

PETER RABBIT

NIGHT FUNCTION PACK

When you enter through our garden gates, the perfect function venue awaits. A quaint & quirky wonderland, overgrown with leaves & vines, creates the perfect backdrop to enjoy your gourmet food & wines.

AVAILABILITY

Monday - Sunday
from 4:00pm

EXCLUSIVE ACCESS TO

Full Venue

CAPACITY

Standing 120 pax
Seated 40 pax



SEATED SHARE PLATES (up to 40pax)

Mains

Braised lamb shoulder, skordalia, caperberry, radish, chive

Baked barramundi, marinated tomato, apple cider vinegar, dill

Cajun cauliflower, couscous, chimichurri, yoghurt, spiced pepita

Orecchiette, garlic bechamel, butternut, silver beet pesto, pistachio pangratatto

Entrée

Crumbed whiting, white bread, iceberg, tartare

Jamon croquettes, white pepper mayonnaise

Butternut damper, taleggio butter

Whipped feta, roast cherry tomato, fermented chilli, honey, sunflower seed

Sides

Crispy brussel sprouts, miso salt

Salted cucumber, daikon, citrus tahini, sesame

Beetroot, crème fraiche, silver beet pesto, almond

Lamb fat potatoes, lemon aioli, rosemary

Dessert

Lemon yoghurt donut, walnut chantilly, seasonal berries

Rosemary & honey panna cotta, fennel seed, nectarine, puffed quinoa

BASE PACKAGE

2x Entrées
2x Mains
3x Sides

ADD-ONS

Dessert
Canapes
Grazing Table



STANDING COCKTAIL (up to 120pax)

CANAPES (2 per person)

Falafel, pickled shallot, kasundi and feta

Stracciatella, anchovy, fermented chilli and herbs on grilled focaccia

Smoked barramundi, chilli pickled cucumber and roast garlic aioli on grilled focaccia

Pork & vermicelli spring roll served with nahm jim

SHARED (1 shared between 4)

Chickpea hummus, chimichurri, smoked currants, yoghurt and seeds served with grilled focaccia

Herb yoghurt, roast cherry tomato, chorizo, kasundi, pine nut and oregano served with grilled focaccia

Selection of cured meats & pickled vegetables

Beer battered fries served with lemon aioli

BASE PACKAGE

Select 4 options from canapés or shared

ADD-ONS

Packages including 6 or 8 options are also available



GRAZING TABLE (up to 120pax)

Great as a lighter option for cocktail standing events or added to a seated package

Includes a selection of:

3 locally sourced cheeses (e.g Soft Onkaparinga Brie, Adel Blue, Clothbound Cheddar)

Cured meats (e.g. prosciutto, salami, capicola)

Seasonal fruits (e.g. blueberries, raspberries, grapes, pineapple, watermelon)

House-made dips (e.g. hummus, pesto, romesco etc.)

All the other goodies such as chips, crackers, chocolate, bread, lollies, dried fruit, nuts etc.



DRINKS PACKAGES (4 Hour Duration)

STANDARD

SPARKLING

Alpha Box & Dice Prosecco

RED

Coulter Grenache

WHITE

Lino Ramble Pinot Grigio

TAP BEER

Furphy Refreshing Ale

West End Draught

+ coffee, tea and soft drinks

DELUXE

SPARKLING

La Prova Prosecco

RED

Coulter Grenache

Torbreck Shiraz

WHITE

Lino Ramble Pinot Grigio

Spiderbill Chardonnay

TAP BEER

Furphy Refreshing Ale

West End Draught

Spirits

Vodka O

Tanqueray Gin

Bacardi White Rum

Jameson Irish Whiskey

Buffalo Trace Bourbon

Monkey Shoulder Scotch

+ coffee, tea and soft drinks

ADD-ONS

On-arrival drinks

Spirits

Cocktails

Aperol Spritz

Gin & Tonic Bar

BYO Corkage



FRIDAY NIGHT PARTIAL HIRE

Come Friday afternoon, Peter Rabbits garden transforms into a boozy bar, with shared eats & funky tunes, where everyone is welcome!

If you're a larger group looking to secure a spot in our garden we have flexible Partial Hire options where food & drinks packages can be applied.



AVAILABILITY

Fridays from 4pm

EXCLUSIVE ACCESS TO

Deck & Fire Pit

CAPACITY

8-40 pax

THANK YOU

We are happy to tailor our packages to suit your needs.

For pricing and other info, please fill out the enquiry form on the website and our events manager will be in contact with you.

T&Cs: Non-refundable deposit.
Venue hire fee included in packages.

