

A HEREFORD BEEFSTOUW
FUNCTION PACKAGES



A HEREFORD BEEFSTOUW

22 Duckboard Place
Melbourne VIC 3000

Ph: +61 3 9654 8297
melbourne@a-h-b.com.au

[www.facebook.com/
HerefordMelbourne](https://www.facebook.com/HerefordMelbourne)

Insta: @herefordbeef



2 course - \$65 pp

3 course - \$80 pp

Menu 1 Favourites

ENTREES (SHARE STYLE)

GRAVAD LAX SALMON

With sweet mustard sauce.

DANISH MEATBALLS

Served with braised red cabbage,
parsley and pickled cucumber.

ONION & MUSHROOM TART (Vegetarian)

Quail egg, rocket leaves, pecorino cheese.

MAINS (CHOICE OF)

CERTIFIED GRASSFED, MARBLE SCORE 2+ BEEF

Sirloin Steak 250g

Short Ribs (2 Racks)

DRY AGED BEEF (45 DAYS)

Rump Steak 350g

OCEAN

Barramundi Fillet

*All Mains served with selection of shared sides
and hand cut chips.*

All steaks served with choice sauces or butters.

DESSERT (SHARE STYLE)

Coconut Panna Cotta

Crème Brûlée

Spiced Date Pudding

Chocolate Mocha Tart

Menu 2

Premium Showcase

2 course - \$75 pp

3 course - \$90 pp

ENTREES (CHOICE OF)

GRAVAD LAX SALMON
With sweet mustard sauce.

DUCK TERRINE
Caramelised onion, Parma ham, dried fig jam, crostini.

SPICY CHICKEN WINGS
Chipotle sauce.

DANISH MEATBALLS
Served with braised red cabbage, parsley and pickled cucumber.

ONION & MUSHROOM TART (Vegetarian)
Quail egg, rocket leaves, pecorino cheese.

MAINS (CHOICE OF)

CERTIFIED GRASSFED, MARBLE SCORE 2+ BEEF
Fillet Steak 250g
Ribeye Steak 300g
T-bone steak 500g
Short Ribs (2 Racks)

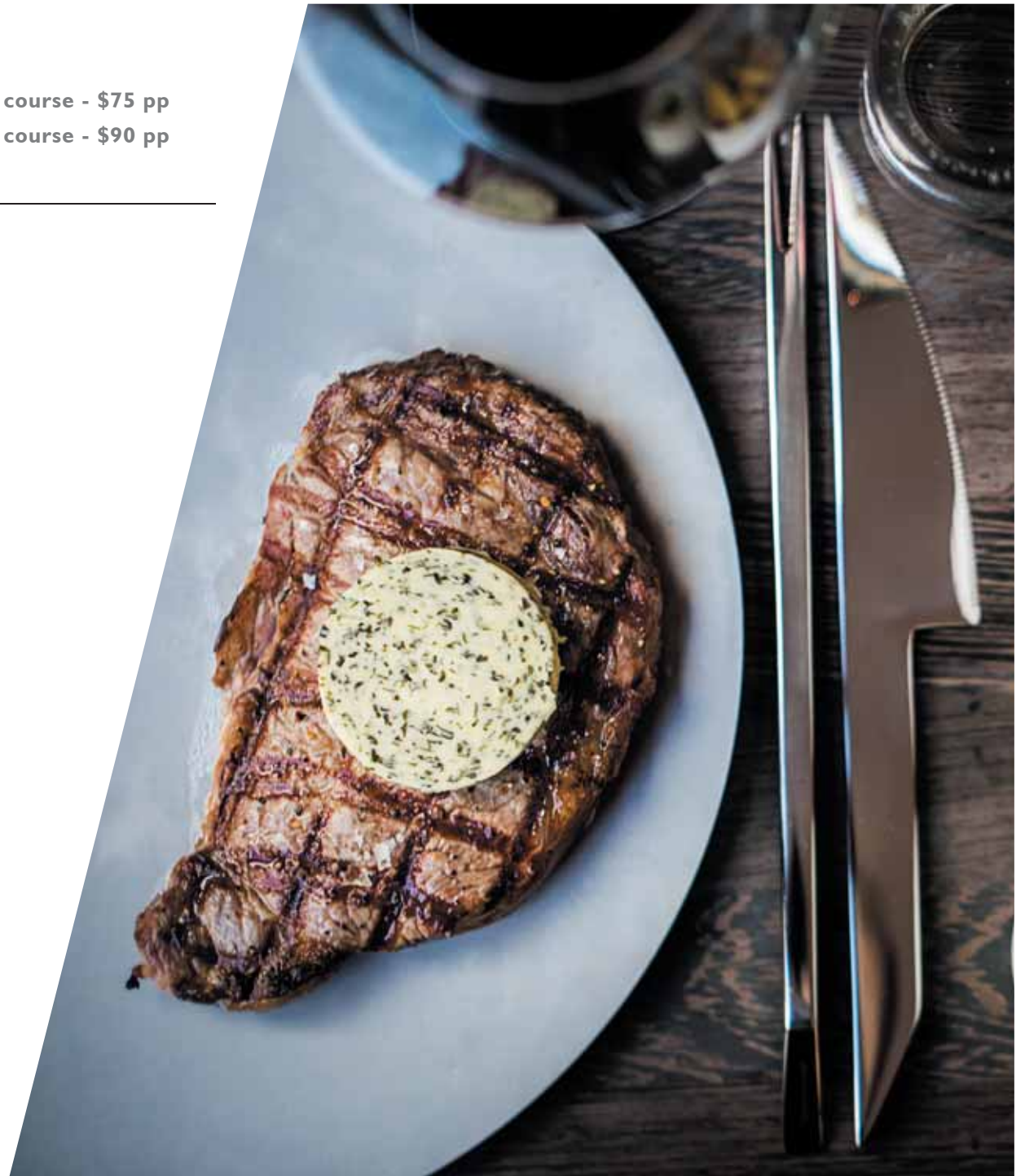
DRY AGED BEEF (45 DAYS)
New York Sirloin Steak 400g

