

**FUNCTION  
PACKAGES**



# OUR SPACES

The heritage building has retained much of the original charm and structure. The venue has great music and a fun atmosphere. Step into Redoak and enjoy a warm and welcoming ambience and decor. Enjoy a unique experience with boutique beers and modern Australian food. The restaurant and bar are spread out over 3 spaces which allow semi private or private dining options. Full venue hire is also available.

The restaurant and bar can accommodate sit down functions | stand up canapes | cocktail functions | birthdays | beer dinners | beer classes and much more. If you have any questions, please email or phone us and speak to one of our friendly crew.

## HOP ROOM



Private dining room which holds up to 30 seated or standing and can be closed off with heavy curtains for privacy.

## DINING ROOM



Dining room, barrel floor and wheat field combined can hold up to 100 people seated or standing, with different table layouts. We can do small group tables or big long tables.

## BAR AREA



This area has high bar tables which can be used for more casual style event with canapes. The bar area can hold up to 100 people standing.



# CANAPE SELECTIONS

Canapes are an excellent choice for guests to socialise while enjoying delicious finger food. Combine canapes with a beverage package to showcase beer and food pairing. Selection of 5 canapés served on platters progressively in a series placed around event. 'Party platters' can supplement canapes in a cost effective way and will be served afterwards. Minimum of 10 guests for canapes. Minimum cost \$20pp. Canapes served with beer pairings – starting at \$35pp

## FINGER-FOOD CANAPES \$20pp

- spinach and ricotta triangle with homemade aioli
- mini vegetable spring roll cigars
- panko prawn with sirracha (hot spiced) mayonnaise
- BBQ pork bun
- mini King Island beef pie

## DELUXE CANAPES \$30pp

- Mushroom and truffle oil arancini balls
- Shredded beef with beer & BBQ sauce, onion jam
- Smoked trout croquette with citrus aioli
- Lamb kofta with tzatziki
- Grilled chicken skewers with chilli garlic

## GOURMET CANAPES \$40pp

- Salmon gravalax with creme fraiche & lemon balm
- Slow roast pulled pork with sirracha butter and Persian feta
- Peking duck with hosien sauce & crisp tortilla
- Moroccan meat ball, tartziki, baby herbs
- Beer battered soft shell crab, wasabi mayo, pickled ginger
- shared cured meat platter (placed around the event at start – 1 per 5 people)
- shared cheese plates (placed around the event after last canapes – 1 per 5 people)



# SET MENU OPTIONS

Please select 2 choices from the menu options for your guests at the time of confirming your final numbers. Dishes are served alternate.

- |                                     |      |
|-------------------------------------|------|
| 1. SHARED PLATTER   MAIN            | \$40 |
| 2. ENTRÉE   MAIN                    | \$45 |
| 3. MAIN   DESSERT                   | \$45 |
| 4. SHARED PLATTER   MAIN   DESSERT  | \$50 |
| 5. ENTRÉE   MAIN   DESSERT          | \$55 |
| 6. BREAD   ENTRÉE   MAIN   DESSERTS | \$60 |

## TO SHARE

- **CURED MEATS** prosciutto, German salami, Sopresso salami, pickles, dijon mustard, sourdough
- **SEAFOOD** salmon gravalax, grilled octopus, smoked trout croquette with sundried tomato and sourdough
- **VEGETARIAN** slow roasted mushroom, beetroot dip, Persian feta, roasted pumpkin, pickles and bread (v) (gf)

## ENTRÉE

- **CHICKEN SALAD** w/ kale, avocado, tomato and wit dressing
- **SMOKED SALMON SALAD** w/ anchovies, cos lettuce, Spanish onion, croutons and caesar dressing
- **PROSCIUTTO SALAD** w/ grilled fig, caramelised apple, shaved fennel, witlof and raddichio
- **DUKKAH SPICED PUMPKIN SALAD** w/ goats cheese, pickled beets, snowpea sprouts and crushed hazelnut (v) (g....,

## MAINS

- **CRISP TASMANIAN SALMON** sustainably farmed salmon, roasted artichokes, new potatoes, tomato, olives, onion concasse, salsa verde (gfm/df)
- **PORK AND FENNEL SAUSAGES** served w/ creamy feta mash, fruit relish, shaved fennel, shallots and red ale jus
- **CHICKEN BREAST** w/ beetroot mousse, crushed sweet potato, quinoa, roasted cherry tomato, green peas, orange and mustard sauce (gf)
- **ROAST LAMB SHANK** w/ roasted vegetables, creamy mash and a puff pastry twist

## DESSERTS

- **CHOCOLATE & ORANGE BROWNIE** w/ salted caramel sauce, chocolate dipped candied orange, ice cream, shavings and fresh mint
- **ROSEWATER BAVAROIS** served w/ hazelnut & pistacchio tuile, chocolate ganache, raspberry & Honey Ale coulis decorated with pashmak
- **MINI CHEESE PLATE** selection of creamy brie, Tasmanian pyengana cheddar, trinity cellars blue, olive & beer bread, fruit compote (gfm)

Add sides from \$9 each. Please advise us of any food allergies or dietary requirements. We can accommodate gluten or dairy free requirements as notified.



