



FUNCTIONS PACKAGES

2026 JAN-OCT

WWW.KENTTOWNHOTEL.COM.AU

76 RUNDLE ST, KENT TOWN SA 5067 | (08) 8362 2116



BOOK NOW, PLAN LATER.

Catering for 20 to over 250 guests, we can tailor a package to suit every type of event. Located only 2.5km from the CBD, we have on-site undercover parking and we are only a short walk from public transport. We have a variety of options from traditional private function rooms, small private dining spaces as well as shared areas for the more casual style events. Wheelchair access is available to all areas.



PRIVATE FUNCTION ROOM 1.

FEATURES

Perfect for medium/large sized events.

CAPACITY

Cocktail	80 - 200
Rectangular Tables Seated	120
+ Dance Floor	100

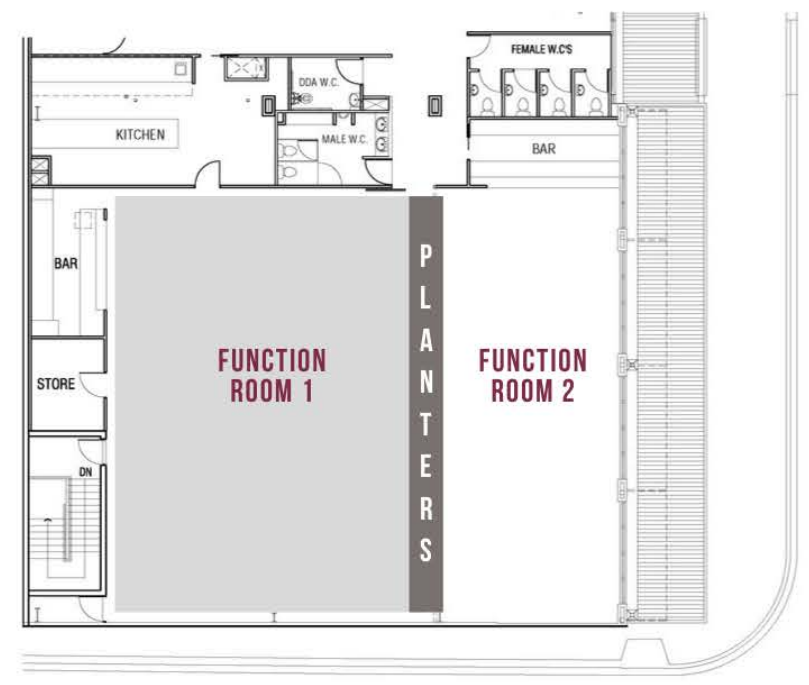
ROOM HIRE	\$500
------------------	-------

FRI/SAT/SUN/PUBLIC HOLIDAYS + Any event with the private bar open	MIN. SPEND \$4000
--	----------------------

AMENITIES

- Data Projector
- WIFI
- Live Entertainment Capability
- Private Bar
- Independent Music System
- Cordless Microphone
- TV Screen

*NOTE: we do not run two events at the same time



PRIVATE FUNCTION ROOM 2.

FEATURES

Perfect for smaller sized events.

CAPACITY

Cocktail	50-100
<hr/>	
Rectangular Tables Seated	80

ROOM HIRE

\$400

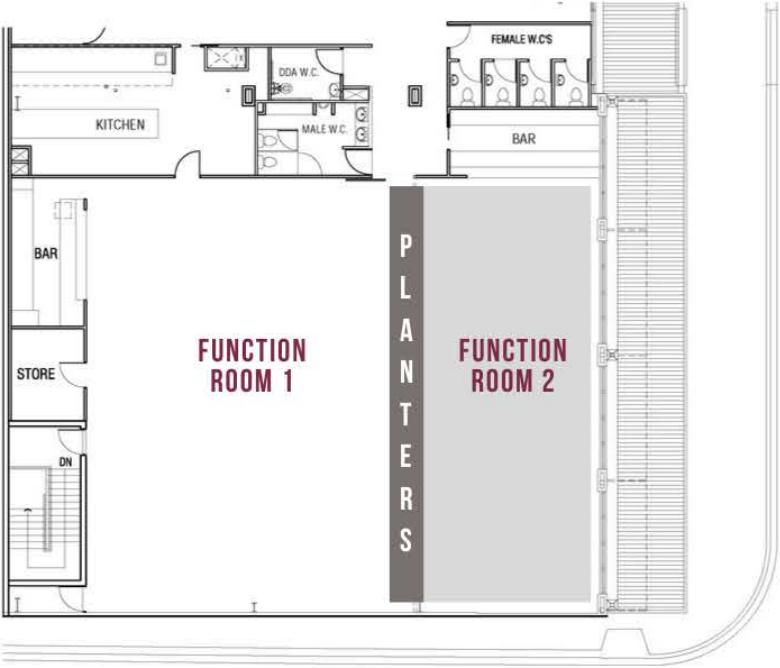
FRI/SAT/SUN/PUBLIC HOLIDAYS +
Any event with the private bar open

MIN. SPEND
\$3000

AMENITIES

- WIFI
- Live Entertainment Capability
- Private Bar
- Independent Music System
- Cordless Microphone
- TV Screen

*NOTE: we do not run two events at the same time



PRIVATE FUNCTION ROOM 1 & 2.

