

EST.



1860

CORNERSTONE
PORT MELBOURNE

event menus

~ CANAPE PLATTERS ~

~ SET MENU ~

NO VENUE HIRE - 20 PAX MINIMUM

1 CROCKFORD
STREET, PORT
MELBOURNE
03 9645 1405

PLATTER MENU

ALL OUR PLATTERS CATER FOR 10-15 PEOPLE PER PLATTER

PLATTER MENU

ANTIPASTO PLATTER \$100

OLIVES, FETA, MINI PEPPERS, CORNICHONS, MARINATED MUSHROOMS, CHARGRILLED PUMPKIN, SUNDRIED TOMATOES, CHEF SELECTION OF COLD MEATS WITH OVEN BAKED TURKISH BREAD

CHEF'S COUNTRY CHEESE PLATTER \$110

LOCALLY SOURCED VIC CHEESE, CHEDDAR, BRIE, GOATS CHEESE, QUINCE, GRAPES & MIXED NUTS, BERRIES, GLUTEN FREE CRACKERS AND GRISSINI STICKS

ASIAN PLATTER (40 PIECES) \$95

VEGETABLE SPRING ROLL, VEGETABLE SAMOSA, HOUSE MADE KIMCHI WONTON & CHILLI PORK WONTON

SERVED WITH HOME MADE CHILLI NAHM JIM & STICKY SAUCE

MARKET MEAT PLATTER (30 PIECES) \$95

CHICKEN SATAY SKEWERS, MINI THAI CHICKEN BALL, LAMB KOFTA

SERVED WITH CUCUMBER YOGHURT, CHIPOTLE SAUCE

FROM THE OCEAN PLATTER (40 PIECES) \$110

SALT & PEPPER CALAMARI, HOUSE MADE ASIAN FISH SPRING ROLLS, PRAWN BAO BUN, TEMPURA PRAWNS

COMPLIMENTED WITH WASABI MAYO & CHILLI NAHM JIM

PACIFIC OYSTERS WITH CHAMPAGNE VINAIGRETTE & SEA GRASS \$4.00 EACH

OR \$36.00 PER DOZEN

SLIDERS IN MINI BROCHE BUNS (20 PIECES) \$90

AUSSIE BEEF, HOUSE MADE PICKLES, DIJON MUSTARD MAYO, CHEDDAR, TOMATO CHUTNEY CRISPY CHICKEN WITH COLESLAW & SNOW PEA LEAF

VEG OPTION - MINI VEG SLIDER, ROASTED VEGETABLE TOPPED WITH A SPICY MAYO

VEGETARIAN PLATTER (40 PIECES) \$95

MINI ARANCINI, VEGETARIAN TARTLET, CORN RIBS, TOMATO AND BOCCONCINI SKEWER

AUSSIE CLASSIC (30 PIECES) \$95

KING ISLAND MEAT PIE, SAUSAGE ROLL

SERVED WITH TOMATO RELISH

CHICKEN PLATTER (30 PIECES) \$95

MINI THAI CHICKEN BALLS, CRISPY FRIED CHICKEN STRIPS, CHICKEN SATAY SKERWES

PLATED SET MENU

MAIN COURSE ONLY \$42

ALTERNATE DROP OF TWO PRE-SELECTED MAINS

HOUSE MADE GUINNESS BREAD TO SHARE PER TABLE WITH SALTED BUTTER

TWO COURSES \$55

ALTERNATE DROP OF TWO PRE-SELECTED OPTIONS FOR EACH COURSE

ENTREE & MAIN OR MAIN & DESSERT

THREE COURSES \$65

ALTERNATE DROP OF THREE PRE - SELECTED OPTIONS FOR EACH COURSE

ALL MAINS ARE SERVED WITH SHARE SIDES OF DUCK FAT POTATOES , STEAMED VEGETABLE & LEAF SALAD

ENTREE

OLD SCHOOL PRAWN COCKTAIL

MINI SEAFOOD PLATES, 2 OYSTERS, SMOKED SALMON, KING PRAWN, SALMON SASHIMI
(EXTRA 3.50 PER PERSON)

