



Cocktail... \$30.00 per head

- Satay chicken skewers
- Mini samosa with a mango chutney dipping sauce
- Spinach and feta spanikopita
- Vegetarian spring rolls with sweet chilli
- Wonton wrapped tiger prawns with wasabi mayonnaise
- Zucchini and goats cheese fritters topped with tomato chutney
- Cauliflower, cheese and broccoli triangles
- Oysters with a lime and chilli dressing
- Chicken drumettes marinated in honey soy
- Roasted vegetable aranchini
- Oysters kilpatrick
- Cocktail vegetable spring rolls
- Bruschetta topped with herbed fromage and chunky tomato tapenade
- Smoked salmon bilini's with creme fraiche and chives
- Polenta and roasted vegetable stacks with basil pesto
- Roasted vegetable frittata
- Thai beef salad in cucumber cups
- Shredded chicken, carrot, bean shoot and coriander rice paper rolls
- Seared deep sea scallops on carrot and cumin fritters

2 course \$45.00 per head

3 course \$60.00 per head

Please select from attached menu's



ENTREE

Soup of the day

Tempura prawns, smoked salmon sushi, avocado, wasabi mayonnaise

Butternut pumpkin ravioli, crisp sage leaves, parmesan cream, pumpkin seed oil (v)

Shiitake, enoki & abalone mushroom salad with buckwheat soba noodles (v)

Fried chilli salt squid with an Asian salad & lime dressing

Seared beef salad with lemongrass, ginger & pickled green papaya (c)

Crostini plate – basil pesto, piperade, persian fetta, olive tapenade, roasted eggplant,
tomato salsa

MAIN COURSE

Zucchini & pecorino risotto with zucchini flower fritter (v)

Pappardelle pasta, smoked Yarra Valley trout, caper berries, baby spinach,
lemon beurre blanc

Barramundi al cartoccio, piperade, parmesan aioli, crisp baby spinach (c)

Crisp skinned twice cooked chicken, sticky black rice, chilli jam (c)

Cumin dusted roasted rack of lamb, fried eggplant, baba ghanouj, masala sauce (c)

Grilled eye fillet, gratin potato, red wine jus, steamed vegetables

Vietnamese caramel and coconut pork belly with pomello salad and coconut rice (c)

SIDES

Fried chats

Steamed mixed vegetables

Wild roquette with parmesan, lemon juice and extra virgin olive oil

(v) ~ may be ordered as vegetarian

(c) ~ may be ordered as celiac/gluten free

kids menu available on request

special dietary needs catered for



DESSERTS

Selection of cakes on display

The original sticky toffee pudding

Orange crème caramel, orange wafer, orange salad

Hot chocolate fondant with Yarra Valley crème fraiche

Vanilla crème brulee with chocolate biscotti

White chocolate and macadamia tart, raspberry compote, YV double cream

Blueberry crumble with lemon anglaise and ice-cream

Yarra Valley Dairy plate – Persian feta panna cotta, fried yeering camembert, fine tart caramelised onion and black savourine matured goat cheese

Chocolate fudge sundae layered with chocolate mud cake, vanilla ice-cream, lashings of cream topped with chocolate flakes

Liqueur coffee - your choice of flavour

Cappuccino, latte, espresso

Or try a cocktail for dessert...

Ranges is ideal for:

** Christmas Parties * Corporate Functions * Cocktail Parties*

** Seminars and Conferences*

** Birthdays and Anniversaries * Weddings*

Our function packages and prices are flexible to cater for your personal requirements. For example, we can cater for a private sit-down reception for 20 people or a large cocktail-style function for up to 100people. The type of food and number of courses is up to you.

At Ranges we are dedicated to making your special event exactly as you wish.

Conditions of sale



Beverage Package...

Option 1... The Riddle Package \$20 per head

Sparkling NV Brut

Shiraz Cabernet

Chardonnay

Cascade Light

Victoria Bitter

Soft Drink

Option 2... Pursuit Package \$30 per head

Sparkling Pinot Noir Chardonnay

Sauvignon Blanc

Cabernet Sauvignon

James Boags Premium

Cascade Light

Soft Drink

Tea & Coffee

Option 3... \$35 per head

Bennets Lane NV Sparkling

Taku NZ Sauvignon Blanc

Yarra Burn Chardonnay

Campbells 2006 Cabernet Sauvignon

Mojo 2006 Shiraz

Becks Larger

James Boags Premium

Cascade Light

Soft Drink

Tea & Coffee

Others... Can be incorporated into any package, Republic 'Savvy' Sauvignon Blanc Semillon, Hardy's Riesling, Sticks Chardonnay Voigoner, 4 Sisters Chardonnay, Tahbilk Riesling, Hazzard Hill Shiraz, Deakin Estate Merlot

**Deposit**

\$500 on confirmation.

balance 4 weeks prior to function.

Balance paid on evening.

Confirmation

Total number of guests to be finalised 2 weeks before function.

Cancellation of a guest within that time will not be deducted and will be charged full price.

Any extra guests will be charged full price.

Cancellation

4 weeks prior 90% refund

3 weeks prior 60% refund

2 weeks prior 20% refund

1 week prior no refund will be given.

Use of time

The restaurant will be available for your guests from 6pm till 11.30pm. After that every 30 minutes will be charged at \$100. Our Liquor License allows us to serve alcohol till 11pm, last drinks must be served before this time.

Code of conduct

We are very attentive to unsocial behavior and respect responsible service of alcohol. If any guest has had too much alcohol or show signs of unsocial behavior we will not serve any alcohol to that particular guest. Any person with unacceptable behavior will be asked to leave the premises.

Limitations

Any drinks not provided in your package will be available to purchase over the bar at our menu prices. No food or beverages are to leave the premises.

Photographs

Staff of ranges may take photos before, during and after your function. These are used for marketing and our website.



FUNCTION CONFIRMATION SLIP

NAME: _____

ADDRESS: _____

DATE OF FUNCTION: _____

TYPE OF FUNCTION: _____

NUMBER OF GUESTS: _____ CONFIRMED: _____

SPECIAL REQUIREMENTS: _____

DEPOSIT PAID: _____

CREDIT CARD DETAILS:

NAME ON CARD: _____

CARD NUMBER: _____

TYPE OF CARD: _____

EXPIRY: _____

I accept the terms and conditions

Signed

Date _____