



**LITTLE
WAY** *functions*



SEATING + SPACES sit down functions only. Guests are welcome to dine or simply enjoy drinks (available without a meal). Minimum spends or numbers do apply to some areas so please chat to our Functions Coordinator for full details.



COURTYARD a beautiful garden setting, Dine under the stars or take shelter beneath our retractable roof, the courtyard offers a lush setting amongst rambling vines and established gardens. Seating for up to 40 (approx.)



BACKYARD a rustic space surrounded by citrus and herb gardens, the backyard can seat up to 25 (approx.) and can be hired as a private space. Very popular, however please be aware this is an open-air garden so is weather dependent.



CABANA a private dining room overlooking the courtyard. Seats 12 guests, with a min of 10 required to reserve this room.



INSIDE stay cosy or cool inside our beautiful heritage dining room. Overall seating for up to 50 max, or the smaller Fireplace Room at the rear can be used for up to 18 guests.



ALFRESCO sit streetside and take in all the action. Great for a casual bite or afternoon drinks. Seats up to 18 guests.

SET MENUS we offer two types of set menus available for lunch or dinner. 'Coursed' - typical set menu consisting of set courses eg entrée, mains, desserts and individual guest meals. 'Shared' - more relaxed, feast-style menus to be shared amongst the table with a steady flow of dishes. Special Menus or additional courses can also be created to suit your event.

OPTION 1: \$29 SHARED MENU WITH DRINK



A Glass of House Bubbles, House White/Red Wine or Tap Beer Per Guest

SHARED SMALLS FOR THE TABLE

Bread, Balsamic + Oils to Share

House Made Hummus (GF)

Grilled La Boqueria Chorizo + Lemon (GF)

Cajun Crumbed Squid Rings w Mint Yoghurt + Lemon (N)

OPTION 2: \$45 SHARED MENU



Bread, Balsamic + Oils to Share

Grilled La Boqueria Chorizo + Lemon (GF)

Homemade Arancini w Herb Aioli + Padano Cheese (V)

Fried Cauliflower, Hummus, Fetta, Pomegranate + Parsley (V) (GFO)

Cajun Crumbed Squid Rings w Mint Yoghurt + Lemon (N)

Magherita Pizza, Tomatoes, Fresh Mozzarella, Sugo + Basil (V)

Hervey Bay Baked Scallops, Smoked Cheddar, Pancetta + Herb Crumb

Grilled Chicken Salad w Roast Pumpkin, Pomegranates, Cous Cous, Pepitas, Pine Nuts, Rocket + Tahini Mustard Yoghurt (GFO) (N)

Caramelised Banana, Butterscotch Tarte Tartin + Vanilla Bean Ice Cream

Please Note: All menus are subject to change without notice

OPTION 3: \$55 COURSED MENU

Bread, Balsamic + Oils to Share

CHOICE OF ENTRÉE

Cajun Crumbed Squid Rings w Mint Yoghurt + Lemon (N); or

Fried Cauliflower, Hummus, Danish Feta, Pomegranate + Parsley (V)(GFO)

CHOICE OF MAINS

Grilled Pork Fillet Salad, Roasted Beetroot, Farro, Rocket, Feta, Walnut + Honey Thyme Dressing ; or

Black Barley Risotto, Leek, Asparagus, Tomato + Deep Fried Brie (V); or

Grilled Chicken Salad w Roast Pumpkin, Pomegranates, Cous Cous, Pepitas, Pine Nuts, Rocket + Tahini Mustard Yoghurt (GFO) (N)

DESSERT

Caramelised Banana, Butterscotch Tarte Tartin + Vanilla Bean Ice Cream; or

Chef Selection Of Gourmet Cheese Board For One (N)



OPTION 4: \$70 COURSED MENU

A Glass of House Bubbles, House White/Red Wine or Tap Beer Per Guest

Bread, Balsamic + Oils to Share

CHOICE OF ENTRÉE

Grilled Prawns, Mango Chilli + Charred Corn Salsa, Grilled Lime + Sour Cream (GF); or

Grilled Halloumi, Tomatoes, Roasted Walnuts, Fresh Basil, Balsamic + Chive Oil (V/GF)

CHOICE OF MAINS

Grilled Lamb Rump w Warm French Lentil Salad, Rocket, Pumpkin & Walnut (N); or

Confit Pork Belly, Crispy Skin, Herb Spiced Roasted Potatoes, Fennel Puree, Baby Pickled Carrots w Red Wine Jus (GFO); or

Crispy Skin Cone Bay Barramundi + Red Coconut Curry, Kaffir Lime, Lemongrass, Steamed Bok Choy + Brown Rice (GFO)

DESSERT

Caramelised Banana, Butterscotch Tarte Tartin + Vanilla Bean Ice Cream; or

Chef Selection Of Gourmet Cheese Board For One (N); or

Vanilla Pannacotta, Red Wine Poach Pear + Hazelnut Tuille



Please Note: All menus are subject to change without notice

OPTION 5: \$30 BREAKFAST MENU

STARTERS

Assortments Of Sweet & Savoury Muffins, Croissants, Fruit Toast + Preserves

MAINS

Choice of:

Bircher Muesli w Chia + Pumpkin Seeds, Toasted Coconut, Seasonal Fruit, Yoghurt + Maple (V); or

Eggs Benedict, Grilled Belly Bacon, House Hollandaise + Spinach on Sourdough

Eggs on Toast (poached, scrambled or fried); or

Avocado Smash, Mint Fetta, Peas + Rocket on Sourdough; or

Brioche French Toast, Bacon, Banana + Maple Syrup

Loaded Coffee + Tea

One Per Person

DRINKS OPTIONS



We can arrange bar tabs or specific drinks menus tailored to your groups tastes and requirements.

We are fully licensed with an extensive range of wines, sparklings, spirits, bottled and tap beers. We can also arrange cocktails for your guests or create a cocktail 'jug' of choice to get the party started. We also offer Loaded Coffee, XO Teas and a range of non-alcoholic drinks. Please view our Drinks Menu for the full range.

Monday Exclusive Venue Hire Offer

We are offering exclusive use of our venue anytime on Mondays. Perfect for long table dinners and special celebrations, we can create a menu and memories just for you. Start with pre-dinner drinks in the garden then dine inside in your very own private restaurant.

Minimum spends do apply. Get in quick - only available on Mondays.



- * Our chefs have created a generous bespoke, three course menu exclusively for Monday Lunch or Dinner for \$69pp. Ask us to email you through a copy, or alternatively talk to us about what you had in mind.
- * We can create a drinks menu to perfectly match your menu
- * Have the entire venue all to yourself. Take your pick of any of our beautiful spaces, or use them all—celebrate exactly how you like
- * Let our staff cater to your every need
- * Perfect for weddings or milestone celebrations
- * Minimum spend of \$3000 across food and drinks for Lunch or Dinner

DECORATE we know you like beautiful things. You are welcome to dress your table with fresh flowers and balloons, and you may also BYO Cake (\$2pp fee applies). Talk to us about what decorations you have in mind and we can assist and advise access times.



BESPOKE MENUS After something specific? We can tailor-make a menu and events package to suit your requirements. Chat to our Functions Coordinator, Adrian
info@littleway.com.au / 08 9386 3639

DETAILS Final guest & dietary requirements must be confirmed 3 days prior. Set Menus require a minimum of 4 guests. Set Menus are required for larger groups, and some minimum spends do apply to certain areas. All menus are subject to change without notice. Limited seating configurations apply to some spaces.

