

Ambers bar/lounge is most suited to intimate gatherings, informal or casual functions.

Capacity 90

The style is relaxed and casual with bench seating,

Cushioned ottomans and tall bars with stools

Al fresco courtyard for sultry summer nights

Open Fire Place for winter ambience

On site car parking

Wheelchair access

Separate entrance

Outdoor Smoking area

Beverage packages can be tailored to suit individual function requirements

A selective bar tab is available or guests can pay on consumption.

Drinks are reasonable at everyday bar prices.

Tap and boutique beers

Comprehensive wine list

We can recommend a DJ, soloist or duo.

Alternatively, you can take advantage of our

In-house audio/visual system.

DVDs, I-pods or laptops are compatible for viewing on the large screen.

A PAYG Juke Box or in-house piped music is another option

Room hire charge commences at \$100.00

Minimum catering charge applies

Flexibility ...good service ... simple good food

AMBERS PLATTER MENU

ANTI PASTO ~ \$60
Deli selection of fine meats, marinated vegetables & dolmades

DIPS & THINGS ~ \$45
Trio of dips accompanied with toasted Turkish bread & crunchy grissini sticks

GOURMET SANDWICHES~\$60
An assortment of fresh sandwiches featuring fine meats, cheeses & salad
(40 points or 30 club fingers per serve, minimum order of 2 platters required)

(V) MINI VEGIE PIZZA~\$40
pizzas topped with napoli & fresh Vegetables, finished with cheese
(20 pieces per platter, \$2 per extra piece)

ORIENTAL PLATTER ~\$55
Hand made Asian delicacies including Pork Pastry Puffs, Vegie Pakora, Vegie Samosas & Chicken Satay Skewers
(20 pieces per platter)

CHINESE STEAMED DUMPLINGS~ \$60
Handmade dumplings with light sesame & soy sauce presented in ceramic spoons
(20 per platter, \$3 per extra spoon)

CALAMARI FRITTE ~\$60
Crumbed calamari rings served with tartare sauce & lemon wedges
(40 pieces per platter)

SMOKED SALMON CANAPES~\$65
Fresh smoked salmon & tangy yoghurt dressing on lightly toasted wine bread
(30 pieces per platter)

CHICKEN & CHIVE TOASTS ~ \$50
smoked chicken breast & tangy yoghurt dressing on lightly toasted wine bread
(30 pieces per platter)

PARTY PIE PLATTER~ \$45
(30 pieces per platter)

MINI ASSORTED QUICHE ~ \$60
(30 pieces per platter)

PETITE FISH & CHIPS~\$60
Individual serves presented in a paper pail
(20 pails, \$3 per extra box)

MINI HOT DOGS~ \$50
mini Frankfurt in a fresh roll with tomato ketchup or mustard
(20 per platter, \$2.50 per extra roll)

MINI WAGYU BURGERS~ \$60
Homemade patties made with premium Wagyu mince, served in a roll with chutney
(20 per platter, \$3 per extra roll)

(V) VEGETARIAN PLATTER~ \$60
falafels, Samosas, pakora, Arancini (rice) balls & empanadas
(25 pieces per platter)

CONVENTIONAL PASTRIES ~\$50
Combination of party pies, sausage rolls & mini quiche with dipping sauces
(30 pieces per platter)

ASIAN TEMPTERS ~ \$45
Mini spring roll, dim Sim & Samosas accompanied with assorted dipping sauce
(60 items per platter)

SWEET - TOOTH PLATTER ~ \$60
Bite size morsels of delectable petit -fours
(20 items per serve)

(V) SEASONAL FRUIT PLATTER~\$60
Chunky style platter of delicious fruit

(V) BAKERS BASKET ~\$50
freshly baked assortment of petite Danish & croissant
(30 items per serve)


PLATTERS



The Bentleigh Menu

Bistro 3 course set



Starters to Share

-  Garlic Bread or Antipasto Platters for the table

Main

-  **Braised Lamb Shanks** in a rich tomato, rosemary & red wine sauce served on a bed of potato mash with seasonal vegetables
-  **Vegetarian Risotto** tossed with pesto roasted vegetables, wild mushrooms, spinach and roasted pine nuts
-  **Pan Fried Fillet of Barramundi** served on scallop potato with mixed greens & drizzled with camponata dressing
-  **Chicken Satay** served with fragrant jasmine rice & salad, topped with a crunchy peanut sauce

Dessert

-  Sticky Date Pudding drizzled with butterscotch sauce
-  Chocolate Mousse blended with Kahlua Liqueur

\$39.00 per person



Bookings are essential | Minimum 12 guests per booking




The Glen Eira Menu


Bistro - 2 course set


Starters for the table


-  Daily dip selection
- Or
-  Antipasto Platters

Mains

-  **Braised Lamb Shanks** in a rich tomato, rosemary & red wine sauce served on a bed of potato mash with seasonal vegetables

-  **Casablanca Chicken** breast fillet marinated in preserved lemon, Coriander, parsley & selected spices, served on mediterranean style cous cous topped with a tomato & chickpea sauce, complimented with hommus cream

-  **Pan Fried Fillet of Barramundi** served on scallop potato with mixed greens & drizzled with camponata dressing

-  **Pork Medallions** pan sautéed pork served on creamy mashed potato, with wilted spinach & vegetables, topped with creamy bacon, mushroom & sun-dried tomato sauce

\$37.00 per person

BOOKINGS ARE ESSENTIAL||| MINIMUM 12 guests PER BOOKING



The Kingston Menu

Bistro- 3 course set

Entrée

Select one option

- Crumbed Calamari | mini Bruschetta | soup of the day

Main

- 300 gram Grain Fed Aged Sirloin** (cooked medium) served with chips & Vegetables, accompanied with a creamy seafood sauce
- Grilled Salmon Fillet** on a bed of warm potato salad & topped with a Thai influenced salsa
- Mediterranean Vegetable Strudel** with pesto roasted vegetables, spinach, sun-dried tomatoes & fetta cheese wrapped in crisp filo pastry served on a bed of crushed potato & a warm tomato sauce
- Smoked Chicken & Mixed Mushroom Risotto** tossed in a creamy white wine sauce, finished with wild rocket & a hint of Napoli

Dessert

- Warm Chocolate Pudding** served with a rich chocolate sauce and a scoop of ice cream
- Brandy Snap Basket** filled with mixed berries and served with whipped cream and coulis

\$42.00 per person

Bookings are essential | minimum 12 guests per booking