

CAFÉ GO FUNCTION MENUS

FINGER FOOD, BUFFET & BBQ

Finger Food
7 pieces - \$33 pp

Mushroom, goats cheese & thyme tartlets (V)
Caramelised onions, blue cheese & spinach frittata (V) (GF)
Ratatouille topped tartlets (V)
Fried haloumi w/ black olives, lemon & parsley (V)(GF)
BBQed corn tostadas (V)

Prawn sesame toasts
Mussel laksa soup sips (GF)
Fish cakes w/ nam jim
Corn & zucchini fritters w/ sour-cream, fresh dill & smoked salmon

Chicken & mushroom pies w/ house relish
Chicken & zucchini skewers w/ garlic, parsley & lemon (GF)
GO! hot dogs in mini bun w/ pickles & BBQ sauce
Mini beef pies

Pork, veal & sage sausage rolls
Pulled pork w/ apple, cabbage & basil slaw in lettuce cup (GF)
Lamb kofta w/ minted yoghurt
Lamb filo cigars w/ carrot relish

Want a delicious finish to your function?

Café GO! can make a cake to suit your function for \$5.50pp

Delectable mud, moist flourless citrus, our famous lumberjack and the list goes on!

Or we can do mixed sweet platters for the same price

(V) - Vegetarian (GF) - Gluten free

BUFFET FUNCTION MENU

2 courses \$35 pp (nibbles & mains)

3 courses \$40.5 pp

to START shared tasting plates

Antipasto plates including,
local marinated olives, spiced nuts, cured meats,
dips, crusty bread and other seasonal local specialties

for MAIN - pick 3 items (inc. 1 vegetarian option)

GO! Curry w/ accompaniments

Roasted belly pork w/ a white bean ragout (or a waldorf salad)

Slow cooked lamb shoulder w/ roasted vegetables

Beef ragout on house-made potato gnocchi

Octopus, calamari & mussel cassoulet spiked with smoked paprika

White fish pie with fennel & potato w/ a cheesy gratinated top

Pumpkin, ricotta & spinach Lasagna

Seasonal vegetarian shortcrust tarts paired w/ matching salad

Asian braised beef ribs w/ rice

Chermoula chicken w/ yoghurt & chickpea salad

Spring vegetarian pasta salad topped with ricotta

for DESSERT shared dessert plates

Includes house specialties like frangipane & cherry tarts, choc caramel slice, mini zucchini & almond cakes, mini pavlovas, baklava and lots more!

BBQ FUNCTION MENU

(priced as per buffet menu, desserts & shared starting plates as above)

On the BBQ (Choose 3 items)

Smokey American style pork ribs

GO's beef burgers with basil & tomato

Charred whole boneless rosemary chilli chickens with a spicy relish

Lamb & eggplant skewers marinated in cumin & garlic

Swordfish grilled & dressed with local olive oil, parsley, capers & lemon

Siketa pork & fennel sausages with an apple & celery slaw

Asian sticky beef ribs with hoisin, star anise & ginger

Salads on the side

Seasonal (tailored to suit your menu)

GO! leafy green salad

Roasted chat potatoes

All served from the BBQ, buffet style with crusty bread on the side

CAFÉ GO FUNCTION BEVERAGE OPTIONS

DRINKS ON CONSUMPTION

Min. spend p/person \$15

All functions held at Café GO incur a minimum bar spend per person, @ \$15. Drinks are charged on consumption. Beer starts at \$6 (Coopers pale ale, Carlton Draught & Boags light), wine at \$6.5per glass (GO! Sparking, Sauvignon Blanc & Shiraz), spirits from \$6.5. Soft drinks and tea and coffee from \$3.2.

This option is ideal for parties whose guests only drink a couple of alcoholic beverages.

BEVERAGE PACKAGES

Standard
4 hours - \$26
5 hours - \$31
6 hours - \$36

In our standard package the drinks that are available for unlimited consumption are Carlton Draught, Boags Light, GO! Wines (Sparking, Sauvignon Blanc & Shiraz), soft drinks, tea & coffee.

Premium
4 hours - \$36
5 hours - \$41
6 hours - \$46

In our premium package the drinks that are available for unlimited consumption are Little Creatures Pale Ale, Boags Light, Paul Louis (French) Sparking, Shadowfax Chardonnay & Oakden Shiraz, soft drinks, tea & coffee. Although if you have a special varietal request we are more than happy to tailor our premium package to suit your needs.

The Beverage Package options are ideal for parties and functions where guests want to kick up their heels and be footloose and fancy free!



FINAL NOTE

All functions incur a non-refundable booking fee of \$150, which is deducted from the total spend. Please note we need one weeks' notice for your food selection and final numbers for your event, at this time we also require a 50% deposit.

For our Wedding package please don't hesitate to call or email for this information, 03 5229 4752 or eat@cafego.com.au.

We are very happy to cater for your special needs for your function, so if you have any queries please do not hesitate to ask.

Kind Regards,

Lucia, Stephen & Felicia

