

# CANAPES

6 CANAPES \$26pp | 8 CANAPES \$35pp | 10 CANAPES \$45pp | MINIMUM 15 PERSONS

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Our canape options are perfect if you are looking for a cocktail style function where your guests can mingle. Hand crafted bites all made on premise, our canapes are available in a range of prices & styles to suit your budget & tastes.

## COLD

BBQ pork rolls | hoisin | fragrant herbs | rice paper | lime (gf)  
Ceviche salmon | pink peppercorns | shaved fennel | lime (gf)  
Frittata | globe artichoke | potato | green gordals (v) (gf)  
Charred rare beef | mustard aioli | skordalia | sorrel | crostini  
Beechwood smoked salmon | goat's curd | fried capers | toast  
Roast chicken sandwich fingers | walnut | cucumber | Japanese mayo  
Rice paper rolls | Vietnamese slaw | pickled carrot | hoisin (v) (gf)  
Rock oyster +\$3.0 | bloody drum | micro celery (gf)

## HOT

Spring roll | BBQ duck | char siu pork | fragrant herbs | shiitake | chilli caramel  
Sweet potato falafel | cumin spiced yoghurt (v)  
Risotto balls | citrus | fried capers | Parmesan | aioli (v)  
Fish fingers | pinenut & parmesan crumb | gribiche  
Petite meat pies | mushy peas | jam  
Pork belly | whipped potato | apple gel (gf)  
Spiced ground beef | flat parsley | tzatziki  
La boqueria chorizo | hummus | almonds | parmesan toast

## SUBSTANTIAL | \$15.0pp

Entrée sized meals served in conjunction with canapes

Pork belly | Vietnamese salad | glass noodles | citrus dressing (gf)  
Fish & chips | pinenut & panko crumb | tartare sauce | lemon

Specific dietary requirements happily accommodated upon request  
(v) vegetarian (gf) gluten free (df) dairy free

# SET MENU

2 COURSE \$65pp | 3 COURSE \$75pp | MINIMUM 6 PERSONS

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Our set menus take the effort out of choosing on the night. Perfect for groups, business meetings, corporate events or any occasion where the focus is on the company you're with. Make your choice from the options below and let us know how many of each dish you'd like the day before your event.

## ENTRÉE

**Halloumi** | hazelnut dukkah | honey | pomegranate | dressed leaves (v) (gf)

**Chicken** | karaage style | roasted sesame | green shallots | yuzu kosho mayo (df)

**Spring roll** | BBQ duck | char siu pork | fragrant herbs | shiitake | chilli caramel (df)

## MAIN

**Market fish** | artichoke | Parmesan cream | baby kipflers (gf)

**Pork belly** | whipped potato | fragrant red cabbage | apple cider gel | glaze (gf)

**Sirloin** | chips | horseradish + mustard cream | glaze (gf)

All mains served with

In season greens | smoked butter (v) (gf)

## DESSERT

**Crème brûlée** | toffee crust | vanilla bean ice cream (v)

**Cheesecake** | toblerone soil | raspberry | meringue (v)

**Cheese** | local & imported | dried fruit | toast | quince

Specific dietary requirements happily accommodated upon request  
(v) vegetarian (gf) gluten free (df) dairy free

# SHARED MENU

2 COURSE \$65pp | 3 COURSE \$75pp | MINIMUM 6 PERSONS

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Our shared menu offers a more relaxed & social way of dining. Served along the centre of the table banquet style, this option encourages interaction with your guests in an informal atmosphere.

## CHEF'S CHOICE

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The chef will provide a selection of our most popular dishes including starters, mains and sides.

OR Choose your own from the options below:

### ENTRÉE | Choose 2

- BBQ beef skewers** | yuzu + ponzu kosho | roasted sesame | shallots (df)
- Calamari** | quick fried | seasoned rice flour | wasabi mayo | lime (gf)
- Spring roll** | BBQ duck | char siu pork | fragrant herbs | shiitake | chilli caramel (df)
- Croquettes** | cauliflower | leeks | gruyere | mustard | aioli (v)

### MAIN | Choose 2

- Roasted pork belly** | crackling | jus (gf)
- Grilled market fish** | lemon | sorrel (gf)
- Sirloin** | Dijon mustard | glaze (gf)
- Gnocchi** | pumpkin | hazelnuts | brown butter | sage | Parmesan (v)

### SIDES | Choose 2 (included with main)

- Leaf salad** | vinaigrette (v) (gf)
- Jap pumpkin** | hazelnut dukkah | tahini + cumin yoghurt (v) (gf)
- Beans** | confit roast garlic | shaved Parmesan (v) (gf)
- Whipped potato** | truffle oil | crisp fried onions (v) (gf)
- Hot chips** | sea salt | truffle aioli (v) (gf)

