

# THE PEANUT EATERY



## **FUNCTION PACKAGES**

0448547942

Prices may change without notice.



## Function Options @The PeaNut Eatery

The PeaNut Eatery is a contemporary venue space with great atmosphere that can hold your celebrations, gatherings, fundraisers and special events. The venue can accommodate up to 85 guests.

For Private functions (closed restaurant) there is no booking fee unless the number of guests are below 20. The fee for under 20 people is \$500.

Please let us know of any dietary requirements when booking.



## FOOD PACKAGE OPTIONS

Canapes & Grazing Tables

Platters & Boxes  
savoury, sweet, sandwiches & wraps, fruit  
platters

Alternate plate drop  
-2 or 3 courses

We cater for the following:

Adults & kids' birthdays, afternoon teas,  
weddings, fundraisers,  
business functions, product launches, work  
parties  
...anything



# THE PEANUT EATERY...

## Canapes & Grazing Tables

Choose 3 for **\$25** or 6 for **\$40**

*Approx 2 pieces of each per person, varying with selection*

- \*Mini marinated chicken skewers with peanut sauce GF DF
- \*Mini marinated beef skewers GF DF
- \*Meatballs with tomato relish GF DF
- \*Arancini Balls GFO DFO VG
- \*Spinach & fetta pinwheels
- \*Prawn twists DF
- \*Stuffed Mushrooms-bacon & cheese GFO
- sundried tomato GFO VG V
- \*Mini Spring Rolls & sweet chilli sauce VG V
- \*Cranberry brie bite
- \*Crostini- Brie & chutney VG
- Salmon & dill cream
- Rare roast beef and horseradish DF
- \*Mini pesto brushetta bites GFO DF VG V
- \*Mini Quiches GFO VGO
- \*Salami, cheese, biscuits, dips, olives, fruits & nuts

## Additional Items with main \$5 each

- \*Bowl of chips with tomato sauce
- \*Bowl of sweet potato chips with Aioli
- \* Bowl of fried Onion Rings with  
chilli lime Aioli

### FINGER FOOD or GRAZING TABLE

Choose from the following selection

#### HOT

- \*Marinated chicken wings
- \*Cranberry brie bite
- \*Thai chicken spring rolls
- \*Pesto balls
- \*Spinach & meatballs
- \*Prawn
- \*Meatball prawn bites
- \*Spinach & fetta pinwheels
- \*Mini quiches
- \*Mini quiches

#### COLD

- \*Burratta
- \*Cheese &...
- \*Dips
- \*Olives
- \*Compote with ricotta

#### DESSERT

- variety of toppings
- \*Appetizer
- \*Fish bites
- \*Chips
- \*Small cob dips
- \*Seasonal fruit



# THE PEANUT EATERY...

## Platters & Boxes

In House-Sandwiches & Wraps **\$12pp**, Savoury & cakes **\$15pp**  
Takeaway boxes-**small-2-5people \$50, Medium-6-8people \$90,**  
**Large- 8-10+ people \$120**

### SAVOURY

A selection of cheese, dip, cured meats, served with bread ,olives, pickles, nuts and seasonal fruits.

### SWEET

A selection of sweet pastries such as browmies, lemon tarts, scones with jam and cream or muffins with fresh seasonal fruit and chocolates.

### SANDWICHES

24 mixed triangles or finger sandwiches with a choice of 4 of the following fillings;

- \*egg & lettuce, \*ham & cheese, \*ham & seeded mustard,
- \*tomato and cheese, \*chicken, chives and mayonnaise,
- \*pastrami and tomato relish, \*shredded carrot, beetroot, aioli & lettuce

A selection of bread types will be used- white, seeded & wholemeal

### WRAPS

**small-15 wraps**

**large-35 wraps**

\*Ham, lettuce, carrots, cheese & mayonnaise

\*Pastrami, tomato relish & coleslaw

\*Chicken, avocado, lettuce and siracha mayonnaise

\*Egg, mayonnaise & lettuce

\*Salad wrap.

### SANDWICHES & WRAPS

A selection of sandwiches & wraps

**Small-6 of each, Large 12 of each**

Dairy Free & Gluten Free options available



# THE PEANUT EATERY...

## Alternate Drop Set Menu

**\$45pp for 2 course**

**\$60pp for 3 course**

### Entree

#### Alternate Choose 2

Coconut prawns with lime coconut yogurt served on bed on greens  
GF DF

Bruschetta, tomato, onion, basil and crumbled feta with a balsamic  
glaze GFO DFO VG

Honey Fried Halloumi sticks, with aioli GF VG

House made pumpkin soup topped with sour cream DFO VG

### Main

#### Alternate choose 2

Chicken Piccata, pan seared chicken breast with  
butter, caper reduction served with mash, carrots and steamed  
greens GF

Lamb Shank, slow cooked lamb shank in a red wine deglaze served  
with mash and greens GFO DFO

Grilled Barramundi, served with roast potatoes and greens GF

Coca-Cola Braised Beef Rib, served with creamy parmigiano-  
reggiano risotto

Tilba Dairy Halloumi stack, with fresh mediterranean vegetables  
and salsa verde GF VG

### Dessert

#### Alternate choose 2

Sticky Date Pudding, served with ice cream DFO

Citrus Tart, served with ice cream GFO DFO

Pavlova, with seasonal fruit and cream GF

Cheesecake served with ice cream