FEATURES

Perfect for large sized events.

CAPACITY

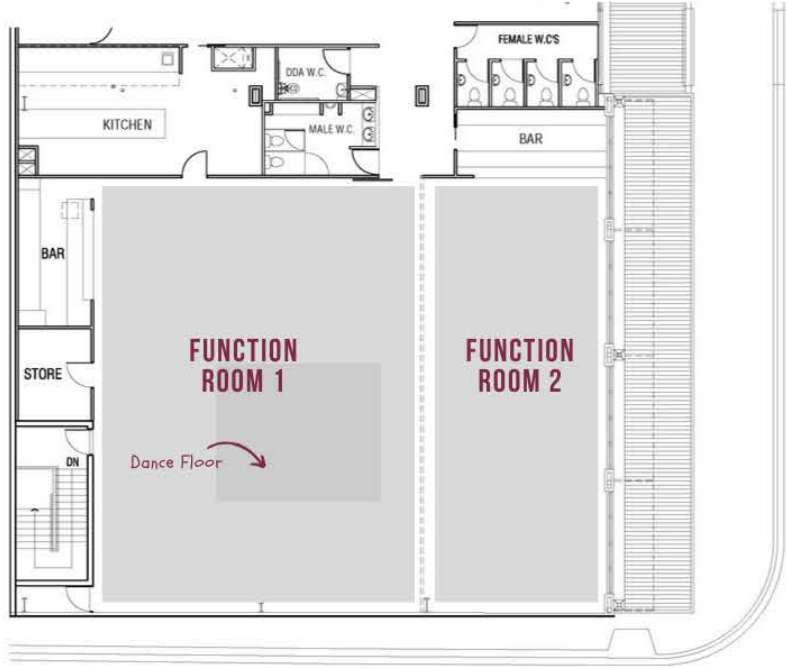
Cocktail	80 - 300
Rectangular Tables Seated	250
+ Dance Floor	200
Round Tables Seated	200
+ Dance Floor	170

ROOM HIRE	\$600
------------------	-------

FRI/SAT/SUN/PUBLIC HOLIDAYS + Any event with the private bar open	MIN. SPEND \$6000
--	----------------------

AMENITIES

- Data Projector
- WIFI
- Dance Floor
- Live Entertainment Capability
- Private Bar
- Independent Music System
- Cordless Microphone TV Screen



THE BALCONY BOARDROOM.

Tucked away behind our Balcony Bar upstairs, you will find our best kept secret, The Boardroom. This area boasts your own private space with versatile seating arrangements, along with AV equipment & a fireplace. It is the perfect spot for conferences, meetings or even casual get togethers and sit down dinners.

