

Oscar's Hangout Catering & Functions Booklet





The team at Oscar's Hangout strives to help you organise a function which will impress not only your guests, but you as well. Lead by our passionate chef who has worked in the industry for over 20 years, his experience spans from catering at a range of events including the illustrious Eureka Tower, to cooking shows at multiple locations, to intimate functions in your own home; we guarantee the food will have a lot of thought, technique and care put into it.

We are able to provide a range of catering and function services, such as cooking in front of your guests, fine dining food services, stand up canapes, specialised cocktails on arrival and a specialised bar catered to your guests.

Please speak to us regarding what your budget and desires are for your function. Our menu is just the start of what we are able to offer, and we strive to meet everyone's needs. We do not have set prices for our menus, as we love to discuss your wants first, before providing you with a quote.

Our liquor licensing runs from 10am to 10.30pm and we have capacity for up to 140 people standing up, 50 seated inside. Let us know about all dietary and cost requirements and we will be able to cater to all of your needs.

Out of House Catering

We also provide the service of catering at home or to a venue of your choice.

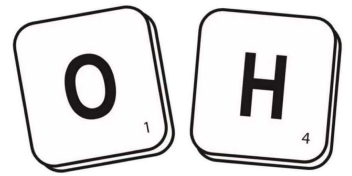
Our platters menu is able to be delivered hot or cold to the venue and we offer the service of staff at extra cost.

We can organise a sit-down dinner style function with professional chefs cooking at your home, and experienced servers to help you and your guests enjoy their night.

If this is something you would be interested in, please send through an email, give us a call or view the menu on our website.

Oscar's Hangout strives to meet all your catering needs and help you have a hassle-free function.

Our contacts for catering and functions are Brad and Jaimie who you can contact on the Oscar's restaurant phone (9580 9941) or by email (oscarshangoutcafe@bigpond.com).



Contents

Afternoon Menu

Cocktail Menu

High-tea Menu

Evening Menu

Ultimate Finger Food Menu

Seated Main Course Menu

Grazing Style Menu

Shared Roast Menu

Platters

Share Boards / Platters

Individual Piece Platters

Beer / Wine List

Wine

Sparkling

White

Rose

Red

Moscato

Beer

Craft

Regular

Tap

Cocktails



Afternoon Menus

Cocktail Menu

\$35-\$45 per person

Our most popular finger foods

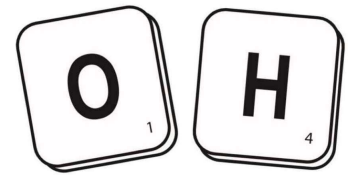
Pork, prawn and ginger gyoza
Roasted Pumpkin and Fetta arancini balls
Sesame Soy Chicken Skewers
Slow cooked lamb sliders with smoked yoghurt
Peking duck pancakes with hoi sin sauce
Spinach and Ricotta Borek
Hand cut potato wedges with spicy aioli

High-tea Menu

\$45-\$55 per person

Something sweet, something savoury

Assorted freshly made tea sandwiches
Roasted pumpkin and fetta arancini balls
House made lamb and rosemary sausage rolls
Mini smoked salmon and herb cream cheese tartlets
Prosciutto, bocconcini and basil skewers
House made scones with whipped cream and house made raspberry jam
House made dark chocolate brownie
Freshly baked raspberry and white chocolate mini muffins
Fresh seasonal fruit



Evening Menus

Ultimate Share Food Menu

Try one of everything! (with chef's cooking on show)

Canapes to start

Peking duck pancakes with cucumber and hoi sin
Roasted pumpkin and fetta arancini balls
House made pork, prawn and ginger gyoza

Chef's cooking on the barbecue

Lemongrass and ginger tiger prawns
Sesame soy chicken skewers
Miso marinated Atlantic salmon
Crackled pork belly banh mi

Petit dessert and fresh fruit platters

Shared Roast Menu

Everything you find at a Sunday Roast

Your choice of the following to start

Antipasto board to share

OR

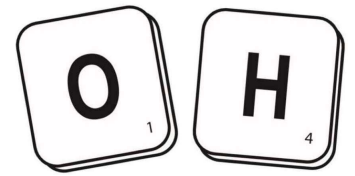
Roasted pumpkin and fetta arancini
Peking duck pancakes with hoi sin and cucumber
Tomato and basil bruschetta

Main course served relaxed dining style (choice of 2 meats)

Crackled pork belly with spiced apple puree
Slow cooked lamb shoulder
Moroccan spiced chicken

Sides (choice of 3 sides)

Warm grilled vegetables and pearl couscous salad
German style potato salad (gf)
Assorted roasted seasonal vegetables (gf, vegan)
Roasted beetroot, goat cheese, rocket and walnut salad (gf)
Oven roasted chat potato with garlic and rosemary (gf, vegan)
Cos lettuce, cucumber, and fetta salad (gf)
Cumin spiced roasted carrots, dressed in honey, mint, and fetta (gf)



Evening Menus Continued

Ultimate 2 Course Menu

Treat your guests to an elevated traditional style sit down dinner!

