



# BANQUET MENU

Minimum 30 guests

<b>Buffet Menu</b> <i>Roast Dinner - Trimming and condiments</i>	<b>\$45 pp</b>	<b>Deluxe Cocktail Canape</b> <i>Selection of any 8 dishes</i>	<b>\$48 pp</b>
<b>Low &amp; Slow Buffet menu</b> <i>Trimming and condiments - Selection of 6 dishes</i>	<b>\$53 pp</b>	<b>Hot &amp; Cold Canape</b> <i>Selection of 5 Hot Canape &amp; 5 Cold Canape</i>	<b>\$53 pp</b>
<b>Wet Dish Buffet menu</b> <i>Selection of any 7 dishes</i>	<b>\$49 pp</b>	<b>2 Course menu</b> <i>Selection of entrée and mains course Or Selection of mains course and desserts</i>	<b>\$50 pp</b>
<b>Grazing Platter</b> <i>Selection of any 5 dishes</i>	<b>\$53 pp</b>	<b>2 Course menu</b> <i>Selection of entrée &amp; mains or mains &amp; desserts</i>	<b>\$55 pp</b>
<b>Tapas menu</b> <i>Selection of any 6 dishes</i>	<b>\$43 pp</b>	<b>3 Course Dinner menu</b> <i>Selection of Entree, Mains, Dessert alternative drops</i>	<b>\$65 pp</b>

Jug of soft drinks \$19 | Vaby's House wine per bottle \$25.95 | Bucket of 5 beer \$40



02 4677 1018

2 station Street, Picton NSW 2571

picton@vabys.com | www.vabys.com

Facebook Instagram VabysRestaurant

# GRAZZING PLATTER

SELECTION OF ANY 6 DISHES

\$53 PER PERSON

## ON ARRIVAL

Bread rolls and butter portion

## SELECTION OF ANY 3 DISHES

Platter of Assortment Mixed Sandwiches

Platter of Assortment Mixed Tortilla Wrap

Platter of Chefs Choice Hot Finger Food

Trio of dips with Pitta Bread

## SELECTION OF ANY 3 DISHES

Antipasto Platter

Platter of Farmhouse Cheese & Crackers

Platter of Seasonal Fruit

Skewers Platter comes with chicken, lamb, Prawns & vegetables

Hot Cocktail seafood platter

Cold cocktail seafood platter

## CONDIMENTS

Aioli, cocktail sauce, Mustard, lemon, tzatziki, Sweet chilli and sour cream



# TAPAS MENU

\$43 PER PERSON

## SELECTION OF ANY 6 DISHES

Salt and pepper calamari with aioli  
Truffle Risotto and mushroom arancini balls with aioli  
Prawn tacos with guacamole and lime mayonnaise  
Grilled haloumi with balsamic sweet glaze onion and lemon  
Smoke salmon gravlax with cream fraiche  
Prawns saganaki & crusty bread  
Pan fried Beef souvlaki  
Pan fried chicken souvlaki, Tzatziki  
Grilled marinated octopus with lemon  
Crumbed brie cheese  
Lamb kofta with tzatziki  
Chicken Fingers with honey mustard mayo  
Beef assembled angus beef slider  
Beef brisket croquette  
Salmon, peas and dill croquette with cream fraiche  
Lamb and rosemary pie with tzatziki  
Lamb souvlaki skewers with tzatziki  
Peking duck spring rolls with apricot sweet sauce  
Zucchini and haloumi fritter with salsa Verde  
Smoked chicken, papaya tartlet with peri peri sauce  
Chicken wings tossed in Vabys secret sauce





# DELUXE COCKTAIL CANAPE MENU

\$48 PER PERSON

## SELECTION OF ANY 8 DISHES

- Roasted duck pancakes with tied chives
- Lamb souvlaki with minted yogurt
- Moroccan spiced prawn skewers with peri peri aioli
- Haloumi and chorizo skewers
- Corn and manchego empanadas
- Truffle mushroom and parmesan arancini
- Pumpkin and ricotta arancini
- Rice paper chicken rolls
- Anti-pesto vegetable skewers
- Angus beef sliders with tomato relish
- Chicken and leek quiche (gf)
- Satay chicken skewers
- Lobster spring rolls
- Zucchini and haloumi fritter
- Beef brisket filo



Vabys restaurant and function centre set up the room with table cloth with side plates, cutlery and Jug of water, chair cover on prior of function time of guests arrival & also accommodate any sort of dietary requirements, Please let us know in advance. 20% deposit upfront. Condition applied.

# HOT & COLD CANAPE

SELECTION OF ANY 5 HOT CANAPE AND 5 COLD CANAPE

\$53 PER PERSON\*

## HOT CANAPE

Pork and beef meatballs  
Truffle mushroom Arancini  
Beer battered Fish cocktails, tartare  
Cajun chicken skewers  
Beef strip sandwich with balsamic onion  
Chicken souvlaki skewer  
Lamb souvlaki with minted yoghurt  
Medium rare lamb with bread and tzatziki  
Piggyback prawns with peri peri aioli  
Lightly dusted Calamari with aioli  
Crumbed haloumi & Chimichurri  
Prosciutto wrap brie cheese  
Mini margarita pizza  
Lobster spring rolls with sweet chilli  
Beef brisket filo  
Potato shells with bacon and cheese

## COLD CANAPE

Baked and marinated Olives  
Prawns with cocktail sauce  
Beetroot and goat cheese tart  
Bruschetta on French baguette & Balsamic Glaze  
Smoked salmon rosette with dill creme fraiche  
Roasted duck with bacon and apricot jam  
Rice paper rolls  
Mushroom with feta cheese & olive oil  
wrapped crepes with cured fennel  
Anti-pesto vegetable skewers  
Duck crepes with chives tied  
Caramelized onion and goat cheese tart  
Grilled teriyaki salmon nigiri



# KIDS MENU

FOR CHILDREN UNDER 12 YEARS OLD

## KIDS MENU \$14.95

### BEER BATTERED FLATHEAD FILLETS

Served with seasoned chips & Tomato sauce

### CRUMBED CHICKEN TENDERLOINS

Served with seasoned chips & Tomato sauce

### MAC AND CHEESE

With American Liquid Cheese

### CHEESE BURGER SLIDERS

Beef patty, Liquid cheese in Brioche Sliders with Chips

### VABYS BACON PIZZA

Topped with bacon bites ,cheese on a rich napolitana sauce

### VEGETERIAN FETTUCCINE NAPOLITANA

Served with shaved parmesan

## DESSERTS \$14.95

### GO NUTS

Chocolate and vanilla icecream cake on a peanut butter base with warm dark chocolate ganache & Nuts

### CHOCOLATE TEMPTATION

Home made triple chocolate brownie, chocolate ganache and icecream topped with whipped cream

### STICKY DATE PUDDING

With salted Caramel and double whipped Cream

*Add Extra scoop of ice cream \$1*

## EXTRA DRINKS

SPIDER ( RED, BLACK OR WHITE ) \$5.50

MILKSHAKE (CHOCOLATE, VANILLA, CARAMEL OR STRAWBERRY) \$7.00

## BLENDED MOCKTAILS \$11.95

### STRAWBERRY

Strawberries, lemonade & grenadine blended

### DRAGON FRUIT

Dragon Fruit, lemon, lime and lemonade, blended

### MANGO

Mango, passionfruit & orange juice blended

## JUICE \$4.50

(SELECTION OF ORANGE , PINEAPPLE AND APPLE)

CHOOSE ANY MEAL FROM KIDS SELECTION AND COMPLIMENTARY SOFT DRINKS INCLUDED.