



## Set Function Menu - \$26 per head

### Entrée

#### Garlic and Herb Bread

Made with fresh Calabrese loaf & herbs  
(one between 4)

### Main

(Choose ONE of the following on the night)

#### Porterhouse Steak

Quality Porterhouse cooked to perfection and topped with our own mushroom sauce.  
Served with hot chips and a side of fresh salad

Or

#### Fish and Chips

Beer battered fish of the day served with beer battered chips with a side of salad and our own tartare sauce

### Dessert

#### Brandy Snap Basket

Brandy snap basket filled with premium Gelatino vanilla bean ice cream, topped with berry coulis



## **Set Function Menu (#1)- \$35 per head**

### **Entrée**

(Choose ONE of the following for your guest beforehand)

#### **Calamari Salad**

Lightly seasoned with lemon pepper on a bed of fresh garden salad  
drizzled with our own parmesan & garlic aioli

Or

#### **South Street Bruscetta**

Slow roasted cherry tomatoes, topped with basil, feta and balsamic reduction

### **Main**

Choose ONE of the following on the night

#### **Porterhouse Steak**

Succulent sirloin cooked to perfection. Served on a bed of creamy herb mash with  
seasonal vegetables topped with a red win jus

Or

#### **Fish of the Day**

WA wild caught and supplied fresh from the 'Ale House' preferred fish monger. Will be the delight of the night.  
(changes frequently)

### **Dessert**

#### **Brandy Snap Basket**

Brandy snap basket filled with premium Gelatino vanilla bean ice cream, topped with berry coulis



## Set Function Menu (#2)- \$35 per head

### Entrée

(Choose ONE of the following for your guest beforehand)

#### Calamari Salad

Lightly seasoned with lemon pepper on a bed of fresh garden salad  
drizzled with our own parmesan & garlic aioli

Or

#### Soup of the Day

Made fresh daily for your function

### Main

Choose ONE of the following on the night

#### Chicken Scallopini

Slices of Mt Barker Free Range chicken cooked in a Dijon cream sauce.  
Served with creamy mash potato and seasonal greens.

Or

#### Lamb Rump

Succulent Amelia Park lamb rump cooked medium.  
Served with sauté potatoes, seasonal vegetables and finished with our own mushroom sauce

### Dessert

#### Pecan Butterscotch Pudding

Warm individual puddings served with cream and hot custard



## Set Function Menu - \$45 per head

### Appetiser

#### Trio of Dips

Homemade spring onion bread served with a trio of dips

### Entrée

(Choose ONE of the following for your guest beforehand)

#### Garlic Prawns

Creamy French style garlic prawns served with a timbale of steamed rice

Or

#### Thai Beef Salad

Grilled strips of marinated beef served on a bed of crisp salad with toasted coconut and rice noodles

### Main

Choose ONE of the following on the night

#### Porterhouse Steak

Top quality fillet cooked to perfection and served with sauté potatoes and steamed seasonal greens topped with a red wine jus

Or

#### Fish of the Day

Grilled local caught fish fillet served on a sweet potato mash with a lemon and lime bure blanc

### Dessert

#### Pecan Butterscotch Pudding

Warm individual puddings served with cream and hot custard

277 South Street Ale House Hilton 6163 9337 1453



## **Drinks Packages**

**2 hours - \$20 per head**

**3 hours - \$30 per head**

**4 hours- \$40 per head**

### **Drinks include**

**Selected domestic tap beers**

**Wine of the Month**

**Soft drink**

Please feel free to contact us for more information on packages for your function

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