



PLEASE NOTE: FUNCTION FOOD ORDERS ARE REQUIRED 3 DAYS
PRIOR TO THE FUNCTION DATE.
(SHARED PLATTERS CAN BE ADDED TO ANY FUNCTION)

FOOD OPTIONS ARE DISCUSSED ON AN INDIVIDUAL BASIS FROM
THE FOLLOWING FUNCTION MENU
PACKAGES 1 OR 2 ARE AVAILABLE AT LUNCH OR DINNER.

PACKAGE 1 2 COURSES	PACKAGE 2 3 COURSES
SET MENU \$40 PER HEAD	SET MENU \$50 PER HEAD
Pre order required 3 days in advance	Pre order required 3 days in advance
Entrée & Main or Main & Dessert	Entrée , Main & Dessert



FUNCTION MENU



Entrees for your Set Menu

Soup of the Day

Made from the freshest seasonal ingredients, served with toasted Italian loaf

Courthouse chicken wings
In our house glaze

Feta & Mushroom Arancini
crispy risotto balls stuffed with mushroom and feta (V, GF)

Mains Options for your Set Menu

Chargrilled sirloin steak

Cooked medium rare served with coleslaw and fries served with a red wine Jus

Fried Chicken Stack

Buttermilk fried chicken breast, crispy bacon, creamy mushroom and blue cheese sauce served with fries (GF)

Kumara & Coconut Curry

Kumara & seasonal root vegetables with chickpeas, cooked in the perfect blend of spices finished with coconut cream, accompanied by rice and garlic naan (V, VGO)

Dessert Options for your Set Menu

Chocolate brownie

Served with salted caramel Sauce & Ice Cream

Ice Cream Sundae

Classic ice cream sundae with your choice of chocolate, strawberry and butterscotch topped with crushed nuts whipped cream and flake



\$20 Set menu



1876 Cheese Burger- Handmade pattie with cheddar, tomato relish, red onion, pickles & fries

Buttermilk Fried chicken Burger- Buttermilk fried chicken with BBQ sauce, chipotle mayo & fries

Herbivore Burger- Falafel bites, lemon tahini, red onions, braised red cabbage, tomato relish and vegan aioli & fries (V, VGO)

Chargrilled Sirloin Steak- 200g sirloin cooked to your liking with garlic butter, gravy & fries (GFO)

Beer Battered Fish- Beer battered Hoki with mushy peas, fries & tartare sauce

Baked Macaroni & Cauliflower cheese- macaroni & cauliflower with mushrooms topped with cheddar and baked (V)

(Pre-order's preferred for tables of 20 and more)



SHARED PLATTERS

25 PIECES PER PLATTER

ARANCINI

CRISPY MUSHROOM RISOTTO BALLS - \$50

SMOKED FISH CROQUETTES

SMOKED FISH & BACON CROQUETTES WITH TOMATO DIP - \$60

SPICY MEATBALLS

SPICY BEEF MEATBALLS WITH TOMATO SAUCE - \$50

FALAFELS

CHICKPEA AND HERB FALAFELS WITH LIME & MINT VEGAN AIOLI -
\$50

OPEN SANDWICHES

WITH A CHOICE OF STEAK AND CARAMELIZED ONION,
CHICKEN & PERI PERI MAYO OR HALLOUMI & PESTO - \$60

MINI BEEF BURGERS

MINI HANDMADE BEEF PATTIES WITH CARAMELIZED ONION AND
CHEDDAR CHEESE -
\$80

ANTI-PASTO

CHEFS SELECTION OF COLD MEATS AND NEW ZEALAND CHEESES
WITH PICKLES, OLIVES, CRACKERS AND BREAD - \$60

FRESH BREADS AND HOMEMADE DIPS

TURKISH SESAME LOAF, SERVED WITH APPLE BALSAMIC,
CARAMELISED ONION HUMMUS SUNDRIED TOMATO SALSA - \$30

FRIED PLATTER

SPRING ROLLS, SAMOSAS, FRIES, WEDGES & DIPS \$40

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