



MATSO'S
BROOME BREWERY

Matso's Function Menus

Shared Dining Style - \$50 per person

Entrée

Enjoy 3 types of hors d'ourves while guests arrive and have a pre dinner drink.

Main

(served down the centre of the table for guests to help themselves – select one option only)

***Australian** – Roast lamb, roast beef, roast potatoes, roast carrots & pumpkin, garden salad, green beans and damper*

***Mediterranean** – Beef in red wine with pots & mushrooms, duck w/ figs & picada, cous cous, caprese salad, greek salad, char grilled vegetables and Turkish bread*

***Indian** – Lamb vindaloo, butter chicken, vegetable dahl, saffron pulao (rice), raita, mango chutney and papadum*

Any dietary requirements can be specifically catered for.



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Alternate Drop Menu

\$50 for 2 courses

\$60 for 3 courses

Entrees

- *Cajun prawns with jasmine rice and rocket*
- *Farmhouse vegetable terrine with rocket and extra virgin olive oil*
- *Duck liver and brandy pate, Turkish bread, petite salad and caramelized onion*

Mains

- *250gm scotch fillet steak served with fondant potatoes, broccolini, and red wine jus*
 - *Confit Duck with garlic mash, green beans, and orange scented jus*
- *Grilled local barramundi served with hand-cut potato wedges and pumpkin, roast capsicum & pomegranate salad*
 - *Vegetarian options available on request*

Desserts

- *Mango Pannacotta with berry compote and vanilla bean ice cream*
 - *Crème brule with Belgian choc chip ice-cream*

Please select two options from each category. Meals will be served in an alternate drop format. Any dietary requirements can be specifically catered for.



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Cocktail Functions

\$20 per person – choose 3 of the following

- Vietnamese ricepaper rolls
- Vegetable Frittata
- Duck liver Pate on croutons
- Eggplant and tomato relish on croutons
- Mint papadum Thai beef salad

\$30 per person – choose 5 of the following

- Vietnamese ricepaper rolls
- Vegetable Frittata
- Duck liver Pate on croutons
- Eggplant and tomato relish on croutons
- Mint papadum Thai beef salad
- Seared Kangaroo with caramelized onion
- Seared Barramundi with Wasabi mayonnaise on cucumber rounds

\$45 per person – choose 5 of the following plus the curry box

- Vietnamese ricepaper rolls
- Vegetable Frittata
- Duck liver Pate on croutons
- Eggplant and tomato relish on croutons
- Mint papadum Thai beef salad
- Seared Kangaroo with caramelized onion
- Seared Barramundi with Wasabi mayonnaise on cucumber rounds
- Cajun Prawn and chorizo skewers
- Scallop spoons with Tunisian dressing
- Traditional Indian curry served with rice in a convenient noodle box



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Beverages

Your beverages can be charged in 3 ways.

1. On consumption

You are charged for what you consume on one bar tab

2. On a package

2 hours - \$40.00 per person

3 hours - \$50.00 per person

4 hours - \$60.00 per person

3. Guests buy their own drinks

Your guests can pay for their own drinks at the bar

Please use these menus as a guide and we are happy to offer individual quotes to suit your needs. Our aim is to ensure your function is celebrated by all your guests

Cheers,

The Matso's Team