CAPACITY

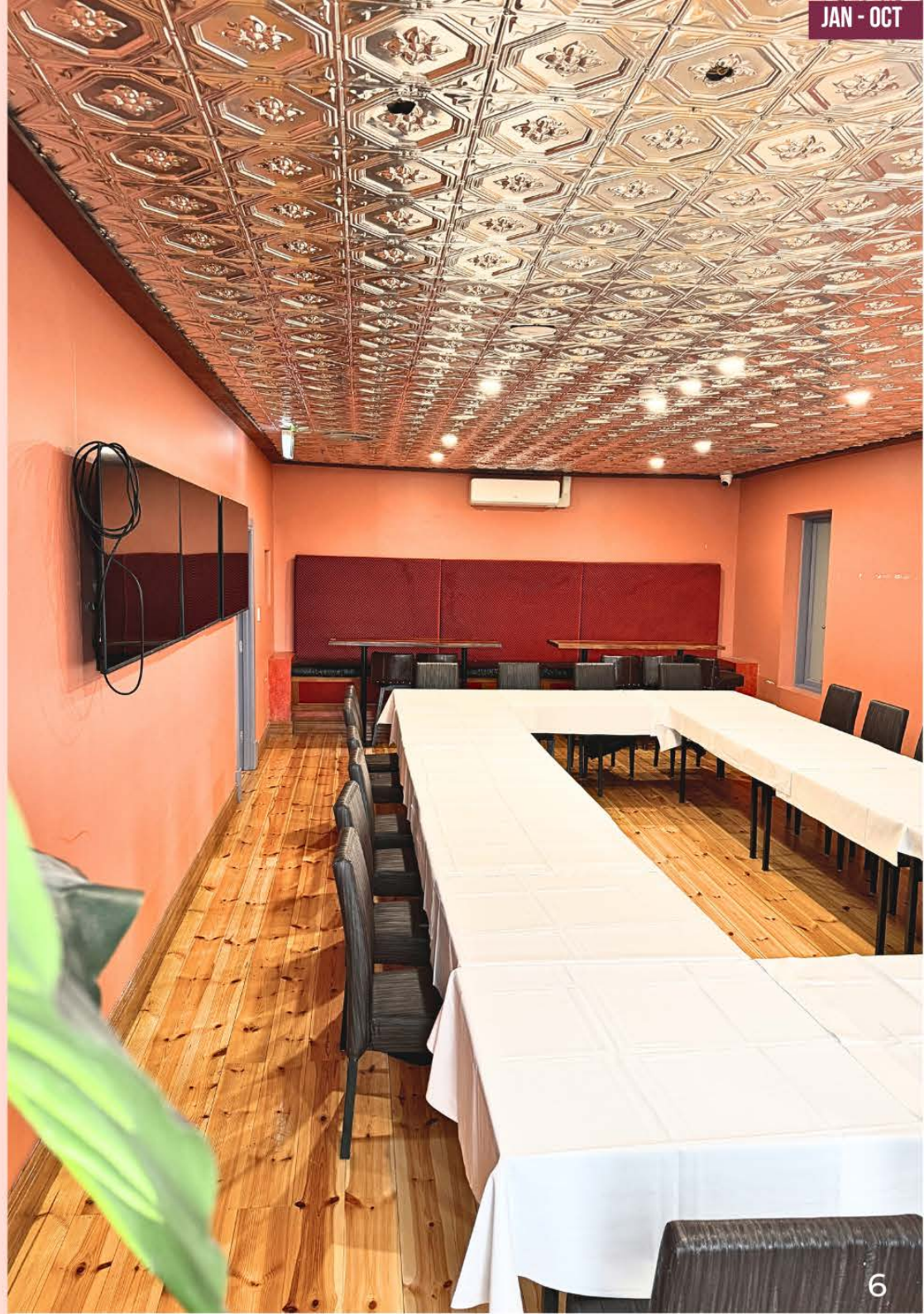
Cocktail	40
Rectangular Tables	30
U-Shape	24
Board Room	26
Theatre Style	30

ROOM HIRE

\$330

FRI/SAT/SUN/PUBLIC HOLIDAYS
+ Any event with bar open

MIN. SPEND
\$1000



THE ROOM OF QUOTES.

Located on the ground floor, this room is perfect for small meetings, celebrations and corporate events requiring just that bit of privacy. Complete with 110" TV screen and boardroom style table, the Room of Quotes is our hidden gem.

