



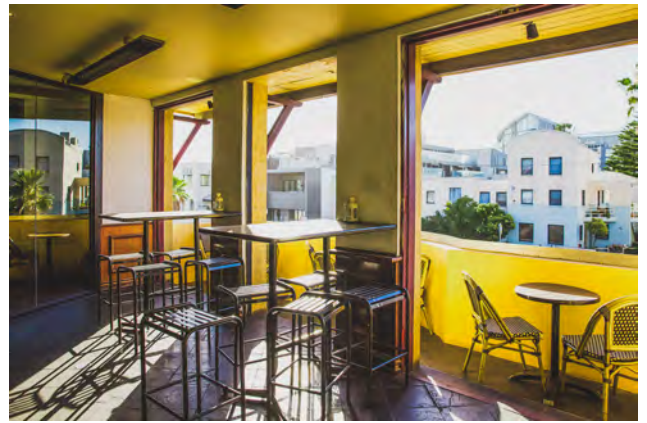
BUCKS PARTIES

THE Local PORT MELBOURNE

22 - 24 Bay Street
Port Melbourne 3207

9810 0076

info@thelocalportmelbourne.com.au
www.thelocalportmelbourne.com.au



110



200



2



The Local Hotel

CANAPÉ MENU

30 PIECES PER PLATTER

COLD

Mustard aioli chicken and rocket sandwich	75
Pumpkin, fetta and spinach sandwiches (V)	75
Tomato, Spanish onion basil and fetta cheese bruschetta (V)	75
Smoked salmon toasties, dill sour cream	75

HOT

Beef sliders with homemade patties, gherkin, tomato sauce -American style mustard	90
Lemon, herb and panko-crumbed fish goujons, citrus aioli	90
Spicy BBQ lamb ribs	90
Chilli and lime caramel pork bites	90
Chorizo and mozzarella croquets	90

CLASSICS

Mixed gourmet party pies	75
Mini pizzas (V Option)	70
Lemon pepper calamari, citrus aioli	75
BBQ chicken wings, sweet chilli sauce (GF)	70
Trio of house dips, garlic and herb Turkish toast and Spanish style marinated mixed olives (V)	60
Corn tortillas, homemade salsa, guacamole and sour cream	70
Sausage roll platter with tomato sauce	70
Vegetable spring roll platter with sweet chilli sauce	70
Vegetable samosa with sweet chilli sauce	70

GRAZING BOWLS

Fish and chips with lemon and citrus aioli	5 EACH
Lemon pepper calamari and chips	5 EACH
Pumpkin and spinach risotto topped with parmesan cheese (V)	5 EACH
Gnocchi bolognese	5 EACH

DESSERTS

Chocolate tarts	70
Sticky date puddings	70
Lemon tarts	70

SET MENU

1 COURSE - 30

2 COURSE - 45

3 COURSE - 60

Our set menu is designed to be served as a traditional seated meal, your guests will receive an individual meal for each course. We ask you to select one or two dishes per course, multiple dishes will then be served alternately.

ENTRÉE - *Your choice of:*

Chorizo and mozzarella croquettes served with chipotle mayonnaise

Beetroot and caramelised onion bruschetta (V)

BBQ chicken wings

Lemon pepper calamari served with citrus aioli

Chilli and lime pork belly bites

MAINS - *Your choice of:*

Roast lamb shoulder with roast potatoes and minted peas with gravy

Roast chicken with cauliflower cheese and lemon pepper cream sauce

Beef topside with horseradish mash potato beans and mushroom sauce

Baked Atlantic salmon with lemon and caper potato salad and dill mayonnaise

Pumpkin and spinach risotto (V)

DESSERTS - *Your choice of:*

Sticky date pudding with butterscotch sauce

Apple crumble with vanilla ice cream

Dark chocolate mousse served with fresh cream and strawberries

Chocolate and walnut brownie with chocolate sauce and vanilla ice cream

Cheese platter with dried fruits and crackers

PLEASE NOTE: GROUPS OF 25 OR LARGER MUST SELECT A SET MENU OPTION.

BEVERAGE PACKAGE

DURATION	PREMIUM	DELUXE
2 hours	\$38pp	\$50pp
3 hours	\$48pp	\$60pp
4 hours	\$58pp	\$70pp

Premium Package

1 sparkling, 1 white, 1 red, 1 draught beer,
1 cider and all soft drink and juice

SPARKLING

Arrowhead Block Sparkling Cuvee - SE AUS

WHITE

Arrowhead Block Sauvignon Blanc - SE AUS

RED

Arrowhead Block Cabernet Shiraz - SE AUS

DRAUGHT BEER

James Boag's Draught

CIDER

James Squire Orchard Crush Apple

Deluxe Package

1 sparkling, 3 white, 3 red, 3 boutique beers or cider on tap,
2 bottled beers and all soft drink and juice

SPARKLING

NV Chandon Brut

WHITE

Kindred Spirit Sauvignon Blanc - Marlborough, NZ

Guilty By Association Chardonnay - South East VIC

Ladies Who Shoot Their Lunch Chardonnay - Strathbogie Ranges, VIC

Summer Poppy Pinot Gris - Marlborough, NZ

Mr Fox Pinot Grigio - King Valley, VIC

La Linda Riesling - Clare Valley, SA

Wild One Moscato - SE AUS

ROSÉ

La Vielle Ferme Rouge - FRA

RED

Drake Shiraz - Heathcote, VIC

Chaffey Bros 'Synonymous' Shiraz - Barossa Valley, SA

Mawson's 'Far Eastern' Cabernet Sauvignon - Limestone Coast, SA

Redbank 'The Long Paddock' Merlot - King Valley, VIC

Guilty By Association Pinot Noir - South East VIC

Altacena Tempranillo - Castilla, ESP

BOUTIQUE TAP BEER AND CIDER

James Boag's Draught

Barrow Boys Stormy Lager

Hanh Super Dry

James Squire Swindler

XXXX Gold

Little Creatures IPA

Heineken

Little Creatures Bright Ale

Kosciuszko Pale Ale

James Squire 150 Lashes Pale Ale

Furphy

James Squire Orchard Crush Apple

BOTTLED BEER AND CIDER

Hawthorn Pale Ale

James Boag's Premium

Hawthorn Pilsner

James Boag's Premium Light

Hawthorn Golden Ale

Little Creatures Pale Ale

Hawthorn Amber Ale

Stone & Wood Pacific Ale

Somersby Apple Cider

Stone & Wood Green Coast Lager

Somersby Pear Cider

Corona

Furphy

Spirits

Add our spirit package to a beverage package of your choice for an additional 20 dollars per head.

SPIRIT PACKAGE INCLUDES:

Vodka

Gin

Bourbon

Whisky

Rum

Cocktails

Treat your guests to a cocktail on arrival. Available on a pre-ordered basis and priced at 12 dollars per cocktail when you order more than 40, please speak to a member of our functions team for further information.

.....

Cash Bar

With fully stocked bars and beers on tap, your guests will be able to select from a long list of drinks, which they can purchase throughout your function.

Bar Tab on Consumption

A bar tab can be set at the beginning of your function with a specified limit or amount in mind that you feel comfortable with spending. This can be reviewed as your function progresses and increased if need be, however we will always ensure you are in full control of the amount throughout the event. At any point you are welcome to turn the bar tab into a cash bar so your guests can purchase their own drinks.