



FUNCTION
Pack

CLEVELAND
EST • 1930
SANDS
HOTEL

Platter Options

\$40 RANGE

Straight cut chips: coated with our house seasoning (GF)
sauces; aioli, tomato, gravy

Sweet potato chips
sauces; sweet chilli, sour cream

\$55 RANGE

Our famous herb roasted garlic bread

\$65 RANGE

Asian platter : samosas, mini chicken dim sims, vegetable spring rolls, seafood wontons,
sauces; soy, sweet chilli

Pizza platter : choose any 3 pizzas from our menu (GFO)
margherita, vegetarian, hawaiian, pepperoni, tandoori chicken, sicilian

\$80 RANGE

Seafood platter : tempura prawns, S&P squid, battered flathead
sauces; tartare, aioli

Antipasto : salami, ham, pepperoni, olives, fetta, char-grilled vegetables, Turkish bread (GFO)

Aussie Platter : mixed variety pies, mini sausage rolls, mini quiches
sauces; tomato, BBQ

BBQ Platter : grilled meat balls, satay chicken skewers, onion rings (GFO)
sauces; tomato, BBQ

Bug Sliders (12) : Moreton Bay bug meat, prawns, truffle mayo, served on brioche buns

Dessert Platter : mixed variety of individual desserts

\$90 RANGE

Seafood Platter : coconut prawns, prawn toast, barramundi spring rolls, S&P squid,
battered flathead, tempura scallops, tempura prawns
sauces; tartare, aioli, sweet chilli

*Please note that platters are recommended to provide a snack for approximately 8-10 guests.
Please order to accommodate your requirements as there are limited last minute options available*

Please be aware that whilst every care is taken when catering for special requirements. It must be noted that within the premises we handle peanuts, tree nuts, seafood, shell fish, sesame seeds, wheat flour, eggs, fungi, dairy products and gluten. Customer requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner

Function Set Menu

\$45 PP TWO COURSES / \$55 PP THREE COURSES

DRINK ON ARRIVAL

XXXX Gold / Iron Jack 3.5 / House Wine / House Sparking / Soft Drink / Juice

ENTRÉE PLATTER

marinated olives, feta, hummus, avocado, Turkish bread, s&p squid, mushroom arancini

MAIN SELECTION

Eye Fillet (GF) : chips, salad, choice of gravy

Portuguese Half Chicken : crispy chats, broccolini, cilantro yogurt

Beer Battered Fish of the Day : chips, salad, lemon, tartar sauce

Classic Chicken Schnitzel : crumbed chicken breast, chips, garden salad, lemon

Caesar Salad : cos lettuce, bacon, parmesan, rustic loaf, anchovies, Caesar dressing

Your Choice of Pizza : margherita, vegetarian, tropical, pepperoni, tandoori chicken, Sicilian (GFO)

DESSERT

Chef selection of petit fours



Courtyard

**TABLES RESERVED BASED ON NUMBERS BOOKED.
THIS IS A SHARED SPACE WITH THE PUBLIC.**

MONDAY - SUNDAY

10am til late

Min 15 pax for group bookings

Max 80 pax

MENU OPTIONS

Platter Options : 11.30am - 9pm

A La Carte Menu : 11.30am - 2.30pm / 5.30pm - 9pm

Set Menu : Monday - Thursday : 11.30am - 2.30pm / 5.30pm - 9pm
Friday - Sunday : By Special Request

Drinks only after 9pm

Restaurant

**TABLES RESERVED BASED ON NUMBERS BOOKED.
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A la Carte Menu

Monday - Sunday : 11.30am - 2.30pm / 5.30pm - 9pm

SET MENU

Monday - Thursday : 11.30am - 2.30pm / 5.30pm - 9pm

Friday - Sunday : By Special Request

Bookings over 20 guests will require credit card details to secure the reservation.

Minors must be monitored by a parent or legal guardian & leave the venue by 10pm.