CAPACITY

Cocktail	N/A
Boardroom Table	up to 24

ROOM HIRE

\$220

FRI/SAT/SUN/PUBLIC HOLIDAYS
+ Any event with private waiter

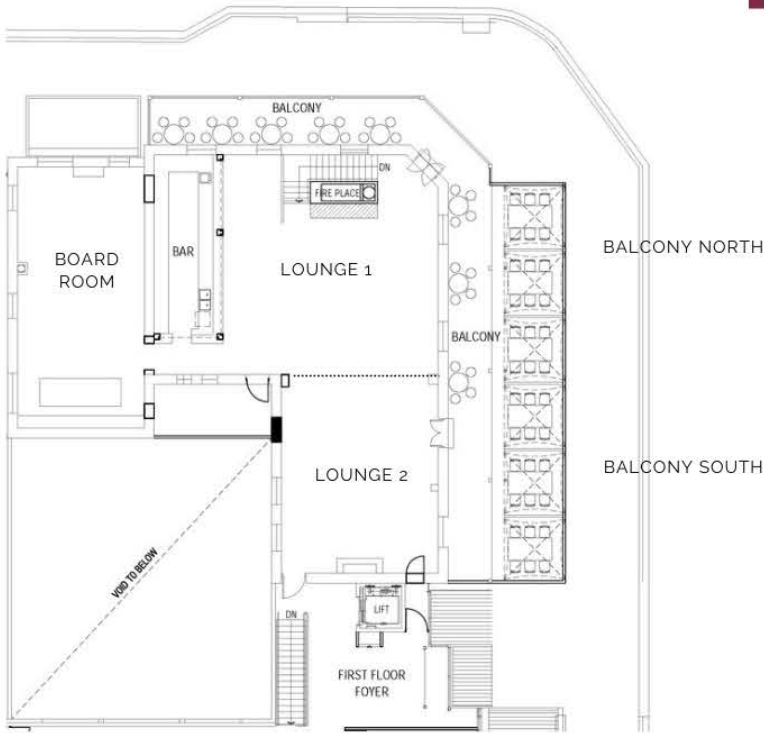
MIN. SPEND
\$1000



THE BALCONY, BAR & LOUNGES.

Upstairs boasts our Balcony Bar, perfect for after work drinks, milestone birthdays and corporate parties with a combination of seating and standing areas, chesterfield couches and fireplaces. Reserve a section or book the entire bar exclusively for your next event

CAPACITY	AREA	MIN SPEND MON - THU	MIN SPEND FRI - SUN (& PUBLIC HOLIDAYS)
80-150	Entire Bar & Balcony *Room Hire \$400	\$3500	\$5000
60	Entire Balcony or Balcony South + Lounge 2	\$2100	\$3000
30	Balcony North or Balcony South or Lounge 2	\$1000	\$1500



THE RESTAURANT.

With four massive lift up glass doors, our restaurant can be transformed into a spectacular indoor/outdoor space for your special occasion or corporate event. Boasting an outdoor undercover table for up to 50 guests, this area is perfect for when you want to impress any sized group.

CAPACITY

Cocktail	N/A
Seated	Inside 80 Outside 50 (One long table)

GROUPS OF 20+

NO ROOM HIRE FEE.
SHARED GROUP MENU APPLIES.

EXCLUSIVE USE

(60+)	MON - THU	FRI - SUN (& PUBLIC HOLIDAYS)
ROOM HIRE	\$200	\$300
MIN SPEND	\$6000	\$8000



CANAPÉ PACKAGES

\$25 BASIC PACKAGE

Salt & Pepper Squid chipotle aioli, lemon (GF,DF)

Prawn Cocktail lettuce, marie rose, avocado crema (GF)

Field Mushroom & Pinenut Arancini truffle mayo, parmesan (V)

Turmeric & Lime Chicken Skewer peanut sauce (GF,DF)

Petit Beef Pie smoked tomato relish (DF)

\$35 STANDARD PACKAGE

Prawn Cocktail lettuce, marie rose, avocado crema (GF)

Field Mushroom & Pinenut Arancini truffle mayo, parmesan (V)

Southern Fried Prawn old bay mayo, lime (GF)

Petit Beef Pie smoked tomato relish (DF)

Turmeric & Lime Chicken Skewer peanut sauce (GF,DF)

Angus Beef Slider jack cheese, pickles, mustard, tomato relish

\$45 PREMIUM PACKAGE

Beef Tartare Crostini horseradish, truffle aioli (GF,DF)

Prawn Cocktail lettuce, marie rose, avocado crema (GF)

Field Mushroom & Pinenut Arancini truffle mayo, parmesan (V)

Southern Fried Prawn old bay mayo, lime (GF)

Petit Beef Pie smoked tomato relish (DF)

Turmeric & Lime Chicken Skewer peanut sauce (GF,DF)

Angus Beef Slider jack cheese, pickles, mustard, tomato relish

Dubai Chocolate Brownie salted pistachio brittle (V,GF)





INDIVIDUAL CANAPÉS

\$5 SMALL BITES

Warm Goats Curd Tart balsamic beetroot, baby basil (V)

Beef Tartare Crostini horseradish, truffle aioli (GF,DF)

Smoked Salmon Tartare Bagel creme fraiche, dill

Smoked Ham & Cheddar Quiche baby cress

Prawn Cocktail lettuce, marie rose, avocado crema (GF)

Field Mushroom & Pinenut Arancini truffe mayo, parmesan (V)

Chickpea Fritter coconut labneh, pomegranate, za'atar (VG,GF)

\$7 MEDIUM BITES

Berkshire Pork & Fennel Sausage Roll red onion jam (DF)

Petit Beef Pie smoked tomato relish (DF)

Turmeric & Lime Chicken Skewer peanut sauce (GF,DF)

Spiced Lamb Kofta tahini yoghurt, pomegranate (GF)

Spiced Vegetable Samosa coconut yoghurt raita (VG)

Southern Fried Prawn old bay mayo, lime (GF)