OCEAN
Barramundi Fillet

*All Mains served with selection of shared sides and hand cut chips.
All steaks served with choice of seasonal butters.*

DESSERT (CHOICE OF)

Crème Brûlée
Coconut Panna Cotta
Warm Date Pudding
Chocolate Mocha Tart



Canapé Selection

Cold

**\$5 per item
/ per person**

**Minimum 3 items
required**

GRAVAD LAX SALMON, sweet mustard sauce and house bread
ROAST BEEF, rye bread, pickles and horseradish cream
AVOCADO MOUSSE, Parmesan crumb, tomato bread (V)
QUINOA TARTLETS, mint, parsley, pomegranate, candied pecans,
feta cheese & tahini dressing (V)
GOATS CHEESE AND PIQUILLO PEPPER, chives, rocket sour dough crostini (V)
OYSTERS NATURAL, shallots and sherry vinegar - additional \$1 per item/per person

Hot

**\$6 per item
/ per person**

**Minimum 4 items
required**

OXTAIL CROQUETTES, mozzarella, parsley and red wine shallots
PORK & VEAL MEATBALLS (FRIKADELLER), & pickled cucumber
PRAWN AND PORK PARCELS, Green onion, chili, piquillo peppers, pine nuts
CONFIT DUCK ROLLS, carrot, spring onion, water chestnuts and coriander
QUESADILLAS, Spiced bean salsa, roast capsicums, mozzarella, jalapenos
and coriander pesto(V)
SALMON FISH CAKES, tartar sauce
MINI COTTAGE PIES, Parmesan mash potato
MINI DANISH HOTDOGS, grilled sausage, pickled cucumbers, onions,
sweet mustard, remoulade, brioche bun

Dessert

**\$4.5 per item
/ per person**

**Minimum 2 items
required**

MINI LEMON & MERINGUE PIES
MINI CUP CAKES, strawberry and chocolate
CHOCOLATE TARTLETS, raspberry and almond cream
CHOCOLATE BROWNIE, hazelnuts and peanuts
MARZIPAN CAKE, mascarpone and vanilla cream
MINI LEMON CHEESECAKE, berry coulis
MINI CHOCOLATE PROFITEROLE, hazelnut crème patisserie

Beverage Packages - Beverages not included in the packages can be purchased on consumption.



Beverages

** Soft Drinks, Still and Sparkling Water included in all Beverage Options*

Option 1

3 Hours: \$35 per person

4 Hours: \$40 per person

5 Hours: \$45 per person

Cake Wines Sparkling, Adelaide Hills
M. Chapoutier Mathilda Rose, Pyrenees/Heathcote
Paracombe Sauvignon Blanc, Adelaide Hills
RockBare Shiraz, McLaren Vale
Coopers Pale Ale and Carlsberg Lager
Flying Brick Apple Cider and Napoleon Pear Ciders

Option 2

3 Hours: \$40 per person

4 Hours: \$45 per person

5 Hours: \$50 per person

Caneletto Prosecco, Italy
Paracombe Sauvignon Blanc, Adelaide Hills
Larry Cherubino Hen & Chicken Chardonnay, Margaret River
Jericho Tempranillo, McLaren Vale
Yangarra Estate Shiraz, McLaren Vale
Coopers Pale Ale, Carlsberg Lager, and Sapporo Lager
Flying Brick Apple Cider and Napoleon Pear Cider

Option 3

3 Hours: \$50 per person

4 Hours: \$55 per person

5 Hours: \$60 per person

Caneletto Prosecco, Italy
Catalina Sounds Sauvignon Blanc, Marlborough
The Lane, Block 3 Chardonnay, Adelaide Hills
Red Claw Pinot Noir, Mornington Peninsula
The Other Wine Co Grenache, McLaren Vale
Izway Rob & les Shiraz, Barossa Valley
Coopers Pale Ale, Carlsberg Lager,
Sapporo Lager and Brooklyn Lager
Flying Brick Apple Cider and Napoleon Pear Cider





Terms & Conditions

MINIMUM NUMBERS

The minimum spend varies depending on the day of the week, style of function and amount of guests. This will be discussed with the bookings manager at the time of booking. In the event that the final cost of consumption of food and beverage does not equal the minimum spend, the balance will be charged on the final bill as a room charge.