MUSHROOM & GOAT CHEESE TARTLET WITH HONEY MUSTARD SAUCE

CHICKEN BANG BANG SALAD

SLICED SOUS VIDE EYE FILLET WITH AVOCADO AOILI AND MICRO HERBS & FRIED SHALLOTS

SEASONAL PEARL COUS COUS SALAD WITH CAULIFLOWER , SNOW PEAS, ASPARAGUS,

DICED TOMATO, PUMPKIN, FREEKEH, BASIL & TRUFFLE OIL DRESSING

MUSHROOM & SPINACH ARANCINI WITH BASIL NAPOLITANOSAUCE

MAIN

TWICE COOKED STICKY PORK BELLY WITH HOUSE MADE HONEY SOY STICKY SAUCE TOPPED
WITH SNOW PEA LEAF ON A BED OF STEAMED RICE

SOUS VIDE EYE FILLET BEEF TENDERLOIN WITH PORT WINE & GARLIC

CRUSTED LAMB RACK WITH ZUCCHINI, PEA MINT AND FETA SALAD

GLAZED SALMON WITH BROCCOLINI, MUSHROOM & LENTIL SALAD, LEMON BUTTER SAUCE

VEAL CUTLETS WITH SLOW ROASTED TOMATOES, CAPERS AND POLENTA RED WINE JUS

GRILLED CHICKEN BOWL WITH NOODLES FRESH VEGETABLES AND A SPICY COCONUT
SAUCE

SPAGHETTI WITH SPICY MEATBALLS

VEGETABLE PARCEL WITH NAPOLI SAUCE

DESSERT

CREME BRULEE

STICKY DATE PUDDING WITH CARAMEL SAUCE

BREAD AND BUTTER PUDDING WITH CREAM ANGLAISE

PANNA COTTA

CHEESE PLATTER PER BOARD \$55.00 FOR 4 PEOPLE

DRINKS MENU

BEER SCHOONERS \$10

Heineken
Stone & Wood
Kirin
Hard Rated

GLASS OF WINE \$11

Prosecco
Sauvignon Blanc
Pinot Grigio
Shiraz

BASE SPIRITS \$10

**OTHER DRINK SELECTIONS CAN BE
MADE AVAILABLE ON REQUEST**

1 CROCKFORD STREET, PORT MELBOURNE 3207

03 9645 1405

WWW.CORNERSTONEPUB.COM.AU

BOOKINGS@CORNERSTONEPUB.COM.AU

CORPORATE MEETING PACKAGES

FULL DAY DELEGATE PACKAGE \$69

ARRIVAL TEA & COFFEE

selection of teas & coffee served with mini muffins

MORNING TEA

with sweet and savoury option

LUNCH

with selection of sandwiches, salad and fresh fruits

AFTERNOON TEA

with sweet and savoury selections

HALF DAY DELEGATE PACKAGE \$59

ARRIVAL TEA & COFFEE

selection of teas & coffee served with mini muffins

MORNING TEA

with sweet and savoury option

LUNCH

with selection of sandwiches, salad and fresh fruits

**CORPORATE PACKAGES INCLUDES ROOM HIRE WITH ROOM SET UP,
AV SET UP WITH 85INCH SCREEN AND WHITEBOARD WITH MARKERS**



MEETING ENHANCEMENT PLATTERS

ASSORTED SANDWICHES - PLATTER OF 24 THREE POINT SANDWICHES \$90

CHOOSE FILLINGS FROM CHICKEN SCHNITZEL, GRILLED CHICKEN, VEGETARIAN, PULLED PORK

ASSORTED PASTRIES - PLATTER OF 12 PASTRIES \$48

OUR MIXED PASTRIES INCLUDE TASTEBUD TANTALISING MIX OF PASTRIES MADE USING REAL FRENCH BUTTER.

CHOCOLATE TWISTS, CUSTARD DANISH, CRANBERRY TWISTS, CINNAMON SWIRLS

FRUIT PLATTER \$95

OUR SEASONAL FRUIT PLATTERS EFFORTLESSLY ELEVATES ANY OCCASION ADDING A BURST OF FLAVOR AND COLOURS TO ANY OCCASION

MINI MUFFINS - PLATTER OF 20 MUFFINS \$48

CHEFS SELECTION OF MINI MUFFINS INCLUDING MIXED BERRY, CHOCOLATE, BANANA FLAVOURS

FRESHLY BAKED SCONES - PLATTER OF 12 PASTRIES \$60

SERVED WITH JAM AND CREAM

MINI HAM CHEESE CROISSANTS - PLATTER OF 12 PASTRIES \$72

FRENCH BUTTER CROISSANTS, SLICED HAM, SLICED TOMATOES, SWISS CHEESE

MINI TOMATO CHEESE CROISSANTS - PLATTER OF 12 PASTRIES \$72

FRENCH BUTTER CROISSANTS, SLICED TOMATOES, SUN DRIED TOMATOES, SWISS CHEESE

TEA & COFFEE STATION - \$8PP

SELECTION OF TEAS AND HOUSE BREWED FILTER COFFEE, MINI BISCUITS

BARISTA COFFEE - \$5 EACH

BARISTA COFFEE, MADE TO ORDER

ROOM HIRE OF \$250 INCLUDES ROOM SET UP AND AV SET UP WITH 85INCH SCREEN, WHITEBOARD AND MARKERS