Roaming Canapes to start

Roasted pumpkin and fetta arancini balls
Peking duck pancakes
Spinach and ricotta borek
Spicy prawn sliders

Main course (alternating plated)

Crispy skinned barramundi, polenta, eggplant caponata, grilled asparagus, Smoked tomato ragu and lemon oil

Slow cooked balsamic lamb shoulder, Grilled vegetable and pearl cous cous salad finished with smoked yoghurt and chimmi churri

Veg option – Charred broccolini, Cumin roasted pumpkin wedge, polenta, eggplant caponata and smoked tomato ragu

Dessert options Add Ons:

- Cheese boards with fresh fruit and condiments \$7.5 per person
 - Shared Mini dessert platters (Lemon curd tartlets, Dark chocolate brownie and mini cheese cakes) \$12 per person
 - Alternating Plated dessert option:\$14 per person
- (Home made sticky date pudding with butterscotch sauce and vanilla ice cream / Rich chocolate brownie, raspberry compote and vanilla ice cream

Grazing Style Dishes

Easy conversational bites

Banh mi

Crackled pork belly, pickled carrot, spicy aioli, and Asian herbs in crusty rolls

Gyros Spit

Slow cooked lamb or chicken mini pitas with smoked yoghurt and tabouli.
Cooked outside on a spit and carved in front of all your guests



Platters Menu

(Available Saturday and Sunday from 3-5pm; venue hire and cleaning charge of \$300 applies)

We believe that food is best shared. What better way than to order a few of our platters and share boards for your guests. On offer is a vast assortment of platters to suit every taste and budget.

Please note, each platter listed is sold individually, and with the exception of our pizzas, we don't provide mixed platters.

Individual platters

Approximately 20 pieces per platter

Something for everyone

\$40 per platter

House made dips, breads, and olives

\$50 per platter

Sweet chilli chicken meatballs

Fish goujons, tartare and fries

Mini goat cheese, chive and roasted cherry tomato tartlets

Mini tomato, olive and basil bruschetta

Fresh seasonal fruit platter

\$55 per platter

Sesame soy chicken skewers

Handmade chicken nugget and chips platter

Spinach and ricotta Borek

\$60 per platter

Roasted pumpkin and fetta arancini balls

Pork, ginger and prawn gyozas

House made Lamb and rosemary sausage rolls

\$65 per platter

Antipasto platter – cured meats, smoked salmon, pickles, dips, breads, olives, and cheeses

Assorted Gourmet pizzas

(please see the following page for options)

\$70 per platter

Italian Style slow cooked beef meatballs with tomato ragu



WRAPS
(20 pieces)

Gourmet
\$65 per platter

Smoked Salmon, avocado and baby spinach
Peking Duck, hoisin sauce, cucumber and mixed leaves
Tandoori chicken roti with cucumber and smoked yoghurt

Simple
\$50 per platter

BLAT – bacon, lettuce, avocado and tomato, tomato relish and herb aioli
Falafel – Chickpea falafel, tomato, cucumber, mixed leaves, beetroot hummus and smoked yoghurt

SLIDERS
(15 pieces)

Gourmet
\$65 per platter

Slow cooked lamb sliders with smoked yoghurt and mixed leaves
Soft shell crab sliders with spicy aioli and slaw
Crackled pork belly and slaw
Crispy fish with herb aioli
Grilled haloumi and chorizo

Simple
\$50 per platter

Poached chicken and herb aioli
Mini beef burgers with tomato relish and herb aioli
Southern fried chicken with slaw and spicy aioli
BLAT - bacon, lettuce, avocado and tomato, tomato relish and herb aioli
Grilled haloumi with mixed leaves, tomato relish, and herb aioli (vegetarian)

PIZZAS
(20 pieces)

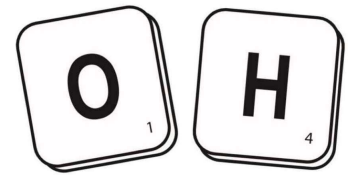
Gourmet
\$65 per platter

Roasted pumpkin, goat cheese and rocket
Mushroom and truffle
Potato and blue cheese, topped with rocket

Simple
\$50 per platter

Ham and cheese
Margarita
Garlic and rosemary

* Please note, each type of wrap and slider are individual platters, and we do not offer a mixed platter for either. The pizzas listed are also individual platters, but we do offer a mixed platter for \$65.



Drinks Menu

WINE		G	B
Sparkling			
Redbank Emily Brut	King Valley, VIC	8	44
Montara Prosecco	Grampians, VIC	9	49
Chandon Sparking Brut	Yarra Valley, VIC	11	55
White			
Tatachilla Sauvignon Blanc	McLaren Vale, SA	8	32
821 South Sauvignon Blanc	Marlborough, NZ	9	36
Corte Giara Pinot Grigio	Veneto, Italy	9	36
La Maschera Pinot Grigio	Limestone Coast, SA	10	40
Taylor Made Chardonnay	Adelaide Hills, SA	10	40
Stonier Jimjoca Chardonnay	Mornington Peninsula, VIC		48
Rose			
Maison Francise Rose	Languedoc, France	10	40
Red			
Tatachilla Shiraz Cabernet	McLaren Vale, SA	8	32
Austins & Co 6ft6 Pinot Noir	Geelong, VIC	11	44
Kooyong Massale Pinot Noir	Mornington Peninsular, VIC		50
Earthworks Cabernet Sauvignon	Barossa Valley, SA	9	36
Yalumba Wild Ferment Shiraz	Barossa Valley, SA		40
Seppelt The Drive Shiraz	Victoria	9	36
Moscato			
Angas Moscato	South-Eastern Australia	8	32
BEER		S	J
Estrella (on tap)		9	24
Cascade Light		8	
Crown Lager, Pure Blonde		8	
Peroni, Corona, Asahi		8	
<i>We also have a selection of craft beers available</i>		10	

COCKTAILS & SPIRITS

If you are looking for something more than just a basic tab, we are able to put together a cocktail menu for your function filled with all of your favourite cocktails.

Our favourites are Espresso Martinis and a speciality cocktail by Bondi Blue (our vodka company) a Bondi Kiss.

If this is something you are interested in, let us know in your enquiry and we can help you bring together your perfect cocktail bar.

Basic Spirits	8
Top Shelf	10
Check out our Oscar's Hangout Gin to fulfil your gin and tonic dreams	