

EST.



1860

CORNERSTONE  
PORT MELBOURNE

# *event menus*

~ CANAPE PLATTERS ~

~ SET MENU ~

- MINIMUM 20 PAX, NO VENUE HIRE

1 CROCKFORD  
STREET, PORT  
MELBOURNE  
03 9645 1405

# PLATTER MENU

ALL OUR PLATTERS CATER FOR 10-15 PEOPLE PER PLATTER

## PLATTER MENU

### ANTIPASTO PLATTER \$100

OLIVES, FETA, MINI PEPPERS, CORNICHONS, MARINATED MUSHROOMS, CHARGRILLED PUMPKIN, SUNDRIED TOMATOES, CHEF SELECTION OF COLD MEATS WITH OVEN BAKED TURKISH BREAD

### CHEF'S COURMET CHEESE PLATTER \$110

LOCALLY SOURCED VIC CHEESE, CHEDDAR, BRIE, GOATS CHEESE, QUINCE, GRAPES & MIXED NUTS, BERRIES, GLUTEN FREE CRACKERS AND GRISSINI STICKS

### ASIAN PLATTER (40 PIECES) \$95

VEGETABLE SPRING ROLL, VEGETABLE SAMOSA, HOUSE MADE KIMCHI WONTON & CHILLI PORK WONTON

SERVED WITH HOME MADE CHILLI NAHM JIM & STICKY SAUCE

### MARKET MEAT PLATTER (30 PIECES) \$95

CHICKEN SATAY SKEWERS, MINI THAI CHICKEN BALL, LAMB KOFTA

SERVED WITH CUCUMBER YOGHURT, CHIPOTLE SAUCE

### FROM THE OCEAN PLATTER (40 PIECES) \$110

SALT & PEPPER CALAMARI, HOUSE MADE ASIAN FISH SPRING ROLLS, PRAWN BAO BUN, TEMPURA PRAWNS

COMPLIMENTED WITH WASABI MAYO & CHILLI NAHM JIM

### PACIFIC OYSTERS WITH CHAMPAGNE VINAIGRETTE & SEA GRASS \$4.00 EACH

OR \$36.00 PER DOZEN

### SLIDERS IN MINI BROCHE BUNS (20 PIECES) \$90

AUSSIE BEEF, HOUSE MADE PICKLES, DIJON MUSTARD MAYO, CHEDDAR, TOMATO CHUTNEY CRISPY CHICKEN WITH COLESLAW & SNOW PEA LEAF

**VEG OPTION** - MINI VEG SLIDER, ROASTED VEGETABLE TOPPED WITH A SPICY MAYO

### VEGETARIAN PLATTER (40 PIECES) \$95

MINI ARANCINI, VEGETARIAN TARTLET, CORN RIBS, TOMATO AND BOCCONCINI SKEWER

### AUSSIE CLASSIC (30 PIECES) \$95

KING ISLAND MEAT PIE, SAUSAGE ROLL

SERVED WITH TOMATO RELISH

### CHICKEN PLATTER (30 PIECES) \$95

MINI THAI CHICKEN BALLS, CRISPY FRIED CHICKEN STRIPS, CHICKEN SATAY SKERWES

# PLATED SET MENU

## **MAIN COURSE ONLY \$42**

ALTERNATE DROP OF TWO PRE-SELECTED MAINS

HOUSE MADE GUINNESS BREAD TO SHARE PER TABLE WITH SALTED BUTTER

## **TWO COURSES \$55**

ALTERNATE DROP OF TWO PRE-SELECTED OPTIONS FOR EACH COURSE

ENTREE & MAIN OR MAIN & DESSERT

## **THREE COURSES \$65**

ALTERNATE DROP OF THREE PRE - SELECTED OPTIONS FOR EACH COURSE

*ALL MAINS ARE SERVED WITH SHARE SIDES OF DUCK FAT POTATOES , STEAMED VEGETABLE & LEAF SALAD*

### **ENTREE**

OLD SCHOOL PRAWN COCKTAIL

MINI SEAFOOD PLATES, 2 OYSTERS, SMOKED SALMON, KING PRAWN, SALMON SASHIMI  
(EXTRA 3.50 PER PERSON)

MUSHROOM & GOAT CHEESE TARTLET WITH HONEY MUSTARD SAUCE

CHICKEN BANG BANG SALAD

SLICED SOUS VIDE EYE FILLET WITH AVOCADO AOILI AND MICRO HERBS & FRIED SHALLOTS

SEASONAL PEARL COUS COUS SALAD WITH CAULIFLOWER , SNOW PEAS, ASPARAGUS,

DICED TOMATO, PUMPKIN, FREEKEH, BASIL & TRUFFLE OIL DRESSING

MUSHROOM & SPINACH ARANCINI WITH BASIL NAPOLITANOSAUCE

### **MAIN**

TWICE COOKED STICKY PORK BELLY WITH HOUSE MADE HONEY SOY STICKY SAUCE TOPPED  
WITH SNOW PEA LEAF ON A BED OF STEAMED RICE

SOUS VIDE EYE FILLET BEEF TENDERLOIN WITH PORT WINE & GARLIC

CRUSTED LAMB RACK WITH ZUCCHINI, PEA MINT AND FETA SALAD

GLAZED SALMON WITH BROCCOLINI, MUSHROOM & LENTIL SALAD, LEMON BUTTER SAUCE

VEAL CUTLETS WITH SLOW ROASTED TOMATOES, CAPERS AND POLENTA RED WINE JUS

GRILLED CHICKEN BOWL WITH NOODLES FRESH VEGETABLES AND A SPICY COCONUT  
SAUCE

SPAGHETTI WITH SPICY MEATBALLS

VEGETABLE PARCEL WITH NAPOLI SAUCE

### **DESSERT**

CREME BRULEE

STICKY DATE PUDDING WITH CARAMEL SAUCE

BREAD AND BUTTER PUDDING WITH CREAM ANGLAISE

PANNA COTTA

CHEESE PLATTER PER BOARD \$55.00 FOR 4 PEOPLE

# DRINKS MENU

## BEER SCHOONERS \$10

Heineken

Stone & Wood

Kirin

Hard Rated

## GLASS OF WINE \$11

Prosecco

Sauvignon Blanc

Pinot Grigio

Pinot Noir

Shiraz

## BASE SPIRITS \$10

**OTHER DRINK SELECTIONS CAN BE  
MADE AVAILABLE ON REQUEST**

1 CROCKFORD STREET, PORT MELBOURNE 3207

03 9645 1405

[WWW.CORNERSTONEPUB.COM.AU](http://WWW.CORNERSTONEPUB.COM.AU)

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