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## FIXED PRICE MENU

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**\$35 per person - entree & main Private Dining room,  
20 people minimum, 50 maximum**

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### **Entrée Platters to share**

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Platters of house made chargrilled beer bread & dip

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Platters of falafels with hummus

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**Mains** Even split of the following 3 meals will be served

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**Chicken Parmigiana:** Kiev cut free-range chicken, ham, Napoli sauce & mozzarella cheese with thick cut rosemary chips & salad

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**Cape Grim Beef Burger** with American cheddar cheese, bacon, homemade sweetcorn relish & thick cut rosemary salted chips

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**Fish and Chips:** Holgate ale battered fish with thick cut chips, salad & tartare sauce

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**Optional Vegetarian/Gluten Free Meal -  
Please request in writing one week prior**

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**Mt Zero biodynamic lentil and vegetable burger plate** with brown rice & Borlotti bean salad, potato, skordalia, mushroom pate, pea slaw and toasted almonds in a crisp iceberg lettuce cup

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**Pots of Holgate's award winning beer, spirits, wines, espresso coffee & soft drinks can be purchased from our main bar or from our drinks list**

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- Please advise staff of any food intolerances or special requirements.
- Private room is complimentary for groups of 20+ guests
- No room hire charge for smaller groups if willing to share dining room with other guests
- Please contact staff if you would like to bring a celebration cake so that we can explain our BYO cake policy
- Please advise of any cancellations by 10am of the function date to avoid paying for any "no shows"
- \$100 deposit required to book
- Final numbers and full pre-payment of food required 1 week prior to the function
- Guests can access the main bar for drinks
- Room to be vacated by midnight (at the latest) for evening functions
- Please contact staff if you would like to decorate the room. No confetti or sticky tape please
- All decorations that are brought in, need to be taken away please