\$9 SUBSTANTIAL BITES

Angus Beef Slider jack cheese, pickles, mustard, tomato relish

Black Bean Falafel Slider lettuce, hummus, beetroot relish (V)

Beer Battered Whiting rustic chips, tartare, lemon (GF)

Barbacoa Chicken Taco baby gem, pico de gallo, aji verde (GF*)

Barramundi Taco pickled cabbage, chipotle mayo, coriander, lime (GF*)

Moroccan Chickpea Tagine rice pilaf, coconut yoghurt, chilli oil (VG,GF)

PLATTERS

- Smoky Bay Oysters** \$120
cucumber mignonette (24pc) (GF,DF)
- Guacamole** \$60
pico de galo, totopos, lime (VG,GF)
- Salt & Pepper Squid** \$85
chipotle aioli, lemon (GF,DF)
- Karaage Chicken** \$85
sesame & soy mayo (GF,DF)
- Pork & Prawn Siu Mai Dumplings** \$95
ginger soy, shallots (DF)

DESSERTS

- Passionfruit Curd Tartlet** \$80
burnt meringue (20pc) (V)
- Dubai Chocolate Brownie** \$80
salted pistachio brittle (20pc) (V,GF)
- Strawberry Cheesecake** \$80
grand marnier, vanilla (20pc) (V)
- Churros** \$80
cinnamon sugar, chocolate (20pc) (V)





GRAZING BOARDS

- Cheese Board (V,GF*)** **\$120**
vintage english cheddar, double cream brie, gorgonzola dolce, quince paste, nuts, seasonal fruits, crackers, lavosh
- Vegetarian Mezze Board (VG,GF*)** **\$120**
dolmades, falafel, olives, hummus, piquillo relish, eggplant chunthey, pickled chilli, mediterranean vegetables, baba ganoush, wood fired house bread
- Butchers Board (GF*)** **\$150**
prosciutto, grilled chorizo, salami, brie, olives, hummus, piquillo relish, eggplant chutney, pickled chilli, wood fired house bread

METRE PIZZAS

- Margherita (V)** **\$75**
mozzarella, basil, napoli sauce
- Hawaiian** **\$75**
smoked ham, caramelized pineapple, rosemary, mozzarella, napoli sauce
- Americana** **\$75**
pepperoni, oregano, parmesan, mozzarella, napoli sauce
- Prosciutto** **\$75**
mozzarella, rocket, parmesan, napoli sauce

CONFERENCE & MEETING PACKAGES

ALL GUESTS MUST BE CATERED FOR - MIN. \$25PP HALF DAY | \$35PP FULL DAY (MIN. 6 GUESTS)

PACKAGES

- ½ DAY | \$25PP** **Freshly filtered coffee and teas**
Choose three morning or afternoon tea selections
- FULL DAY | \$35PP** **Freshly filtered coffee and teas**
Choose two morning tea selections & two afternoon tea selections
- CREATE YOUR OWN** **Select from our menu**
- BARISTA COFFEE** **From \$5 per cup. Max 20 guests**
- FILTERED COFFEE/TEA** **1/2 DAY | \$8PP / FULL DAY | \$12PP**

AM/AFTERNOON TEA BREAKS

SWEET SELECTIONS | \$6

- | | |
|------------------------------------|---------------------------|
| Chocolate brownies (GF) | Lemon curd tart (GF) |
| Banana bread, whipped butter (GFO) | Assorted mini muffins (G) |
| Cherry ripe slice (G) | Danish pastries (G) |

SAVOURY SELECTIONS | \$6

- | | |
|---------------------------------------|------------------------------------|
| Mini ham & cheese croissants (VO) (G) | Assorted mini quiches (VO) (G) |
| Mini pies, pasties, sausage rolls (G) | Vegetarian frittata bites (V) (GF) |

LUNCH

OPTIONS - SELECT ONE

Pre-order from our restaurant menu (max. 20 guests)
 Enjoy our shared groups menu (see page 8) min. 6 guests
 Pre-order from our canapé menus (see page 10 & 11)
 Assorted wraps (VO) (G) \$18PP

ADDITIONAL SIDES - SERVES 3-4 | \$11 EACH

- Caesar salad (GFO) (VO)
- Pear & Walnut salad (GF) (V) (VVO)
- House garden salad (GF) (VV)
- Crunchy fries with aioli (GF) (VV)
- Wedges with sour cream and sweet chilli (G) (V)
- Oven roasted baby potatoes, crunchy fried onions (GF) (V)

ADDITIONAL PLATTERS - SERVES 8 | \$80 EACH

- Sliced assorted seasonal fruit (VV) (GF)
- Selection of cheeses with condiments (GFO) (V)
- Charcuterie Board – cured meats & condiments (GFO)
- Grazing Board - meats, dip, olives, bell peppers, toast (GFO)

FUNCTION BEVERAGES ON A TAB BASIS

WINES (SELECT 5 MAX.)

