



FUNCTION PACKS

629 BOURKE STREET. MELBOURNE
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CANAPES

MINIMUM OF 20 GUESTS

HOT

MOROCCAN CHICKEN SKEWERS WITH GARLIC YOGURT SAUCE (GF)
LEMON PEPPER DUSTED CALAMARI WITH TARTARE SAUCE (GF)
SEAFOOD GRATIN VOL-AU-VENT
SOUTHERN FRIED CHICKEN TENDERLOINS WITH RMH ZINGER SAUCE (GF)
KING ISLAND BEEF COCKTAIL PIES WITH TOMATO SAUCE
PUMPKIN, SUNDRIED TOMATO, AND SPINACH ARANCINI BALLS WITH ROMESCO SAUCE (VG)
CEVAPI BEEF AND PORK SAUSAGES WITH CAPSICUM RELISH
LAMB KOFTA SKEWERS WITH SUMAC YOGURT (GF)
LAMB & HARISSA SPICED SAUSAGE ROLLS WITH TOMATO CHUTNEY
SPINACH AND RICOTTA SPANAKOPITA (V)
FALAFEL WITH HUMMUS (V)
GREEK-STYLE RISSOLE WITH TZATZIKI SAUCE
SWEET POTATO CROQUETTE WITH TOMATO RELISH (VG/GF)
LEMON AND HERB BEEF SKEWER WITH CAPSICUM AND BASIL SAUCE (GF)
GOURMET PIZZA SQUARES (ONE TOPPING PER CHOICE) (MINIMUM OF 40 GUESTS):
TOPPINGS: SEAFOOD MARINARA - ZORBA - CHICKEN TIKKA - ITALIAN SAUSAGE - VEG-O- LAZY GRINGO

COLD

SMOKED SALMON BLINIS W DILL CREAM CHEESE
ROASTED VEGETABLE FRITTATA WITH TOMATO RELISH (V)
STEAMED BAO ROLLS:
- Pickled vegetable w chili jam (v)
- BBQ pork with hoisin sauce
- Chicken with salad
CALIFORNIA ROLLS:
- Salmon (GF)
- Teriyaki chicken
- Vegetarian (V/GF)
CLUB SANDWICHES (ONE FILLING PER CHOICE):
- Tuna & Dill Mayo
- Chicken & Egg Curry
- Vegetarian (V)
ITALIAN BRUSCHETTA WITH TOMATO, FETA, AND
BASIL PESTO TOPPED WITH A BALSAMIC GLAZE (V)

6 ITEM SELECTION
\$30 PER PERSON
4 HOT - 2 COLD

10 ITEM SELECTION
\$40 PER PERSON
6 HOT - 4 COLD

KEY: (V - VEGETARIAN) (VGO - VEGETARIAN OPTION AVAILABLE) (VG - VEGAN) (VGOA = VEGAN OPTION AVAILABLE) (GF - GLUTEN FREE) (GFOA - GLUTEN FREE OPTION AVAILABLE)

PLATTERS

MIXED PLATTER \$75

50 mixed pieces of:

BEEF PARTY PIES

SAUSAGE ROLLS

SPINACH & RICOTTA SPANIKOPITA (V)

VEGETABLE SAMOSAS (VG)

VEGETABLE SPRING ROLLS (VG)

PIZZA PLATTER \$75

40 SLICES PER PLATTER (ONE TOPPING PER PLATTER)

Toppings:

PEPERONI

HAWAIIAN

BBQ AUSSIE

MARGHERITA (V)

(VGOA extra \$10 per platter)

(GFOA extra \$10 per platter)

ANTIPASTO PLATTER \$90

(Serves 10+ guests)

**A MIXED PLATTER OF CURED MEATS, CHEESES,
ROAST VEGETABLES, OLIVES AND BREAD**

(VOA \$85)

GRAZERS \$8 EACH

(Minimum of 20 Per Item)

MINI WRAPS:

Veg-O (VGOA) / Pork / Chicken

SLIDERS:

Chicken / Veg-o / Beef

FISH & CHIPS

SOUTHERN FRIED CHICKEN STRIP & CHIPS WITH RMH ZINGER SAUCE (GF)

SINGAPORE NOODLES (V) (GFOA)

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SET MENU

(MINIMUM OF 20 GUESTS / YOUR CHOICE OF 2 MEALS PER COURSE, SERVED VIA ALTERNATE DROP)

ENTREE

HALLOUMI & ROCKET SALAD (V/GF)

GRILLED HALLOUMI, ROAST CAPSICUM, AND ROQUETTE
SERVED WITH CRISP BREAD AND FINISHED WITH A
BALSAMIC GLAZE

SEARED CALAMARI (GF)

ITALIAN QUICK-SEARED CALAMARI IN OLIVE OIL AND
GARLIC, SERVED WITH ROQUETTE, SEMI-DRIED TOMATOES,
AND SPANISH ONION, TOPPED WITH CHILI PARMESAN
VINEGARETTE

BEEF ROLLED CARPACCIO (GF)

