

Malt Pier Function Packages

Alternate drop or set menu

2 course

\$49.00 per person

3 course

\$59 per person

Entree

Rock melon, Prosciutto, Stracciatella, Mint, Balsamic **vor gf**

Fresh Mooloolaba Prawns, Cocktail Sauce, Cos, Radish, Avocado, Mango **gf df**

Corn & Polenta Pancake, Smoked Salmon, Lemon Yogurt, Peach, Sunflower **gf**

Main

Haloumi, Sourdough Croutons, Watermelon, Heirloom Tomato, Pesto **v gfor**

Fennel & Pork Sausage, Cannellini Bean Salad, Walnut, Peperonata **gf df**

Chicken Cotoletta, Pickled Fennel, Apple, Capers, Almond, Lemon **df**

Dessert

Malt Brownie, Whipped Cream, Praline, Berrys

Pier Pavlova, Coconut Yogurt, Stone Fruit, Mango **gf df**

Canape packages

3 canapes 15pp / 6 canapes 30pp / 9 canapes 45pp

Mushroom & Mozzarella Arancini, Truffle Aioli

Rockmelon & Prosciutto Skewer

Prawn Cocktail, Lettuce Cups

Corn Blini, Lemon Yogurt, flying fish roe

Heirloom Tomato Bruschetta, Pesto

Zucchine Waffle, Smoke Salmon, Stracciatella

Truffle mushroom, Melba Toast, Parmesan

Pumpkin Croquettes

Fried Chicken, Rosemary Mayo

Substantial Canapes

10pp per Canape

Fish and chips, Yogurt Tartare
Beef & Pork Polpette, polenta
Halloumi Panzanella

Sharing Banquet menu

\$59.00 per person

Entree

Rockmelon, Prosciutto, Stracciatella, Mint, Balsamic vor gf

Fresh Mooloolaba Prawns, Cocktail Sauce, Cos, Radish, Avocado, Mango gf df

Main

Haloumi, Sourdough Croutons, Watermelon, Heirloom Tomato, Pesto v gfor

Roast Free Range Chicken, Rosemary Potatoes, Peperonata gf df

Desserts

Malt Brownie, Whipped Cream, Praline, Berrys

Pier Pavlova, Coconut Yogurt, Stonefruit, Mango gf df