Bird in Hand Sparkling Pinot Noir (Adelaide Hills)	59
Chandon NV Brut (Yarra Valley, Victoria)	66
Pizzini Prosecco (King Valley, Victoria)	50
Richard Hamilton Day Dreamer Moscato (McLaren Vale)	40
Chandon Garden Spritz (Yarra Valley, Vic) (Low Calorie)	66
O'Leary Walker Watervale Riesling (Clare Valley)	60
Shaw and Smith Sauvignon Blanc (Adelaide Hills)	63
Pike & Joyce Pinot Gris (Adelaide Hills)	59
Manyara Pinot Grigio (Adelaide Hills) (Organic)	55
Vasse Felix 'Filius' Chardonnay (McLaren Vale)	54
William Fevre Petit Chablis (Chablis, France)	90
Paracombe Vermentino (Adelaide Hills)	55
Minuty M Rosé (Provence, France)	70
Manyara Rosé (Adelaide Hills) (Organic)	55
Pizzini 'Nonna Gisella' Sangiovese (King Valley, Vic)	54
Riposte 'The Dagger' Pinot Noir (Adelaide Hills)	50
Ill Cattivo Montepulciano (Barossa Valley)	52
Sons of Eden GSM (Barossa Valley)	54
Elderton Cabernet Sauvignon (Barossa Valley)	62
Geoff Merrill 'Jackos' Shiraz	57
Hentley Farm 'Villain & Vixen' Shiraz (Barossa Valley)	57
Pepperjack Shiraz (Barossa Valley)	55

BEER ON TAP (PINT)

Balter XPA
Balter Captain Sensible 3.5%
Coopers Mild Ale
Coopers Pale Ale*
Carlton Draught
Hard Rated Orange
Hahn Super Dry*
Five Eleven Hard Lemonade*
Pirate Life South Coast Pale Ale
Sapporo
Guinness
Stone and Wood Pacific Ale
Brookvale Ginger Beer
Great Northern Super Crisp 3.5%*
Kirin Ichiban

*Function room events please select from these beers.

SPIRITS + MIX

House	from 8.0
Premium	from 10.0

BEER & CIDER (SELECT 4 MAX.)

Coopers Lager
Coopers Pacific
Corona
Peroni Nastro Azzurro/Red
Carlton Draught
Hahn Superdry
Heineken
Great Northern Super Crisp
Coopers Stout
Coopers Mild
Hahn Light
Heineken Zero
Hills Apple or Pear Cider

COCKTAILS from 18

MOCKTAILS from 10

SOFT DRINK & JUICE from 5.5

SAN PELLEGRINO 750ML 10

BEVERAGE PACKAGES

CLASSIC | CHOICE OF 4 WINES

4 HOUR BEVERAGE PACKAGE | \$50PP

5 HOUR BEVERAGE PACKAGE | \$55PP

- Seppelt Fleur de Lys NV Chardonnay Pinot Noir
- T'Gallant Sparkling Pink Moscato
- Leo Buring Clare Valley Riesling
- 821 South Marlborough Sauvignon Blanc
- Saltram 1859 Eden Valley Chardonnay
- Ingolby McLaren Vale Shiraz
- Wynns Coonawarra Estate 'The Gables' Cabernet Sauvignon

BEERS | SOFT DRINKS & JUICES INCLUDED IN EACH BEVERAGE PACKAGE

- Coopers Pale Ale
- Hahn Super Dry
- Great Northern Super Crisp (Mid-strength)
- Five Eleven Hard Lemonade

SUPERIOR | CHOICE OF 5 WINES

4 HOUR BEVERAGE PACKAGE | \$80PP

5 HOUR BEVERAGE PACKAGE | \$85PP

- Bird in Hand Sparkling Pinot Noir
- Chandon NV Brut
- Pizzini Prosecco
- O'Leary Walker 'Watervale' Riesling
- Shaw & Smith Sauvignon Blanc
- Vasse Felix 'Filius' Chardonnay
- Manyara Pinot Grigio
- Pike & Joyce Pinot Gris
- Richard Hamilton 'Daydreamer' Moscato
- Manyara Rose
- Pizzini Nonna Gisella Sangiovese
- Riposte 'The Dagger' Pinot Noir
- Ill Cattivo Montepulciano
- Sons of Eden GSM
- Pepperjack Cabernet Sauvignon
- Hentley Farm 'Villain & Vixen' Shiraz
- Pepperjack Shiraz

PACKAGES ARE TO BE CONFIRMED 2 WEEKS PRIOR TO YOUR EVENT

ALL GUESTS MUST BE CATERED FOR WHEN CHOOSING A DRINKS PACKAGE

AVAILABLE IN OUR FUNCTION ROOM & FOR EXCLUSIVE BAR & RESTAURANT BOOKINGS ONLY

*Packages not available to Bucks Parties and 18th & 21 Birthday celebrations

TERMS & CONDITIONS

By paying a deposit you acknowledge & accept the Kent Town Hotel's terms & conditions & client responsibilities.