### DESSERT | Choose 2

- Creme brulee** | toffee crust | vanilla bean ice cream (v)
- Cheesecake** | toblerone soil | raspberry | meringue (v)
- Cheese** | local & imported | dried fruit | toast | quince

# BEVERAGES

## HOUSE BEVERAGE PACKAGE | \$35pp | 2 HOURS

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**Pete's Pure Wines:** Prosecco | Pinot Grigio | Shiraz | Rosé

**Beer:** Yenda Pale Ale | Yenda Session Lager

**Other:** Soft drinks | Juice

\$10 per person for each additional hour

## PREMIUM BEVERAGE PACKAGE | \$45pp | 2 HOURS

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**Wines:** Villa Sandi 'il Fresco' Prosecco | La Villa Pinot Grigio | Tin Cottage Sauvignon Blanc

Soumah Pinot Noir | Fat Bastard Malbec

**Beer:** Peroni Nastro Azzurro | Mountain Goat Steam Ale | Fortitude Pacer Light

**Other:** Soft drinks | Juice

\$15 per person for each additional hour

## DELUXE BEVERAGE PACKAGE | \$55pp | 2 HOURS

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**Champagne:** Perrier Jouet will be served for the first hour as part of the deluxe package

**Deluxe Wine:** 1 Sparkling | 2 Whites | 2 Reds will be offered to your guests from our pouring list

**Beer:** Peroni Nastro Azzurro | Mountain Goat Steam Ale | Fortitude Pacer Light

**Other:** Soft drinks | Juice

\$17.50 per person for each additional hour

# BOOKING FORM

Thank you for choosing Drum Dining to host your upcoming event. We look forward to welcoming you and your guests. Please complete the following booking form to secure your reservation and email back to us at [enquiries@drumdining.com.au](mailto:enquiries@drumdining.com.au)

| FUNCTION DETAILS     |  |
|----------------------|--|
| Booking Name         |  |
| Contact Person       |  |
| Phone No             | Email  |
| Date of Event        | Number of Guests   |
| Menu Type            | <input type="checkbox"/> 2 Course Set Menu<br><input type="checkbox"/> 3 Course Set Menu<br><input type="checkbox"/> 2 Course Shared Menu<br><input type="checkbox"/> 3 Course Shared Menu<br><input type="checkbox"/> 2 Course Chef's Choice Shared Menu<br><input type="checkbox"/> 3 Course Chef's Choice Shared Menu<br><input type="checkbox"/> Unsure. Please contact me to discuss options. |
| Beverage Type        | <input type="checkbox"/> House Package<br><input type="checkbox"/> Premium Package<br><input type="checkbox"/> Deluxe Package<br><input type="checkbox"/> Cash Bar   |
| Special Requirements |  |

| CREDIT CARD DETAILS |      |
|---------------------|------|
| Card Type           |      |
| Card Number         |      |
| Name on Card        |      |
| Expiry              | CCV  |
| Signature           | Date |

# TERMS & CONDITIONS

## RESERVATIONS

Your booking form and credit card authorisation must be completed to reserve your booking. By providing Drum with these details you acknowledge that you have read and understood the following terms and conditions. You agree to pay all charges, associated costs and any damages incurred by yourself and/or your guests whilst on the premises.

## DEPOSITS

A deposit of \$250 will be taken upon your booking via credit card to secure the space. This amount can be deducted from your bill at the end of your event or reimbursed to your credit card the following business day, whichever option you prefer.

## BOOKING DETAILS / FINAL NUMBERS

Number of guests, food and beverage menu selection and any dietary requirements are required at least 3 days before your event. Final numbers are to be confirmed 48 hours prior to your event and this number will be the minimum charge on the day.

## CANCELLATION

Cancellations made more than 3 days before your event will incur a 20% charge of the total food cost to the credit card details supplied.

## PAYMENT / METHOD OF PAYMENT

Final payment is to be made in full at the end of your event. We accept cash, Visa, Mastercard and AMEX. Please note a 1.5% processing fee applies on all credit card payments. If you would prefer to finalise your payment via direct bank deposit, please arrange to do this prior to the event.

## AV EQUIPMENT | / HIRING OF EQUIPMENT

Please ensure any AV equipment supplied is checked at least one day prior to your event to ensure compatibility. Any equipment hire not included will come at a cost to you. We are happy to recommend our preferred suppliers should you require specific services.

## RESPONSIBLE SERVICE OF ALCOHOL

Drum is committed to the Responsible Service of Alcohol. Intoxicated guests will not be served. It is a requirement of law that intoxicated persons be removed from licenced premises. We reserve the right to cease service of alcoholic beverages should consumption be deemed excessive.