



# MENU

# THE FITZROY INN

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

1 FERGUSON CRESCENT, MITTAGONG NSW 2575



We have a range of attractive packages to suit your every need and special customisation of the menu to your taste or your guests requirements can be discussed personally with our chef team approx. 5 weeks prior to your reception.

Please note that our menu changes frequently and once you have decided to book your wedding with us, we will discuss exact menu and beverage options with you.

In addition, we have a wedding experience package where the event package menu can be designed for you and your guests by our resident Chef team. This is a platinum package and priced on application.

We are passionate about the food we create, its origins and your enjoyment of the menu we deliver for you.

## MENU PACKAGES

### STANDARD CUISINE PACKAGE \$109.00PP

This is our showcase standard package designed from our most popular requests, excluding your selected beverage package.

- 5 hour function room hire.
- 2 course dinner (entrée & main) alternate serve or platter style.
- Your wedding cake served plated as dessert with choice of cream or cream au glaize.

### EXTENDED CUISINE PACKAGE \$130.00PP

This is our premium package, excluding your selected beverage package.

- 5 hour function room hire.
- Canapés\* plus 2 course dinner (entrée & main) alternate serve or platter style.  
OR 2 course dinner (entrée & main) alternate serve or platter style, plus dessert alternate serve.
- Your wedding cake served on a tea and coffee station.

\* 4 canapés per person.

### INTIMATE LUNCH WEDDING \$75.00PP

3 hour package from 11.30am to 2.30pm, excluding your selected beverage package.

- 3 hour function room hire.
- A delicate lunch of Plat Du Jour Chef's Choice - 2 course alternate serve or platter style. Seasonal menu choices available on application.
- Your wedding cake served on tea and coffee station.

## SAMPLE MENU PACKAGE

### SAMPLE ENTRÉE

Choose two: Alternate Drop Options

- **Seared Tasmanian Scallops** on Rosemary & Parmesan Polenta
- **Pear Celeriac & Blue Cheese Soup**
- **Duck & Pork Terrine** with Kim Chi & Croutons
- **Beetroot & Carrot Ravioli** with Leek, Pistachio & Poppy Seeds
- **Li Sun Tunnel Mushroom Tart** on Rocket & Truffle Oil Salad
- **Kipfler Potato Salad** with Smoked Salmon and Soft Boiled Egg

### SAMPLE MAIN

Choose two: Alternate Drop Options

- **Crispy Skin Barramundi** Crushed Potatoes on Pea & Mint Puree
- **Eye Fillet Steak with Beetroot Relish** Pave Potatoes & Red Wine Jus
- **Slow Cooked Pork Belly** on Pickled Cabbage with Apple Cider Sauce
- **3 Point Lamb Rack** on Creamy Parsnip with Salsa Verde
- **Confit Duck with Sticky Orange Glaze** on Sesame & Ginger Bok Choi
- **Ballantine of Chicken** with Feta & Pine Nut Filling Wrapped in Prosciutto on Sweet Potato with Lemon Beurre Blanc Sauce

### SAMPLE DESSERT

Choose two: Alternate Drop Options

- **Ginger & Lime Madeleines** with Star Anise Anglaise
- **Passion fruit Curd Tart** with Vanilla Bean Ice Cream
- **Vanilla Blancmange** with Berry Compote
- **Cardamom Orange and Date Brule** with Orange Cream
- **Triple Choc Tart** with Raspberry Ice Cream
- **Coconut Panacotta** with Poached Lychees & Macadamia Crumb

Menus are samples and change seasonally.

Prices current 2017 and may change at management discretion. Prices quoted are including GST.



## BEVERAGE PACKAGES

### STANDARD BEVERAGE PACKAGE:

- 5 hour standard beverage package - \$54.00pp
- 3 hour lunch beverage package - \$35.00pp

Choose up to 2 reds and 2 whites from the Tyrrells Label wines, plus 2 beers.

