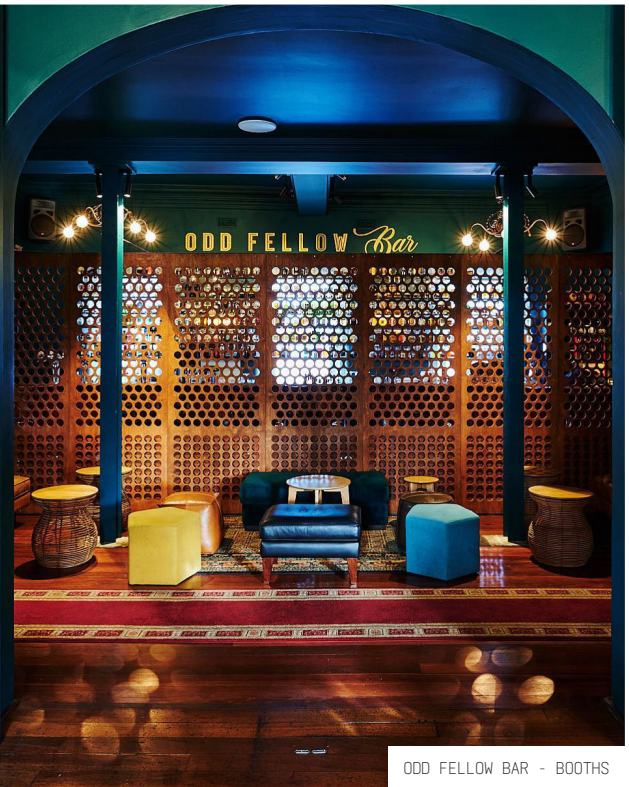
FUNCTIONS | 2022

GREEN ROOM

GARDEN DECK



ODD FELLOW BAR - BOOTHS

ODD FELLOW BAR

COURTYARD

TAILOR MAKE YOUR FUNCTION AT THE NORFOLK

SEATED LUNCHES AND DINNERS

10 - 50 guests ~ Garden Deck / Verandahs

to confirm larger bookings (of more than 15 guests) we require a credit card guarantee of $10 per guest.

this is only charged to your card in the event of a significant shortfall in numbers, or a complete no show.

STAND UP COCKTAIL STYLE PARTIES

20 - 30 guests ~ Green Room

for larger groups please call the venue to discuss

NO ROOM HIRE FEE

$500 deposit (converted to bar tab & / or platters)

PLATTER OPTIONS

COLD (20 piece platter)

smoked cauliflower, chipotle aioli & salted cucumber (v)	$45
grilled octopus, coriander pesto, asian pickle	$60
caprese skewer, buffalo mozzarella, heirloom tomato, aged balsamic fresh basil (veg)	$45
marinated fremantle sardines on toast, smoked tomato relish & white onion (gfa)	$60
rare beef crouton, truffle aioli, sweet onion, micro herbs (gfa)	$60

HOT (20 piece platter)

smoked mt barker buffalo wings, buffalo or bbq sauce (gf)	$55
tempura shark bay whiting tostata, coriander verde, dill remoulade (gfa)	$60
fried tofu bites, fresh coriander, pickled chilli (v)	$50
smoked pork tostada, south carolina sauce, jalapeño	$60
spiced zucchini + carrot fritters with dill yoghurt (veg)	$50
smoked beef brisket croquettes, horseradish mayo & green onion	$65
pulled pork slider, slaw, panini roll	$80

EXTRAS

bowl of chips	$9

---

all items on this menu are available with 7 days notice to our kitchen

BBQ & SMOKER FEAST BOARDS (for 4)*

four different smoked and bbq meats
served with sides, sauces and bread rolls $99

only suitable for seated functions

STONE FIRED PIZZAS (gluten free base + $2 per pizza)

margherita
cherry tomato, buffalo mozzarella, basil $20

pepperoni
cherry tomato, basil, chilli flakes $22

barbeque chicken
norfolk bbq sauce, roasted red peppers, red onion, ranch dressing $23

smoked chorizo
house smoked chorizo, fire roasted red capsicum, manchego cheese $24
garlic + rosemary confit, basil

charred broccolini
garlic base, green olives, semi-dried cherry tomato, fresh basil $22

pork + fennel sausage
oat milk bechamel base, charred broccolini, red pepper pesto, walnuts $22
fresh basil

chilli prawn
basil pesto, buffalo mozzarella $24

SET MENUS

FOOD

as an alternative to ordering from the menu you can pre-order one of the following shared feast options (these dishes are placed in the middle of the table for sharing)

$20/head - Pizza & Salad

pizza, salads, and chips

$35/head - BBQ Banquet

feasting boards from our smoker, plus margherita pizza + garden salad

$45/head - The Norfolk's Greatest Hits

smoked cauliflower popcorn, charred broccolini
fresh local burrata + confit tomato, roast chicken pizza
lightly battered australian hoki + chips + slaw
smoked beef brisket + bbq sauce

dietary requirements catered for.

menus are indicative, and subject to change without notice.

DRINKS

it's easy to set up a bar tab.
you can choose an open bar or just beer, wine and soft drinks.
let us know the amount and we'll let you know if the tab runs out.

CONTACT

Email - info@norfolkhotel.com.au
Phone - 9335 5405
Facebook – Norfolk Hotel Fremantle
Instagram - norfolkhotel

THE AARDVARK

The Aardvark is available for special occasions Sunday – Wednesday. Occasionally there is a date free on the weekend, so it's worth enquiring.