RARE ROLLED BEEF FILLED WITH PICKLED ONION, CARROTS,
CUCUMBERS, AND BUTTERED POTATOES, TOPPED
WITH DEMI GLAZE

ROSEMARY LAMB CUTLET

LIGHTLY CRUMBED ROSEMARY AND THYME LAMB CUTLET
SERVED ON A GREEK SALAD WITH CUCUMBER, TOMATO,
SPANISH ONION, AND FETA, FINISHED WITH YOGURT AND
GARLIC SAUCE

TERIYAKI CHICKEN SKEWERS

CHICKEN SKEWER BITES MARINATED IN TERIYAKI SAUCE,
FINISHED WITH ROASTED SESAME SEEDS AND CRISPY
SHALLOTS

MAIN

LAMB SHANK (GF)

SLOWLY BRAISED LAMB SHANK IN A RICH ITALIAN TOMATO
SAUCE AND MIREPOIX WITH ROSEMARY AND THYME
SEASONING, SERVED WITH CREAMY MASHED POTATO AND
SAUTEED BROCCOLINI

SCOTCH FILLET & FENNEL (GF)

GRILLED SCOTCH FILLET COOKED MEDIUM RARE, SERVED
ON BLACK GARLIC POTATO PUREE, ASPARAGUS, AND
FENNEL TOPPED WITH HOUSE-MADE RED WINE JUS

CHICKEN WITH CREAMY CHIVE SAUCE (GF)

CRISPY SKIN ON CHICKEN BREAST COATED IN GARLIC AND
HERB, SERVED WITH POTATO ROSTI, BROCCOLINI, DUTCH
CARROTS, AND MUSHROOMS TOPPED WITH CREAM AND
CHIVE SAUCE

ROCKLING AND SAFRON (GF)

OVEN-BAKED ROCKLING FILLET MARINATED WITH ORANGE
AND HERB, SERVED WITH A HASSLE-BACK POTATO AND
GREEN BEANS TOPPED WITH MISO AND LEMON SAFFRON
SAUCE

CHICKEN FUNGI GNOCCHI (VOA)

CHICKEN, PORTOBELLO, SHIITAKE, AND OYSTER MUSH-
ROOMS IN A GARLIC AND THYME SAUCE WITH GNOCCHI,
CREAM, AND TOPPED WITH PARMESAN CHEESE

DESSERT

HOMEMADE STICKY DATE PUDDING (V)

SERVED WITH CARAMEL SAUCE AND VANILLA ICE CREAM

DUTCH CINNAMON APPLE CRUMBLE (V/GFOA)

SERVED WITH VANILLA ICE CREAM

CHOCOLATE BRULEE (V/GF)

SERVED WITH BERRY COMPOTE AND VANILLA ICE CREAM

2 COURSE MENU

MAIN & DESSERT \$55

2 COURSE MENU

ENTREE & MAIN \$60

3 COURSE MENU

ENTREE, MAIN
& DESSERT \$70

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DRINK PACKAGES

STANDARD PACKAGE

TAP BEER

CARLTON DRAUGHT
CARLTON DRY
GREAT NORTHERN
BULMERS CIDER

WINE

ROTHBURY ESTATE SPARKLING CUVÉE
ROTHBURY ESTATE SEMILLON SAUVIGNON BLANC
DEVIL(ISH) CHARDONNAY
JULIET MOSCATO
CAPE SHANK ROSE
SEPPELT THE DRIVES SHIRAZ
ROTHBURY ESTATE CABERNET SAUVIGNON MERLOT

NON-ALCOHOLIC

WOLF BLASS ZERO SAUVIGNON BLANC
WOLF BLASS ZERO SHIRAZ
GREAT NORTHERN ZERO BOTTLE
SOFT DRINK AND JUICE

3 HOURS = \$60 PER PERSON

4 HOURS = \$65 PER PERSON

5 HOURS = \$70 PER PERSON

PREMIUM PACKAGE

TAP BEER

CARLTON DRAUGHT
CARLTON DRY
GREAT NORTHERN
BULMERS CIDER
BALTER XPA
PIRATE LIFE PALE ALE

WINE

ROTHBURY ESTATE SPARKLING CUVÉE
T'GALLANT PROSECCO
ROTHBURY ESTATE SEMILLON SAUVIGNON BLANC
CAPE SHANK PINOT GRIGIO
DEVIL(ISH) CHARDONNAY
JULIET MOSCATO
CAPE SHANK ROSE
PEPPERJAK SANGOIVESE
ST HUBERTS PINOT NOIR
SEPPELT THE DRIVES SHIRAZ
ROTHBURY ESTATE CABERNET SAUVIGNON MERLOT
SQUEALING PIG TEMPRANILLO

NON-ALCOHOLIC

WOLF BLASS ZERO SAUVIGNON BLANC
WOLF BLASS ZERO SHIRAZ
GREAT NORTHERN ZERO BOTTLE
HEINEKEN ZERO BOTTLE
SOFT DRINK AND JUICE

3 HOURS = \$70 PER PERSON

4 HOURS = \$75 PER PERSON

5 HOURS = \$80 PER PERSON

SPIRITS CAN BE ADDED TO YOUR DRINK PACKAGE FOR AN ADDITIONAL \$10 PER PERSON, PER HOUR