- **Sparkling:**  
Sparkling Chardonnay
- **White Wine:**  
Sauvignon Blanc  
Chardonnay  
Pinot Grigio
- **Red Wine:**  
Pinot Noir  
Cabernet Merlot  
Shiraz
- **Beer:**  
James Boags, Heineken, Carlton, VB, Fosters
- **Non-Alcoholic:**  
Orange Juice, Mineral Water, Soft Drinks

OR your choice of wine and beer POA

### PREMIUM BEVERAGE PACKAGE:

- 5 hour standard beverage package - \$65.00pp
- 3 hour lunch beverage package - \$38.00pp

Choose up to 3 reds and 3 whites, plus 3 beers.

- **Sparkling:**  
Sparkling Chardonnay
- **White Wine:**  
Yarra Valley Chardonnay  
Adelaide Hills Pinot Gris  
Sauvignon Blanc  
Riesling
- **Red Wine:**  
Adelaide Hills Pinot Noir  
Coonawarra Cabernet Sauvignon  
Barossa Shiraz  
Merlot
- **Beer:** James Squires, Peroni, Heineken, Carlton, VB, Fosters
- **Non-Alcoholic:** Orange Juice, Mineral Water, Soft Drinks

OR your choice of wine and beer POA

## EXTRAS

### CHILDREN'S MEALS

- (Under 12yrs) – Main Meal followed by Ice Cream & Topping - \$40pp
- (12-17yrs) – 2 course wedding meal and Soft Drink Package - \$70pp

### CREW MEALS

- (Photographer, Band Members, DJ) – Main Meal only - \$40pp

## ADDITIONAL

### BEVERAGE EXTENSION PER HOUR

- Standard Beverage Package - \$10pp
- Premium Beverage Package - \$10pp

### VENUE HIRE EXTENSION

- \$500 per hour

Prices current 2017 and may change at management discretion. Prices quoted are including GST.

## CANAPÉS

We also offer a canape/cocktail style wedding if this would suit you better. This package is \$85pp served for 4 hours and includes 5 hours of drink service.

We also offer pre-reception canapes for \$30pp served for 1-1.5 hours. The drinks package is additional to this.

To discuss this option in more detail, please contact our management staff.

We can also replace the entrée on the premium package with 4 small canapes from the list below.

Choose a total 6 from the savoury and/or dessert list below.



### SAVOURY CANAPÉS

- Tartlet of Balsamic Vinegar Marinated Figs, Prosciutto & Gorgonzola Cream
- Pea & Mint Risotto Balls with Aioli
- Natural Oysters with a Vodka Shot
- Lamb Kofta on a Skewer with Hommous Dip
- Smoked Tasmanian Salmon on a Potato Blini with Caper & Dill Cream
- Japanese Gyoza
- Scallop on Chorizo with Cauliflower Pure
- Fig & Goats Cheese Tartlets with Prosciutto
- Prawn Avocado Salad served in a Shot Glass
- Corncakes with Guacamole

### DESSERT CANAPÉS

- Lemon Tartlets
- Vanilla Nougat
- Chocolate Panaforte
- Individual Lemon Meringue Tarts
- Chocolate Brownies
- Red Velvet Lamingtons

### Additional Option:

Larger Canapés: \$8pp each Canapé  
Choose up to 3 from Large Canapés list below.

### LARGE CANAPÉS

- Assorted Phatt Duck Bonsai Pies: Chicken, Steak Guinness, Steak & Caramelised Onion
- Japanese Chicken Skewers with Ponzu Sauce
- Tandoori Chicken on Naan Bread
- Rare Roast Beef on a Crouton with Horseradish & Beetroot Relish
- Variety of Soups Served in a Shot Glass
- Asian Noodle Box with Duck or Chicken
- Tempura Fish with Chips & Aioli in a Paper Cone

To make a booking to discuss your menu and review the property, please contact our main office on 02 4872 3457 to make an appointment.