BOOKINGS/DEPOSIT

Bookings are only confirmed once a deposit has been received. Should we not receive the deposit within 7 days from the date of initial booking then we reserve the right to allocate the room to another client. The deposit will be deducted from your final account.

PUBLIC HOLIDAY EVENTS

Will incur a 10% surcharge.

MENU SELECTION

We require your food and beverage selection no later than 14 days prior to your event.

FINAL NUMBERS

We require your final numbers in writing no later than 14 days prior to your event.

DIETARY REQUIREMENTS

We require written notification of dietary requirements no later than 14 days prior to your event. We may not be able to cater for any dietary requirements advised on the day or at the start of your function, extra charges will occur. Additional charges may apply. Should 10% or more of your guests require special catering due to dietary requirements, a surcharge may occur.

PAYMENT

Full package payment is required 7 days prior to your event. All payments may incur a processing fee. Full payment for food, room hire, miscellaneous charges and initial drinks tabs are required 7 days prior to your event.

CLOSING

The function supervisor will announce last drinks at 11:45 pm unless an earlier time has been arranged prior. All guests will be asked to vacate the rooms/areas by 12:30 am.

AVAILABILITY

If, through circumstances beyond our control, the room/area hired becomes unavailable we reserve the right to re-allocate the function to another room/area within the premises. If, in extreme circumstances, we are unable to provide a suitable area for your function, we are not responsible for any loss and/or injury suffered by the hirer as a result of the unavailability of the venue.

CANCELLATIONS

Cancellation of functions/events by you must be advised in writing. If the event is within 30 days, deposits may be forfeited or transferred (at management's discretion) to another date.

ROOM/AREA ALLOCATIONS & LAYOUTS

Once a specific room/area has been booked, should your final numbers decrease or increase from initial booking we reserve the right to substitute a more appropriate room/area and will discuss this with you prior to the event. Room/area requested layouts must be confirmed 14 days prior to your event for set up purposes.

CLEANING

General room cleaning is included in the room hire cost. If cleaning is deemed excessive. Additional charges will be added to your final account.

BYO & CAKEAGE

No outside catering or BYO drinks are permitted onto the premises. The only exception to this is a celebration cake which will incur a cakeage fee and must be with prior arrangement. Food or beverages are not permitted to be taken from the Kent Town Hotel.

MINIMUM SPENDS

A minimum spend may apply to certain areas and are based on the food and beverage spend only of your function. If your function fails to meet this minimum spend, the hotel may charge a surcharge to reach this specified amount. Menus and pricing are subject to change.

ENTERTAINMENT

Music can be provided in our functions room/areas if you wish. Private entertainment can be arranged for your event should it be required. All costs will be incurred by you. Any entertainment must be approved by the Functions Manager prior to the event.

NAKED FLAMES/SMOKE

Machines & sparklers are not permitted nor are table scatters & confetti.

AUDIO VISUAL

Any audio-visual equipment being used in conjunction with our system must be tested at least 2 working days prior to your function. We do not take any responsibility if any technical issues arise.

USE OF IMAGERY

You consent to images taken by the venue to be potentially shared via the venues social media/to be used in marketing material unless specifically requested not to.

RESPONSIBLE SERVICE OF ALCOHOL

We reserve the right to refuse service/ and or entry to anyone deemed to be exhibiting intoxicated or inappropriate behaviour. Minors must vacate by 12am.

RESPONSIBILITY

Organisers of the event are financially responsible for any damage or breakage sustained to the hotel by the organiser, organiser's guests, invitees or other people attending the event. The Kent Town Hotel will also not accept responsibility for any items lost or damaged prior to, during and after the event, nor accept responsibility for any loss or injuries or death sustained by any person as a result of equipment installed at the venue by the venue or by the client. Patrons utilise the facility at their own risk.

SECURITY

18th birthday parties will incur a charge for security. Other functions such as 21st birthdays, large events or exclusive Balcony Bar bookings may attract a security charge and will be confirmed upon consultation with our function staff prior to your event.

