

eighteen 70

Functions @ eighteen 70

We understand that each function is unique, if you are interested in booking at the restaurant we would love to tailor a package to suit you.

Please call in and see us or give us a call on 0263619020

Terms & conditions

1. Tentative bookings will be held for 7 days without a deposit, after which the date shall be released.
2. A non refundable deposit of \$500 is required to secure the date.
3. Menu selection must be confirmed 14 days before the function
4. Final number must be given 7 days before the event, this will then become the minimum that you will be charged for.
5. Eighteen 70 accepts no responsibility for loss or damage to personal property during your function
6. The organiser of the function is financially responsible for any damage sustained to the restaurant during the function.
7. Due to liquor licensing laws the sale of alcohol will cease at 11:30pm.
8. Eighteen 70 is a non smoking venue
9. All costs (food & room hire) must be paid for before the function, any additional costs are to be settled on the conclusion of the event.
10. Surcharges WILL apply to all payment made by credit cards.
11. Exclusive use of the restaurant does require a minimum spend.
12. Functions held on Sundays or public holiday will incur additional charges.
13. Prices are subject to change. All prices are inclusive of GST where Applicable.

Bank Details

NAB- account name- JACRM

BSB-082774 Account- 119197146



Cocktail Function

Your choice from both savoury & sweet
Totalling 8 items for \$48

Pumpkin & sage risotto balls
Herbed polenta w tomato & avocado salsa*
Mini roast potatoes w sour cream & chives*
Goats cheese & caramelised onion tarts
California rolls w wasabi & soy*
Chicken & shitake mushroom spring rolls
Crumbed whiting w lime and caper mayo
Oriental chicken noodle box*
Seared scallops w corn puree & chorizo crumbs *
Rare roast beef on croute w horse radish cream
Butter chicken w pappadam & rice*
Lamb kofta*
Coconut crumbed prawn
Mini beef burgers
Pork belly w asian bbq sauce*
Thai green chicken curry w jasmine rice*

Petite sweets

Pistachio & chocolate pops *
Lemon & lime tart
Chocolate mousse spoons*
Fig & ginger pudding
Mini profiteroles w Cointreau cream & toffee
Raspberry & coconut cheesecake
Your cake, cut & served w berries & cream

* gluten free

For groups of 20 or more
2 course alternate drop \$60
3 courses \$75

beginning

arancini

swiss brown, oyster & enoki mushroom w gorgonzola cream

mussels*

roasted tomato, garlic & basil w house made bread

pork belly*

parsnip, apple cider chutney, baby herbs & shiraz jus

soup*

cauliflower w crispy prosciutto & parmesan croutes

duck sandwich

confit duck, café de paris butter, gaufrette
potato & tomato relish

*these dishes can be gluten free

middle

salmon*

yellow curry w pippies, bok choy & poached potatoes

chicken

w spiced carrot, pistachio & pomegranate cous cous

pork knuckle*

w kumera, buttered sprouts & bier sauce

beef rib*

braised beef, herbed polenta, broccolini & roasted tomatoes

sirloin*

hand cut chips, wilted spinach, asparagus, café de paris butter & shiraz jus

*these dishes can be gluten free

end

sweet burger

doughnut, coconut, chocolate ice cream,
banana marshmallow & berry jelly

espresso mille feuille

italian meringue, coffee crème patissiere,
layers of pastry & crème chantilly

tart

lemon curd w vanilla bean ice cream
& a coconut tuile biscuit

the mad waffle #2

chocolate waffle, deep fried nutella,
cookie dough ice cream, turkish delight
anglaise & potato crisps

*these dishes can be gluten free