



FUNCTIONS / 2021



GREEN ROOM

GARDEN DECK



ODD FELLOW BAR - BOOTHS



ODD FELLOW BAR



COURTYARD



TAILOR MAKE YOUR FUNCTION AT THE NORFOLK

SEATED LUNCHEAS AND DINNERS

10 - 50 people = Garden Deck or North courtyard

STAND UP COCKTAIL STYLE PARTIES

20 - 30 people = Green Room

30 - 80 people = Green Room + Odd Fellow Bar -Booths

60 - 100 people = Garden Deck (exclusive)

Note:

To be confirmed, all bookings with more than 15 guests require credit card pre-authorisation. Nothing is debited from your card, however if you don't show up, or don't meet confirmed numbers, a \$10 per guest cancellation fee may be taken.

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

2 HOURS OF MIXED PLATTERS 10 PIECES EACH - \$30 / GUEST

BBQ & SMOKER FEAST BOARDS (for 4)*

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

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

margherita	
cherry tomato, basil	\$18
pepperoni	
roasted grape tomato, basil, chilli flakes	\$21
barbeque chicken	
norfolk bbq sauce, roasted red peppers, red onion, ranch dressing	\$22
vegan	
garlic base, zucchini, summer squash, cherry tomato, red onion	\$21
basil pesto, togarashi spiced pepitas	
chilli prawn	
basil pesto, buffalo mozzarella	\$24

EXTRAS

bowl of chips	\$9
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All items on this menu are available with 3 days notice to our kitchen



SET MENUS

FOOD

You can order from the menu or choose one of the following shared feast options. These dishes are placed in the middle of the table for sharing.

\$25/head - Pizza and Pasta

Pizza, pasta, salads and garlic bread

\$35/head - BBQ Banquet

Feasting boards from our smoker, plus margherita pizza and garden salad

\$45/head - The Norfolk's Greatest Hits

Zucchini + carrot fritters, charred sweetcorn with taco sour cream fresh local burrata + tomato medley salad, roast chicken pizza lightly battered shark bay whiting + crispy potatoes, leaf salad 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 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

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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.

