parma Salad

Tiramisu

Panna Cotta

Neapolitan Ice Cream

Limoncello Tart

Espresso Tarts

SHARING MENU

\$100 (MINIMUM 20PAX, MAX 150)

SHARING MENU (1M PIZZA)

\$100 A PIZZA (NO MINIMUM NUMBERS,
150 MAX)

Oysters

Olives

Pickled Chilli

Goats Cheese, Tomato

Anchovies

Burrata

Antipasto (Chef's Choice) Cold Cured meats and breads

Followed by choice of two pastas,
as well as choice of two mains from Menu
with chef's choice of sides

Dessert Pizza

Tiramisu

Panna Cotta

Espresso Truffles

Italian Hazelnut & Chocolate Doughnut

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