

RATTLE 'N HUM PORT DOUGLAS

FUNCTION PACK





Thank you for your enquiry for holding your next function at Rattle n Hum, Port Douglas.

We are happy to reserve a table or area for your group and can offer either lunch, dinner or canapé options for your guests.

Please find our cocktail party options below. For Lunch or Dinner options please speak to the Manager to tailor a menu to suit your requirements. Or depending on your numbers you may be able to choose from the a la carte menu on the day.

We are able to set up an account for your group for food and drinks by holding a credit card. You will receive an itemised invoice at the completion of your function together with your credit card returned. At Rattle n Hum, we look forward to ensuring your function is one to remember.

Please do not hesitate to call us if you have any further queries on 4099 5641.

**Thank you,
Danny Gray**

**Menu 1** | \$16.50

House made cob loaf with a trio of dips
(beetroot tahini, olive tapenade & basil pesto)

Salmon & asparagus quiche, balsamic glaze

Mushroom & blue cheese arancini with spinach &
pine nut pesto

Vegetable spring rolls

Mini prawn toast with chilli jam

Lamb koftas & mint yoghurt

Tasty selection of rattle pizzas

Satay chicken skewers with grilled lime

Crumbed mackerel goujons, garlic aioli

Menu 2 | \$18.50

Calamari caprice salad, lemon vinaigrette

Spiced calamari rings with rocket, pine nut &
goats cheese salad & lime aioli

Chilli prawn skewers' with preserved lemon aioli

Poached endeavour prawns with gazpacho salsa
& crisp rocket

Thai style fish cakes with nahm jim dipping sauce

Teriyaki glazed beef skewers with mini Asian
salad

Goats cheese and sundried tomato bruschetta

Selection of mini pies & sausage rolls

Menu 3 | \$24.50

Oysters three ways

- Bloody Mary shooters
- Smoked salmon & panko crumbed
- Pineapple & cucumber salsa

Reef fish & prawn tortellini with fresh herbs in
lobster bisque

Char grilled vegetable stack with apple balsamic
& Persian fetta

Crocodile skewers with a burnt mango & chilli
salsa & coconut reduction

Prawn cocktail with a rattle twist

Beef Carpaccio, lemon & caper vinaigrette &
rocket parmesan salad

Cured salmon on crisp ciabatta slices, with dill
aioli