DRINK PACKAGES

Drinks packages are only available when hiring your area exclusively. Drinks packages are also unavailable to 18th & 21st birthdays along with Bucks celebrations, or other events at management's discretion.





Meet our
functions team



(08) 8362 2116

FUNCTIONS@KENTTOWNHOTEL.COM.AU

LET US HELP YOU CELEBRATE YOUR NEXT EVENT!

WWW.KENTTOWNHOTEL.COM.AU | 76 RUNDLE ST, KENT TOWN SA 5067



ALTERNATE DROP MENU

ENTRÉES

(CHOOSE TWO)

Grilled Spencer Gulf Prawns

romesco, chilli oil, lemon (GF,DF,CN)

Zucchini Flowers

italian cheeses, broad bean pesto, wild rocket

Classic Beef Tartare

truffle aioli, grilled sourdough (DF)

Beetroot Cured Salmon

fennel, apple, heirloom beetroot, horseradish creme fraiche (GF)

Spanner Crab Remoulade

brioche, fennel, avocado, lemon dressing, roe

Wagyu Bresaola

crumbed egg, truffle mayo, wild rocket, parmesan

Heirloom Tomato Caprese

buffalo mozzarella, basil, balsamic (V,GF)

MAINS

(CHOOSE TWO)

The Bachelor 300g MB3+ Porterhouse

creamy mash, seasonal greens, cabernet jus (GF)

Pan Roasted Tasmanian Salmon

smoked eggplant, quinoa tabouli, pickled chilli, lemon (GF,DF)

Potato Gnocchi Forestiere

forest mushrooms, kale pesto, pangrattato, parmesan (V)

Chicken Saltimbocca

sage, prosciutto, polenta, vine tomatoes, spinach, jus gras (GF)

Beef Wellington

beef tenderloin, prosciutto, mushroom, puff pastry, creamy mash, spinach, green beans, truffle madeira jus

Herb Crumbed Lamb Cutlets

pomme puree, peas, broad beans, rosemary jus

Beer Battered King George Whiting

South Australian King George Whiting, rustic chips, tartare, garden salad, lemon (GF)

DESSERTS

(CHOOSE TWO)

Kent Town's 'Big Pav'

berries, passionfruit curd, vanilla chantilly, sorbet (V,GF)

Sticky Date Pudding

bourbon butterscotch, spiced walnuts, vanilla ice cream (V,CN)

Vanilla Creme Brulee

seasonal berries (V,GF)

SIDES

(CHOOSE TWO)

(EXTRA \$5PP)

Rustic Chips

rosemary salt, aioli (V,GF,DF)

Mixed Leaf Salad

cucumber, radish, avocado, cabernet vinegar dressing (VG,GF)

Creamy Mashed Potatoes

chives (V,GF)

Seasonal Greens

toasted almond butter (V,GF,CN)

Roast Baby Potatoes

confit garlic, rosemary (VG,GF)

TWO COURSES | \$61PP
THREE COURSES | \$71PP

AVAILABLE FOR GROUPS OF 20 OR MORE

FEASTING MENU

ENTRÉE

Butchers Board

san danielle prosciutto, casalinga salami, pepper mortadella, olives, cornichons, feta stuffed peppers, pickled chilli, rocket, crusty bread (GF*)

Herb & Garlic Pizza Bread

mozzarella, italian herbs, calabrian chilli (V)

MAINS (CHOOSE TWO)

Slow Roasted Lamb Shoulder

white bean puree, chimmichurri, rosemary jus (GF,DF)

Pan Roasted Tasmanian Salmon

smoked eggplant, quinoa tabouli, pickled chilli (GF,DF)

Lemon & Thyme Roast Chicken

sauce soubise, vine tomatoes, jus gras (GF)

Potato Gnocchi Forestiere

forest mushrooms, kale pesto, pangrattato, parmesan (V)

Black Angus Beef Tenderloin

creamed spinach, truffle madeira jus (GF)

SIDES (CHOOSE TWO)

Rustic Chips

rosemary salt, aioli (V,GF,DF)

Mixed Leaf Salad

cucumber, radish, avocado, cabernet vinegar dressing (VG,GF)

Seasonal Greens

toasted almond butter, V,GF,CN)

Roast Baby Potatoes

confit garlic, rosemary (VG,GF)

Creamy Mash Potatoes

chives (VG,GF)

DESSERTS

Petit Sweets Platter

passionfruit meringue tart, bittersweet chocolate brownie, macarons, strawberry cheesecake (V,CN)

\$64PP | TWO COURSES

\$74PP | THREE COURSES