



EVENT PACKS ✨

THE
Willarong

2025-2026

SAMPLE MENUS ✨

Willo's
KITCHEN



CANAPES

30 PERSON MINIMUM

\$38 - 5 items 3 cold 2 hot

\$45 - 5 items 3 cold 2 hot + 1 substantial

\$52 - 7 items 3 cold 3 hot + 1 substantial

Sample menu

COLD

Peking Duck pancakes with cucumber & hoisin sauce (DF/EF/H)

Prawn Vietnamese rice paper rolls (GF/DF)

San Danielle Prosciutto & Melone skewer (GF)

Beetroot, goats cheese & blood orange gel tartlet (V)

Smoked salmon & mint ricotta blini (GFO)

Caprese skewers w/ cherry tomatoes, bocconcini, balsamic glaze & basil (V/GF)

Rare beef skewers w/ chimichurri (GF/DF)

Smoked chicken papaya salad & mayo tartlet (H)

Maki teriyaki chicken slice sushi (GF/DF/EF/H)

Brie w/ apricot chutney on rice crackers (V/GF)

HOT

Spinach, mushroom & sweet corn frittata (V)

Feta, spinach & onion triangles (V)

Falafel skewer w/ tahini dressing (GF/DF/VG/EF/H)

Truffle mushroom & parmesan arancini (V/EF/H)

Creamy Vegetarian Pie (GF/VG)

Moroccan chicken skewers w/ aioli (GF/DFO)

Moroccan Lamb, Pinenut & Olive Lady Fingers (H)

Middle Eastern Meat Kibbi (H)

Mexican beef empanada (H)

Scallop w/ ginger dressing served on a shell (GF/DF)

Blue swimmer crab fritter (GF/DF)

Prawn dumpling (EF/DF)

Lobster spring roll (DF/EF/H)

BBQ pork riblets (GF)

Aussie Beef sausage roll (H)

Lamb harissa sausage roll (H)

SUBSTANTIAL +\$7pp

Pulled pork sliders w/ Asian apple slaw & Japanese mayo

Beer battered fish & chips w/ tartar sauce

Tacos with coleslaw & charred corn options: fish, chicken or beef

Mini classic beefburger w/ cheese, pickle & tomato sauce

Barramundi slider w/ rocket & mango citrus chutney

Falafel slider w/ coleslaw & hummus (V)

Roasted Pumpkin & Spinach Calzone (V)



PLATTERS

serves 8 – 10pax

Sample menu

VEGETARIAN ANTIPASTO

\$120

w/ falafels, spinach triangles, dolmades, hummus, tzatziki, babaganoush, grilled zucchini, grilled eggplant, grilled capsicum, feta, pickled onions, cucumbers, carrots, olives & rice crackers (V/VGO/GF/EF)

TRADITIONAL MEZZE BOARD

\$120

w/ grilled halloumi, zucchini fritters, salt & pepper squid, grilled chorizo, labneh, Lebanese bread fried & crispy

CHARCUTERIE BOARD

\$150

w/ assorted meats, selection of cheeses, pickles, seasonal fruit & rice crackers (GF)

OCEAN TO FARM

\$200

a mixed skewer platter that combines house-marinated prawn & chorizo, Korean spiced grilled octopus, chicken, beef meatballs in our house-made sugo sauce & chips (GFO)

FRUIT PLATTER

\$130

w/ seasonal fruits

TRADITIONAL PARTY PLATTER

\$90

beef pies, beef sausage rolls, spring rolls, samosas, tomato sauce & Thai sweet chilli sauce

ASSORTED GOURMET PARTY PLATTER

\$120

quiche, beef pies, beef sausage rolls, S&P calamari, fish cocktails, tartar sauce, tomato sauce & lemon wedges

HOT & COLD SEAFOOD PLATTER

\$250

Mussels, grilled prawns, squid, barramundi, salmon, scallops, battered flathead fillets, fresh fish tartare, salmon sashimi, seasonal fruit, cocktail sauce & lemon wedges





PIZZA & PASTA MENU

Ideal for sharing minimum 10 pax \$40pp

Sample menu

ENTRÉE

GARLIC BREAD (VG)

LIGHTLY FRIED CALAMARI W/ AIOLI (GFO)

MAINS

BBQ MEAT LOVERS PIZZA (GFO)

MARGARITA PIZZA (V/GFO)

PENNE ARRABBIATA (V)

CHICKEN & MUSHROOM LINGUINI

Vegetarian option available on request

DESSERTS +\$10PP

add Chef's dessert platter

SET MENU A

Minimum 20pax

2 COURSE \$60PP

3 COURSE \$70PP

alternate drop | choose 2

Sample menu

STARTERS

PROSCIUTTO & MELON

w/ rocket salad & balsamic dressing (GF/VO)

PRAWN & CHORIZO SKEWERS

w/ mixed leaf Mediterranean salad
(olive, tomatoes, mushrooms & house dressing) (GFO)

GRILLED VEGETABLE STACK

w/ halloumi, eggplant, zucchini,
capsicum & sun-dried tomato ragu (GF/V)

MAINS

PORCHETTA SLOWLY COOKED PORK BELLY

rolled and seasoned w/ sweet potato mash, rocket & fennel salad

250G RUMP STEAK COOKED MEDIUM

w/ creamy mash, honey glazed carrots,
broccoli & demi glaze sauce (GF)

CHICKEN SANTORINI

stuffed w/ spinach, feta & dill, crushed chat potatoes
& creamy garlic sauce

SEARED BARRAMUNDI

w/ sweet potato mash, sauteed spinach
& lemon dill beurre Blanc sauce (GF)

GEMISTA STUFFED CAPSICUM

w/ delicious mixture of herbed rice in a rich tomato sauce
& lemon roasted potato (V/GF)

DESSERTS

Pavlova w/ cream & mixed berry coulis (GF)

Chef's selection of cakes w/ crème fraiche



SET MENU B

Minimum 20pax

2 COURSE \$70PP

3 COURSE \$80PP

alternate drop | choose 2

Sample menu

STARTERS

PORTOBELLO MUSHROOM

stuffed w/ feta, mint, dill, sun-dried tomatoes & pesto (VGO)

PAN-FRIED SCALLOPS

w/ soy ginger chilli sauce on a bed of squid ink pasta (GFO)

CAPRESE SALAD

w/ bocconcini cheese, fresh tomato, basil
& balsamic vinaigrette (GF/V)

BEEF CARPACCIO JAPANESE STYLE

w/ thinly sliced green apple, shredded carrot,
coriander & citrus soy sauce

MAINS

GRILLED SALMON

w/ cauliflower puree, sauteed spinach &
charred brussel sprouts (GF)

OVEN ROASTED PORK BELLY

w/ creamy mash, charred corn on the cob
& cider apple sauce (GF)

SLOW BRAISED BEEF BRISKET

w/ The Ambry's BBQ sauce, parsnip puree
& charred corn (GFO)

GREEK PLATE

w/ chicken & pork souvlaki, tzatziki, Greek salad & lemon (GF)

MEDITERRANEAN STUFFED EGGPLANT

w/ herb spiced chickpeas, Fattoush salad & tahini (GFO/V)

DESSERTS

TIRAMISU

w/ Kahlua, cream & our house-made coffee

APPLE CRUMBLE

w/ vanilla custard





GET IN TOUCH

