

# Function Menu

*For those who like to leave  
room for a dancefloor*

# Canapes Menu Options

*Ginger | Soy | Ikura Shoyu Caviar*

## Cold Canapes

Creamy Avocado & Mango Chutney  
Filled Crispy Wonton Cups  
(V, VE)

Reuben Crispbread (GF)  
*Pastrami | Hot Mustard | Sauerkraut | Buckwheat Crackers*

Chicken, Leek & Truffle Terrine (GF, DF)  
*Raisin Puree | Potato Cracker*

Kingfish Crudo (GF, DF)  
*Green Chilli | Ponzu | Mandarin*

Prosciutto and Melon (GF, DF)  
*Vincotto*

Oysters (GF, DF)

## Hot Canapes

Two Cheese Arancini with Romesco  
Sauce (GF, V)

Bang Bang Prawns (GF, DF)  
*Avocado | Herbs*

Korean Pork Belly Bites (GF, DF)  
*Sesame | Spring Onion | Gochujang Aioli*

Roast Cauliflower (GF, VE)  
*Buffalo Sauce | Avocado Puree | Vegan Aioli | Furikake*

Caramelised Mushroom and Black Garlic  
Cashew Cream Tartlet  
(GF, V)

Popcorn Chicken (GF, DF)  
*Pickled Ginger | Chipotle Mayo*

## Extra

Substantial  
s \$15PP

Asian Style Beef Short Ribs  
(DF, GF Option Available)  
*Sticky Soy | Sesame | Pak Choy | Noodles*

Confit Duck Thai Green Curry

(GF, DF)

*Steamed Rice | Greens*

Sweet & Spicy Braised Tofu  
(GF, DF)

*Sesame | Shallots | Steamed Rice*

Sweet  
Canapes +

**\$6PP**

Mini passionfruit curd  
meringue tartlet  
*(GF,V)*

Assorted mini macarons

Petite cheesecakes

*Don't want  
too much  
fuss?*

*How about  
simple crowd  
pleasers?*

## *Platter Menu Options*

# Sliders

*\*20 pieces/platter*

Moreton Bay Bug **\$130**

*Cucumber | Lime Mayo | Potato Bun*

Asian Beef Short Ribs **\$120**

*Sticky Soy | Sesame | Japanese Tartar | Iceberg | Potato Bun*

Sweet & Spicy Braised Tofu **\$110 (V)**

*Sesame | Shallots | Slaw | Potato Bun*

# Skewers

*\*30 pieces/platter*

Chicken Tikka **\$90**

Veggie Shish Kebab **\$90**

*Kung Pao Sauce*

Roast Cauliflower **(VE) \$90**

*Franks Buffalo | Avocado Puree | Vegan  
Aioli | Furikake*

Meats, Breads & Dips **(GF on  
request) \$90** *House Cured*

# House Speciality

Smoked Chicken Wings **(GF, DF) \$90**

*Meats | Pickles | Chutneys | Dips*

Mojo Pork **\$90**

*Sit down, take a weight off your shoulders and let our chefs serve you plates of some of our favourite share dishes.*

*Sit Down Menu Options*

# Tastebud Tantaliser

*A selection of Knowhere favourites  
that will literally make your tastebuds  
tingle*

**For \$50pp (min 4 pax),  
you'll get:**

Chargrilled Sourdough & Dips  
*(GF on request)*

Smoked Chicken Wings **(GF, DF)**  
*Kung Pao | Pickles*

Roast Cauliflower **(VE)**  
*Franks Buffalo | Avocado Puree | Vegan Aioli | Furikake*

Asian Beef Short Ribs **(GF, DF)**  
*Sticky Soy | Sesame*

Hasselback Butternut Pumpkin **(VE, GF)**  
*Ras Al Hanout | Smoked Almond Pate | Dried Kalamata Crumble | Micro Herbs*

Dry Aged Sirloin Steak (300g) **(GF)**  
*Creamy Truffle Sauce*

Colcannon **(GF, V)**

Seasonal Green **(GF, VE)**  
*Burnt Butter | Almonds*

*Sit Down Menu Options*

# Succulent Soiree

*Batton down the hatches and abandon  
oneself to an eloquent spread that is  
sure to please*

