



## TAILORING A SET-PRICE MENU FOR GROUPS FOR DINNER AT STANLEY'S BARN RESTAURANT

We offer the following packages where you may select your own inclusions and choices for your guests.

<b>\$50/head</b>	Single course each + bread and side of choice to be shared amongst table	<i>Select three mains and one side for your guests to choose between</i>
<b>\$62/head</b>	Single course each + bread, entrees and side of choice to be shared amongst table	<i>Select two entrees, three mains and one side for your guests to choose between</i>
<b>\$70/head</b>	Two courses each + bread and side of choice to be shared amongst table	<i>Select <u>either</u> two entrees or two desserts, and add three mains and a side for your guests to choose between</i>
<b>\$85/head</b>	Three courses each + bread and side to of choice be shared amongst table	<i>Select two entrees, three mains, two desserts and a side for your guests to choose between</i>

Our fixed price per head function menus tend to suit those who wish to have simplicity in organising a group outing of up to 30 guests. We need you to lock in your menu preferences 7 days prior to the booking. Your guests can then select from that menu on the day.

We are happy to split bills for fixed price per head menus.

## ALL PACKAGES

### TABLE SHARE

---

#### FRESH COUNTRY LOAF

Whipped house-smoked feta, dukkha, balsamic olive oil

### STARTERS CHOICES

---

#### CHICKEN WING NIBBLES

*Acacia Valley Australia*

Crisp fried wings, Thai BBQ sauce, green pawpaw aromatic salad (GF)(DF)

#### BLUE SWIMMER CRAB ARANCINI

*Wild caught, Shark Bay, West Australia*

Blue swimmer crab risotto fried in Panko breadcrumbs served with Yuzu mayonnaise.

#### TOFU BITES

Salt and Pepper crispy fried tofu bites, green pawpaw aromatic salad (V)(GF)(DF)(VE)

### MAINS CHOICES

---

#### RISOTTO

Wild forest mushrooms in creamy Italian arborio rice finished with truffle oil & pecorino. (GF)(V)(VEO)

#### CHICKEN SUPREME

*Acacia Valley Australia*

Japanese yaki tori (bbq) chicken stuffed with shitaki mushroom duxelles, sweet potato puree, baby leek, asparagus finished with yaki tori sauce (DF)(GF)

#### BEEF CHEEK

120 day grain fed Australian beef

Slow cooked in Asian master stock, served with a dashi mash, pickled cucumber, charred mushroom

#### PORK BELLY

*Darling Downs Queensland 100% Australian grain-fed*

Confit free-range apple tree pork belly with garlic puree, kipfler potatoes, roasted baby apple and macadamia nut. (GF)(DF)

#### BARRAMUNDI FILLET

Wild caught, North Queensland

Steamed in Ponzu broth, Bok Choy topped with aromatic herb salad.

### DESSERT CHOICES

---

#### CHOCOLATE BROWNIE

Warm Callebaut gluten-free chocolate brownie, chocolate ganache, fresh vanilla-bean ice cream. (GF)

#### STICKY DATE

Sticky date sponge, house made honeycomb, butterscotch, Hokey Pokey ice cream.

### SIDES CHOICES

---

#### SAUTÉED SEASON GREENS

#### RUSTIC HAND-CUT CHIPS SEASONED WITH OUR GARDEN HERB SALT

GF=GLUTEN FREE DF= DAIRY FREE V= VEGETARIAN VEO= VEGAN OPTION VE= VEGAN

## **Menu Options**

We will need to know which fixed-price menu you have selected 7 days prior to your booking as well as any special dietary requirements that are not catered for within the chosen meal selections.

## **Confirmation of Numbers**

Guest numbers must be confirmed 3 days prior to the function. Additions to the guaranteed numbers will only be accommodated where possible with respect our other bookings.

## **Menu Note**

Due to seasonal availability and supply chain issues, we occasionally need to alter our menu offerings and accompaniments at short notice. We will endeavour to keep you informed if this impacts your choices.

## **Frequently Asked Questions**

*Q. Can we bring a cake?*

A. Yes! If you are happy with slicing and serving your own cake, we are happy to provide plates and cutlery at no cost. If you would like our kitchen staff to slice, plate and present the cake with coulis and ice cream then that option is available at \$6 per head.

*Q. Can we place a tab on the bar?*

A. Yes! We can monitor the tab and let you know as you approach your limit.

*Q. Can we bring decorations?*

A. Yes! We are happy for helium balloons and other table decorations, though we ask that you don't use any confetti, glitter or small shapes that are difficult to clear away (including inside of balloons). Please also note that we are likely be using the tables for prior meal services up to 30 minutes before your event, so decoration can only occur immediately prior to your guests arriving.

*Q. Do you have live music?*

A. We can arrange live music for your function. We have a few solo and duo entertainment options we've used. This option starts at \$150/hour but is dependent on the acts' availability.

*Q. Can we have a closed function?*

A. We do take on the occasional closed function, though it requires a minimum food spend. We only consider these on Weekdays, not on weekends. Please enquire for further details.

*Q. Do you have a courtesy bus?*

A. No. We do not offer a courtesy bus option. We strongly recommend pre-booking a bus (we often work with <http://www.LTDrentals.com>), a taxi or an uber pick up as we've found customers can have long waits when calling for a taxi or uber on the day / night.

*Q. Can we get parking together for our car club?*

A. Yes, when the weather is fine and dry, we will open our overflow carpark on the grass for car clubs. This enables us to keep the cars together and gives space for mingling and enjoying the vehicles. Please ring 0452076292 to book.

*Q. Do you cater for weddings?*

A. At this point in time, we do not cater for wedding ceremonies.