

CANAPES

Drum's fresh house made canapes are perfectly suited for cocktail functions of all sizes. Whether it's intimate drinks with friends, birthdays, corporate Christmas parties or a wedding; we have options for everyone.

COLD CANAPES | \$25 for 10 Pieces

Beef tartare, poached quail with sofrito and focaccia crust (nf,df)

Ocean trout crudo with olive soil, ricotta, Persian fetta and black garlic emulsion (nf,gf)

Fig stuffed with pomegranate seed, goat's curd, dukkha, blood orange and lemon emulsion (gf,v)

HOT CANAPES | \$35 for 10 Pieces

Pork belly with truffle mash, onion jam and jus spoons (nf,gf)

Manchego, leek and chicken croquette with aioli (nf)

Pumpkin, goats curd and pine nut tart with pumpkin sugo (v)

Oxtail, marrow and provolone arancini with bell pepper sauce (nf)

Nori wrapped Salmon with basil, cream cheese and tartar batter (nf)

SHARE BOARDS | Boards will accommodate up to 10 people

\$45 Cheese board, with seasonal condiments and toasted ciabatta (v)

\$55 Carnivore board, selection of cured meats with seasonal condiments and toasted ciabatta (df)

\$65 Drum board, selection of cured meats, Cheeses and seasonal condiments and toasted ciabatta (nf)

Specific dietary requirements happily accommodated upon request

(v) vegetarian (gf) gluten free (df) dairy free (nf) nut free

SHARED MENU

2 COURSES \$65pp | 3 COURSES \$77pp | MINIMUM 10 PERSONS

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.

ENTRÉE | Choose 2

Fried Courgette Blossoms stuffed with chili garlic prawn, scallop ricotta and lemon parsley aioli (gf,nf)

Burnt Maple Lamb Ribs with smashed hazelnut, Persian fetta and charcoal salt (gf)

Spiced Cauliflower with smoked provolone, oregano, tomato sugo and Egyptian dukkah (v,gf)

Pulled Pork Croquettes with dried rub slow cooked pork belly, bechamel, manchego and harissa (nf)

Charred Chorizo with quemadura honey, pistachio dirt, house made ricotta and herb (gf)

MAIN | Choose 2

Braised Lamb Rack truffle mousseline, Tuscan cabbage, caramelized pearl onion and garlic onion jus (nf)

House Made Persian Truffle Gnocchi wild fungi, parsley, garlic, pecorino and burnt butter sugo (v,nf)

Wagyu Striploin 6+ soubise, cavolo nero, swiss brown, dried king brown crisps, basil oil and bone marrow jus (gf,nf)

12hr Slow Cooked Pork Belly with mung beans, pepita dirt, pumpkin puree, olive soil, morcilla and thyme jus (gf,nf)

SIDES | Choose 2 (included with Main Course)

Baby Heirloom Carrots with truffle honey and goats cheese (v,nf,gf)

Charred broccolini with stracciatella and almond (v,gf)

Butter fried brussels sprouts with garlic (v,gf,nf)

Heirloom Tomato Salad burrata, basil, pepper and 25yr aged px balsamic (v,gf,nf)

DESSERT (Both served)

Cream Catalina with fresh berries (v,gf,nf)

Nutella Panna Cotta with chocolate dirt and biscotti (na)

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.

FUNCTION DETAILS	
Booking Name	
Contact Person	
Phone No	
Email	
Date of Event	
Number of Guests	
Menu Type	<input type="checkbox"/> Canape Menu <input type="checkbox"/> 2 Course Shared Menu <input type="checkbox"/> 3 Course Shared Menu <input type="checkbox"/> Unsure. Please contact me to discuss options
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 7 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.

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.