

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 payments 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

Signature

for groups of 20 or more

please choose 2 options from each course required for alternate drop

2 courses \$60

3 courses \$75

beginning

pathivier

duck ragu, puff pastry & wild mushrooms

mac n cheese croquettes

parmesan, mozzarella & speck w smoked cheddar béchamel & prosciutto dust

angel hair pasta

crab, corn & chilli w house made pasta

prawn sliders

thai red curry w asian salad on brioche

soup (gf/v)

sweet potato, coconut & lime w sourdough

v – vegetarian

gf – gluten free

middle

blue eye (gf)

crispy skin w braised french lentils, broccolini & lemon herb oil

pork belly

cauliflower puree, brussel sprouts, caramelised figs & micro herbs

risotto (gf/v)

beetroot, goats cheese, walnuts & roquette

steak, egg & chips (gf)

braised beef cheek roulade, prosciutto, hand cut chips,
tomato relish, wilted spinach & crumbed egg yolk

sirloin (gf)

crisp polenta, fresh peas, roasted carrot, beetroot,
shiraz jus & café de paris butter

v – vegetarian

gf – gluten free

end

the mad waffle #3 “a good way to die”

peanut butter anglaise, vanilla waffle, mars bar slice,
banana fritter & honeycomb ice cream

citrus syrup cake (gf)

w orange ice cream & candied zest

black forest

chocolate sponge, choc cherry mousse,
chantilly cream & dark chocolate

v – vegetarian

gf – gluten free