CHAPTER THREE

espresso & BAR

FUNCTION MENU

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CHAPTER THREE
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& BAR

PRIVATE DINING • CELEBRATIONS • CORPORATE EVENTS

Celebrate your special occasion at Chapter Three with a carefully curated dining experience, perfect for birthdays, family celebrations, corporate functions and special events.

• FUNCTION PACKAGES •

TWO COURSES

LUNCH — $49 PP
Entrée + Main or Main + Dessert

DINNER — $69 PP
Entrée + Main or Main + Dessert

THREE COURSES

LUNCH — $69 PP
Entrée + Main + Dessert

DINNER — $89 PP
Entrée + Main + Dessert

Minimum 20 guests
Choose two dishes from each course, served alternately to guests.

• ENTRÉES •

- **Prosciutto & Ricotta Canapé**
  Prosciutto paired with creamy ricotta.

- **Satay Chicken Skewers (N)**
  Marinated chicken skewers served with peanut sauce.

- **Smoked Salmon Crostini**
  Smoked salmon with cream cheese served on crisp toast.

- **Popcorn Chicken Bao**
  Soft bao filled with crispy popcorn chicken.

- **Corn & Zucchini Fritters (V)**
  Golden corn and zucchini fritters served with herb yoghurt sauce.

- **Slow-Cooked Pulled Pork Tacos**
  Tender slow-cooked pulled pork served in soft tacos.

- **Salt & Pepper Calamari**
  Crispy salt-and-pepper calamari served with tartare sauce.

• MAIN COURSE •

- **Grilled Prawn Garden Salad Roll**
  Marinated grilled prawns with fresh garden salad, served with chips.

- **Seared Scallops & Pumpkin Risotto**
  Seared scallops served with creamy pumpkin risotto.

- **Grilled Barramundi**
  Marinated grilled barramundi served with couscous salad, mango chutney and chilli sauce.

- **Grilled Chicken**
  Marinated grilled chicken served with a cheesy risotto-stuffed pepper and creamy mushroom sauce.

- **Creamy Chicken & Mushroom Fettuccine**
  Tender chicken and mushrooms tossed through creamy fettuccine.

- **Roasted Cauliflower & Grilled Halloumi (V, GFO)**
  Roasted cauliflower and crispy chickpeas with grilled halloumi, quinoa salad and honey mustard dressing.

- **Duck Confit (GFO) — +$10 PP**
  Duck confit served with smashed potato, poached pear, fresh salad and red wine sauce.

- **Premium Scotch Fillet — +$10 PP**
  Premium Scotch fillet served with roasted potato, baby carrots, asparagus and peppercorn sauce.

• DESSERTS •

- **Homemade Apple Crumble (V)**
  Warm homemade apple crumble served with vanilla ice cream and custard sauce.

- **Banoffee Pie (V)**
  Banana and caramel filling finished with chocolate garnish.

- **New York Cheesecake (V, GFO)**
  Served with fresh fruit and mixed berry sauce.

- **Brownie (V)**
  Warm chocolate brownie with strawberries, crumble, vanilla ice cream and chocolate sauce.

- **Sticky Date Pudding (V)**
  Warm sticky date pudding served with vanilla ice cream.

DIETARY INFORMATION

ALL FISH IS IMPORTED

V – Vegetarian | VG – Vegan | VGO – Vegetarian Option | GFO – Gluten-Free Option | N – May Contain Nuts

Kindly advise our staff of any allergies or dietary requirements.

While we take care, traces of allergens may be present.