## BEVERAGE PACKAGES

An excellent introduction for guests to premium real craft beers and selection of Australian wines in a relaxed way while managing your budget. Choose the period of time and budget that best suits your event.

BEER	2hrs   3hrs   4hrs	\$30   \$36   \$48
BEER & WINE	2hrs   3hrs   4hrs	\$33   \$42   \$56



- **BEER** - selection of four (4) beers and/or one (1) cider for a set time period with 285ml servings. The actual selection of beers will be chosen close to the day by our Brew Crew. Selections may vary because we brew small batches and seasonal beers. Beer styles may include wheat beer | honey ale | Irish red ale | Pommy bitter | organic pale ale | oatmeal stout | apple cider
- **WINE** - range of Australian varietals such as semillion sauvignon blanc, cabernet merlot and an Australian sparkling. Varietals may vary on availability. A custom wine selection can be put together on request
- **OTHER** - Soft drinks, mineral water and fruit juices included in all beverage packages

Beverage packages are to be purchased in conjunction with a set menu or canapes option. They must start approximately half an hour before food service begins. Price payable on all guests.

### OTHER IDEAS

Cocktail on arrival – we can create a customized list for you \$15pp

Coffee and tea available \$4pp

**ASK US ABOUT OUR SEPARATE OPTIONS FOR BOYS/GIRLS ONLY FUNCTIONS - SUCH AS BUX OR HENS PARTIES.**





## + ADDITIONAL FOOD ITEMS OR PARTY IDEAS?

- **PARTY PLATTERS** 30 pieces - prawn dumpling, bbq pork bun, vegetable samosa and curry puffs \$30
- **CURED MEATS** prosciutto, German salami, Sopresso salami, pickles, dijon mustard, sourdough \$25
- **SEA PLATE** salmon gravalax, grilled octopus, smoked trout croquette with sundried tomato and sourdough \$25
- **CHEESE PLATE** selection of Australian specialty cheeses served with fruit and nut compote, crackers and lavosh \$25
- **ANTIPASTO BOARD** assortment of prosciutto, pickles, pumpkin dip, brie, semi dried tomato, olives, sourdough \$25
- **GOURMET PIZZAS** 12" gourmet pizzas (variety can change – meat, vegetarian) \$22
- **CHUNKY CHIPS** chunky potato chips served with aioli or mayonnaise \$9
- **SWEET POTATO FRIES** w/ Moroccan spices served with aioli or blue cheese sauce \$11
- **BREAD** and olives drizzled with balsamic vinegar and olive oil \$ 9
- **CRISPS|NUTS | LOLLIES** available on request

## + ENTERTAINMENT, FUN OR TEAM BUILDING ACTIVITIES?

We can facilitate activities or games to help create atmosphere, add a fun twist to your function, they always contribute a few laughs and helps put people at ease. The prices below are one off charges or small per head charge for an event.

- **BEER TALK (5 MINUTES)** a brief introduction to Redoak, and talk about the food and beers served - flat fee \$25
- **BEER APPRECIATION TALK** (20 minutes) an introduction to Redoak, description of food and beer styles, beer ingredients, glassware, elements considered when drinking a beer, etc. The Brew Crew will share basic insights into the beer and food matching principles - flat fee \$100
- **BEER TRIVIA** - fun, interactive and informal beer trivia where the Brew Crew gives a 10 minute talk about beer and food being served and then conducts a quiz. The winner usually receives a free glass of tap beer of their choice. A great ice breaker for team or work events. Minimum 10 people \$5pp
- **BLIND BEER TASTING** - Guests are given 2 glasses of beers with a series of questions, then they have to identify the beer style. This is a lot of fun when the challenge is taken on between teams or tables \$10pp
- **OTHER GAMES** “Lucky coaster” prize - flat fee \$30 | Game of “heads and tails” - flat fee \$25

Also available: Colour styled or themed balloons, cartoonist for hire to draw portraits, guitarist, etc.

(Last updated 1 March 2017)

