



Food Package

catering menus are considered on a case by case basis and are based on availability of seasonal and locally grown produce

kid's parties

animal cookies	\$3.50pp
fruit platter	\$5.00pp
vegetable, dip and cracker platter	\$5.00pp
toastie platter	\$7.50pp

for adults, look at our platter events (min. of 2 add ons)

let us know of any dietary requirements

platter events

charcuterie board (for 12 people)	\$65
warm sourdough & whipped butter dip, vegetables & crackers	\$8.00pp
fruit platter	\$9.00pp
frittata & salad	\$9.00pp
assortment of toasties	\$12.00pp
assortment of salads	\$12.00pp

sweets

assortment of cakes & pastries	\$12.00pp
apple pie	\$45
vanilla & anise myrtle cake	\$60
dark chocolate and orange cake (pies & cakes are cut in 10 and served with a side of mascarpone)	\$60

sit down events

\$50.00pp	\$90.00
first course: seasonal vegetable soup and buttered sourdough	first course: charcuterie board and warm sourdough
second course: pasta dish or ragout with mash and local roots*	second course: seasonal chef's special*
	third course: desert
\$75.00pp	coffee, freshly pressed juice or tea included (1pp)
first course: charcuterie board	
second course: pasta dish or ragout with mash and local roots*	
third course: desert	*your choice of protein: chicken, beef, kangaroo or tempeh



Drinks Package

\$60 pp beverage package | 4 hours | + \$10 pp per additional hour

beer & cider

mismatch
lager
session

mephisto
stout
ipa
pale ale
wheat
pilsner

hills
apple or pear cider

wine

local hills sparkling

local hills chardonnay
local hills chenin blanc

local hills pinot noir
local hills shiraz

local hills rose

spirits

a selection of local vodka, gin, whisky, rum & liqueur is available as part of our beverage package or over the bar.

along with the seasonality of our food menu, the selection of our alcohol may vary

+ \$20 pp

non-alcoholic

dawn patrol coffee + \$10 pp
loose leaf tea

mischief brew sodas
scull kombucha

mismatch zero

selection of non-alcoholic wine