

ACLAND STREET

BIG MOUTH

-ST KILDA-

SET MENU

-BREAKFAST SET-

Viva La Chicken! All our eggs are free range.

EGGS ON TOAST

Scrambled with mushrooms & spinach.
Or mushrooms & bacon.

ST KILDA HASH

House made hash brown, bacon,
avocado, spinach & poached egg.

NORTH FITZROY HASH

Hashbrown, poached egg, homemade baked
beans, avocado & spinach.

MORNING

Macadamia, walnut, pumpkin seed,
sultana & dried apricot toasted muesli &
vanilla bean yoghurt. Fruit toast & jam.

And a glass of Emily Redbank sparkling.

Price per person	\$19
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WEEKDAY WORKSHOPS & MEETING PACKAGE

MORNING TEA

Coffee, tea & freshly made muffins.

LUNCH

Soup of the day & a selection of Toasties.
Pineapple, raspberry & mint pitchers.
Water carafes.

AFTERNOON PICK ME UP

Fruit platter, tea & coffee.

Price per person	\$25
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Price includes use of our Function room from
8am till 4pm. Large projection screen & sound
facilities available on request. Minimum
booking 10 people required.

-LUNCH SET-

ENTREE

Soup of the day- two choices.

MAIN

PARMA RAMA

House prepared crumbed chicken breast with
napoli, ham, melted cheese, fries & salad.

SALT & PEPPER

Salt & pepper dusted calamari, rocket
salad & aioli.

BLT

Crisped bacon, fresh tomato, lettuce & aioli.

SOUK SOUK BALLS

Pumpkin, leek & sesame couscous balls with
beetroot, carrot & walnut salad.

STEAK & STOUT PIE

with mashed potato lid.

DESSERT

STICKY DATE PUDDING

With butterscotch sauce & vanilla ice cream.

CHOCOLATE TORTE

Chocolate & marscapone torte served with
vanilla cream.

Served with a wine or draught beer.

2 Courses	\$21
3 Courses	\$26

-WHOLE CAKES-

LEMON TART \$75
Butter shortbread base, fresh lemon curd.

ORANGE & POPPYSEED SYRUP \$65
Made with whole boiled oranges
& soaked in orange syrup.

BAKED RASPBERRY CHEESECAKE \$65
Shortbread base, fresh raspberries & ricotta.

CHOCOLATE MUD CAKE \$80
Ganache covered delight.

CHOCOLATE FLOURLESS (GF) \$80
Almond meal chocolate cake dusted with
with chocolate curls.

26 INCH CAKE-
APPROXIMATELY 14 SLICES.

- DINNER SET-

ENTREE

Antipasto plates for the table to share.

MAIN

LAMB SHANKS

Slow cooked in tomato & wine with mash.

PARMA RAMA

Chicken breast schnitzel, Virginia ham, Napoli,
Egmont cheese, fries & green salad.

STEAK & STOUT PIE

Slow cooked prime beef, lashings of stout,
onions, mushrooms & buttery pastry lid.

ST. KILDA PIER

Coopers beer battered fish fillets, chips,
tartare & garden salad.

CHICKEN CASABLANCA

Chicken breast stuffed with Moroccan spices,
sharia, spinach salad & gremolata.

BARRY

Cauliflower & pea risotto topped goats
cheese.

DESSERT


STICKY DATE PUDDING

With butterscotch sauce & vanilla ice cream.

CHOCOLATE TORTE

Chocolate & marscapone torte served with
vanilla cream.

2 Courses	\$37
With shared fries.	\$40
3 Course	\$44
With shared fries.	\$47
300g Porterhouse to selection	\$5PP

 We recommend set menus for bookings
over 15 to ensure efficient service.
Please note, one menu per group and no
changes to set menus on the night.

ACLAND STREET

BIG MOUTH

-ST KILDA-

FUNCTION

-FINGER FOOD-

BRUSCHETTA

Tomato & basil salsa, bocconcini olive oil.
Zucchini, mint & feta salsa.
Sun dried tomato, Sopressa & olive tapenade.
Roast beef & horseradish .
Roast beef, rocket & walnut pesto.

VOL AU VENTS

Smoked salmon & caper mornay.
Chicken, leek & mushroom.
Steak & stout.
Cheddar, corn & black pepper.
Broccoli, blue cheese & almond.
Vichyssoise.

SKEWERS

Chicken & sesame.
Mediterranean vegetable & halloumi.
Calamari & lime aioli.
Lamb & rosemary.
Beef & black pepper.

MORSELS

Mini St Kilda hash.
Coriander falafel & raita.
Lamb koftas & tzatikiki.
Polenta sticks & harissa aioli.
Spanish meatballs with chilli jam.
Polenta crusted chicken & coriander salsa.
Salt & pepper calamari.
Fish goujons & tartare aioli.
Chicken & lemongrass bombs.
Beetroot & feta arancini.
Mushroom & pine nut arancini.
Blue cheese mushrooms.
Ham croquette.

We are happy to cater to specific dietary requirements on request.

-FINGER FOOD-

CONT:

PASTRIES

Pork & beef sausage rolls with relish.
Spinach & feta pockets.
Quiche loraine.
Korma pea & potato pie.
Black Angus pie.
Chicken leek & mushroom pie.
Asparagus & corn pie.
Steak & stout pie.

GOURMET PIZZA SLICES

Virginia ham & fresh pineapple.
Cheese, tomato & oregano.
Salami, pesto & black olive.
Mushroom, gorgonzola & onion jam.

Price Per Person

Selection of 6	\$16
Selection of 8	\$19
Selection of 10	\$22

- PLATTERS-

LOUNGE PLATTERS \$120

Polenta crusted chicken tenderloins with tomato & coriander salsa.
Beetroot & feta rice bombs.
Polenta & parmesan chips.
Beer battered fish goujons with tartare aioli.
Meatballs with napoli sauce & parmesan.
Home made dip plate with Turkish.
Salt & pepper calamari.

(Serves 8-10 people and no notice required)

DIP PLATTERS \$80

Selection of home made dips with toasted Turkish

(Serves 8-10 people and no notice required)

GOURMET PIZZA PLATTERS \$90

PIE PLATTERS \$80

(30 pieces per platter and we requires 24 hours notice.)

EXTRAS

Big Mouth fries & aioli. \$9
Garlic Ciabatta. \$6

-DRINKS PACKAGE-

Drink packages are per head per hour with a minimum of three hours. We can also create a drinks package from our extensive wine list.

PACKAGE ONE \$16

NV Redbank Emily Sparkling.
2006 The Big Mouth Sem/Chard.
2006 The Big Mouth Shiraz Merlot.
Carlton Draught.
Cascade Premium Light.
Soft Drinks.

PACKAGE TWO \$18

NV Redbank Emily Sparkling.
2008 Katnook Founders Cabernet Sauvignon.
2008 O'Leary Walker Shiraz.
2009 Giesen Valley Sauvignon Blanc.
2005 Snobbs Creek Chardonnay
Carlton Draught.
Pure Blonde.
Cascade Premium Light.
Soft Drinks.

PACKAGE THREE \$20

NV Redbank Emily Sparkling.
2006 The Big Mouth Sem/Chard.
2006 The Big Mouth Shiraz Merlot.
Basic Spirits & soft mix.
Carlton Draught.
Cascade Premium Light.
Soft Drink.

*Carlton draught may be substituted with Melbourne Bitter Stubbies, at the bar managers discretion for functions held in the Dining Room, at an additional cost of \$1 per hour per head.

Questions? Speak to Mairead Gaffney
our Functions Manager
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