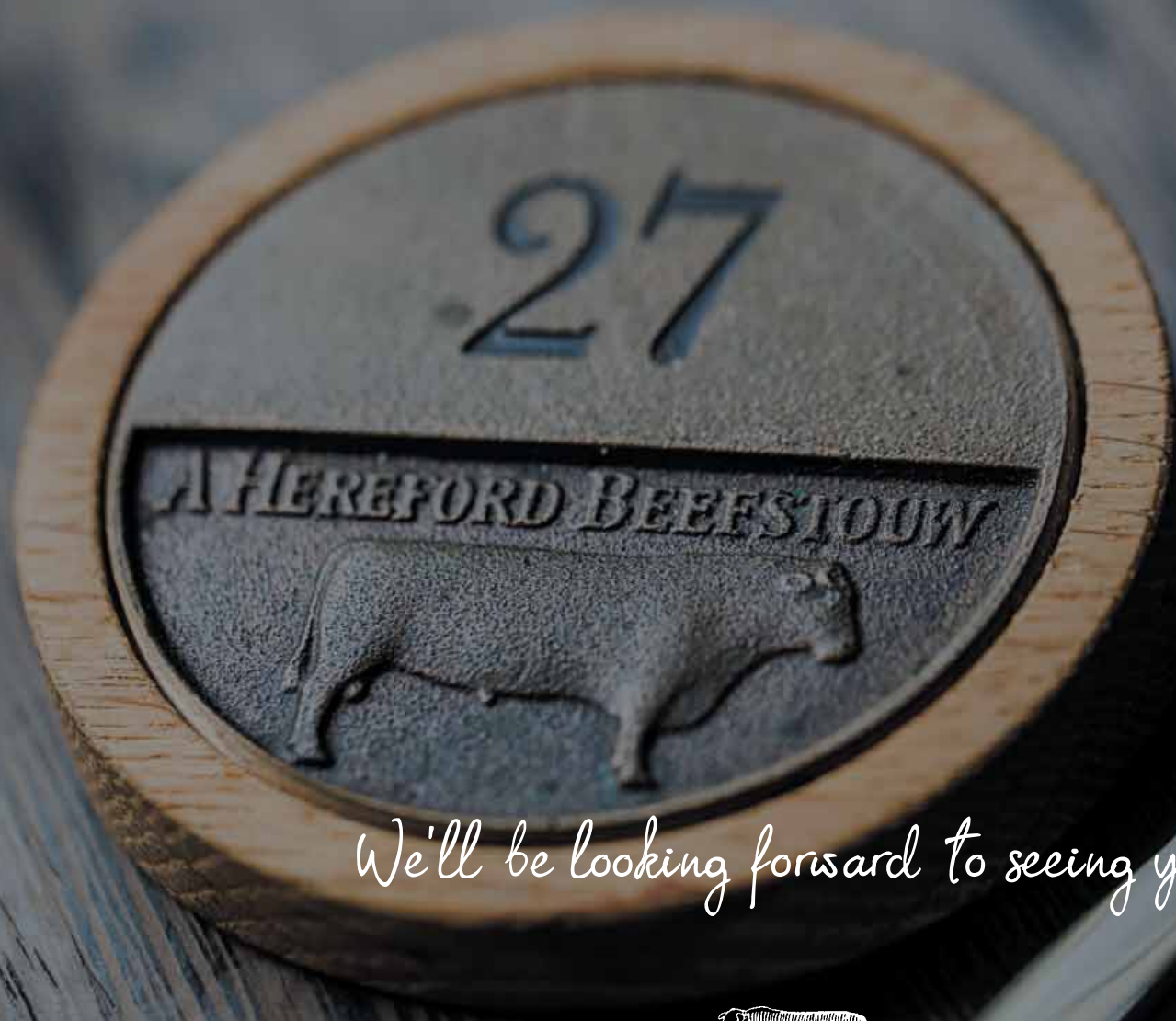
CONFIRMATION

Full credit card details are required for all bookings 10 guests and over. Your booking will not be confirmed until these details are provided. Final numbers will be confirmed 3 working days prior to the event. This will be the final number charged for unless there is an increase. In the event of a cancellation following final confirmation a reduction in numbers will be charged at \$25.00 per person. In the event of a no show, the credit card provided will be charged \$50.00 per person.

ARRIVAL TIME

We expect all guests to be in attendance at the time of the booking, or there may be delays in ordering should the restaurant be busy with other bookings. Food orders must be in the kitchen no later than 20 minutes from original booking time to ensure smooth service. Lateness by some members of your party may also result in the punctual guests ordering before everyone else arrives.





We'll be looking forward to seeing you!



A HEREFORD BEEFSTOUW

22 Duckboard Place, Melbourne, VIC 3000 Australia Tel.: (+61) 3 9654 8297

melbourne@a-h-b.com.au - www.a-h-b.com.au