**For \$60pp (min 4  
pax), you'll get:**

**Bang Bang Prawns (GF, DF)**

*Avocado | Herbs*

**Two Cheese Arancini (GF)**

*Capsicum Coulis*

**Confit Duck Thai Green Curry (GF, DF)**

*Confit Duck Breast | Green Curry Sauce | Greens*

**Deep Fried Whole Baby Barra (GF, DF)**

*Pickled Veg | Coriander*

**Hasselback Butternut Pumpkin (GF, VE)**

*Smoked Almond Pate | Dried Kalamata Crumble | Micro Herbs*

**Roast Cauliflower (VE)**

*Franks Buffalo | Avocado Puree | Vegan Aioli | Furikake*

**Seasonal Green (GF, VE)**

*Burnt Butter | Almonds*

**Beer Battered Chips (DF)**

*Chipotle Mayo*

*Aromatic Steamed Rice (V, VE, GF)*

## *Sit Down Menu Options*

# Decadent Delights

*Feeling boujee, celebrating or just like the finer things in life? Why not treat yourself to some of the fancier options Knowhere has to offer*

**For \$70pp min 4 pax, you'll get:**

**Chargrilled Sourdough & Dips (GF on request)**

**Oysters (GF,DF)**

*Ginger | Soy | Ikura Shoyu Caviar*

**Kingfish Crudo (GD,DF)**

*Green Chilli | Ponzu Gel | Freeze Dried Mandarin*

**Dry Aged Scotch Fillet (300g) (GF)**

*Creamy Truffle Sauce*

**Moroccan Lamb Medallions (GF, DF)**

*Cavalo Nero | Cauliflower | Hummus*

**Hasselback Butternut Pumpkin (GF,VE)**

*Smoked Almond Pate | Dried Kalamata Crumble | Micro Herbs*

**Roast Cauliflower (VE)**

*Franks Buffalo | Avocado Puree | Vegan Aioli | Furikake*

**Colcannon**

*Mash | Speck | Cabbage | Spring Onions*



Roasted Carrots (*GF, VE, V on request*)

*N'duja | Pearl Couscous | Labneh*

# Drinks Packages

Our drinks packages are designed to keep service flowing smoothly while offering a generous, curated selection. Rather than an overwhelming bar menu, each package focuses on quality, balance, and ease of service—so your guests are looked after and the atmosphere stays relaxed. All packages include professional bar staff, glassware, ice, garnishes, and responsible service of alcohol.

## Classic Package

From \$65 per person

A timeless selection, perfect for celebrations, corporate events, and relaxed gatherings. Includes  
Selection of local tap beers

House red, white, and sparkling wine

Soft drinks and juices

## Pricing

**2 hours — \$65 pp**

**3 hours — \$80 pp**

**4 hours — \$95 pp**

## Signature Package

From \$80 per person

Our most popular option, offering a broader bar selection without excess.  
Includes

Everything in the Classic Package

Standard spirits (vodka, gin, rum, whisky, bourbon)

Mixed drinks with soft drinks and juice

Selection of tap beers including one premium or craft option

## Pricing

**2 hours — \$80 pp**

**3 hours — \$95 pp**

**4 hours — \$110 pp**

# Drinks Packages

## **Premium Package**

From \$100 per person

A refined experience with premium spirits and cocktail service. Includes

Everything in the Signature Package

Premium spirits selection

Sparkling wine upgrade

Two signature house cocktails

Full tap beer selection

## **Pricing**

**2 hours — \$100 pp**

**3 hours — \$120 pp**

**4 hours — \$140 pp**

## **Optional Enhancements**

Enhance your package with any of the following:

Additional cocktails — from **\$10–\$15 pp**

Espresso martinis or shaken cocktails — from **\$5–\$8**

**pp** Premium wine upgrade — from **\$6–\$12 pp**

Extra hour of service — from **\$20–\$30 pp (package**

**dependent)** Non-alcoholic mocktail package — **\$6 pp**

## **Service Notes**

**All packages have a minimum service time of two**

**hours** Shots are not included in any package

**Responsible service of alcohol applies at all times** At the conclusion of a package, a cash bar may be made available

# Drinks Packages

**Events with 20–29 guests**

**Drinks packages only**

**Small groups receive the best experience through a structured package, ensuring smooth service and clear value for hosts and guests.**

**Available options**

**Classic Package — 2 hours minimum**

**Signature Package — 2 hours minimum**

**(Additional time may be added in advance.)**

**Events with 30+ guests**

**Minimum spend or hybrid options available**

**For larger groups, we offer hosted bar tabs or package-to-tab hybrid structures. Minimum spend**

**From \$1,500 (3 hours)**

**Additional time charged per hour, based on bar scope and guest numbers**

**Hybrid option**

**Begin with a drinks package (2–3 hours)**

**Transition to a hosted bar with a capped spend**

**Cash bar may follow once the cap is reached**