

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

smaller items

pumpkin & sage arancini (V)
herbed polenta w tomato & avocado salsa (G/F V)
mini roast potatoes w sour cream & chives (G/F V)
goats cheese & caramelised onion tarts
california rolls w wasabi & soy
crumbed whiting w lime and caper mayo
seared scallops w corn puree & chorizo crumbs (G/F)
rare roast beef on croute w horse radish cream
lamb kofta (G/F)
coconut crumbed prawn
mac n cheese croquettes w bacon dust

larger items

thai beef salad
red curry prawn sliders
butter chicken w pappadam & rice (G/F)
beef sliders w beetroot relish and aioli
sticky pork belly w chinese cabbage & jasmine rice
green chicken curry w jasmine rice (G/F)

petite sweets

pistachio & chocolate pops (G/F)
lemon meringue tart
chocolate mousse spoons (G/F)
fig & ginger pudding
vanilla panna cotta w berries (G/F)
raspberry & coconut cheesecake
your cake, cut & served w berries & cream

G/F- gluten free

V- vegetarian

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

arancini v

pea, mint, pecorino w baby spinach & garlic cream

soft shell crab

five spice, bok choy, snow peas, fried shallots, bean sprouts & caramelised chilli dressing

veal g/f

medallions w ratatouille, herb polenta & basil pesto

scallops g/f

corn puree, fennel, roquette & radish & lemon

chicken terrine g/f

tarragon, prosciutto, pistachio, fig chutney,
french mustard & char grilled sour dough

v – vegetarian

gf – gluten free

middle

snapper g/f

w vongole, kipfler potatoes, asparagus & citrus burre blanc

pithivier

braised chicken w puff pastry, leek, oyster mushrooms
& jus

haloumi v/gf

w char grilled eggplant, zucchini, butternut
pumpkin & red capsicum pesto

pork belly

sticky soy caramel w spiced roasted pumpkin & asian slaw

sirloin g/f

pomme anna, mushie pea, shiraz jus w salt & pepper
onion rings

v – vegetarian

gf – gluten free

end

honeycomb panna cotta g/f

w violet cream, white chocolate, banana chips, honeycomb & crystallised violets

cannoli

w lemon curd, raspberry sorbet, pistachio praline & persian fairy floss

chocolate

chilli & dark chocolate brownie, kahlua ice cream, espresso caviar, caramel crackle & white chocolate anglaise

v – vegetarian
gf – gluten free