



~ AWARD WINNING HAND-CRAFTED INDI BREWS ~  
*Brewed on site by our very own Master Brewer*

\*Bar Tab Facilities Available

**INDI WHITE 4.5%**

This Belgian White

Ale is very pale in colour and is brewed using malted and unmalted wheat and malted barley. Unfiltered and served cloudy, yeast flavours and phenolic spiciness are perceived at low levels with some fruity esters also being apparent. It is an easy to drink beer that is low in bitterness with a balance of subtle citrus and a soft fruitiness that is intriguingly distinctive.

***\$9.50 Large / \$6.00 Small***

**INDI PILSNER 4.9%**

This European Pilsner has a very light straw colour and is well hopped. Hop bitterness is high and noble-type hop aroma and flavour is moderate. Malt character is reminiscent of freshly and very lightly toasted malted barley with some grainy wheat notes also being perceived. It is a well attenuated, medium-low bodied beer that finishes long and dry with very little detectable malt sweetness.

***\$9.50 Large / \$6.00 Small***

**INDI PALE ALE 5.2%**

This big English ale combines everything we love about beer. It is smooth and rich with malt and is robust with alcohol. A myriad of English hops gives this beer a ripe citric tang of bitterness that will linger with the lucky drinker.

***\$9.50 Large / \$6.00 Small***

**INDI GREEN (Low Carb Lager) 3.5%**

Light in colour, light in body and high in carbonation. *Indi Green* is characterized by extremely high degree of attenuation and dryness with a low carbohydrate level resulting. Hop aroma and bitterness is certainly evident due to a unique, high alpha acid hop variety with the ability to impart a distinctive cool climate white wine fruitiness.

***\$9.50 Large / \$6.00 Small***

**V.M.STOUT 6.2%**

Malt sweetness, dark chocolate and vanilla dominate the flavour profile and contribute to aroma. Less roasted bitter flavour than most stouts but with a very full bodied mouth feel due to the addition of lactose. Lightly hopped to balance and suppress some of the sweetness without contributing to flavour or aroma. Finished with nitrogen, the overall impression should be creamy, full bodied, sweet vanilla.

***\$9.50 Large / \$6.00 Small***

***\*Award winning range of seasonal beer flavours also available***



The Surfside Collection - \$25 bottle - \$6.5 glass

*\* An exclusive selection of wines handpicked from Australia's finest vineyards.*

Unwooded Chardonnay – Margaret River WA

SBS – Margaret River WA

Shiraz – Margaret River WA

Cabernet Merlot – Margaret River WA

### **Whites**

**Giesen** – Sauvignon Blanc Marlborough NZ - \$30 bottle - \$8 glass

**Sittella** - Muscat Swan Valley WA - \$30 bottle - \$8 glass

**Skuttlebutt** – Semillon Sauvignon Blanc Margaret River WA - \$30 bottle - \$8 glass

**Swings & Roundabouts** – SBS Margaret River WA - \$35 bottle

**Henschke** – Semillon Sauvignon Blanc Eden Valley SA - \$35 bottle

**Montgomery Hill** – Chardonnay Albany WA - \$35 bottle

**Leeuwin Estate** – Sauvignon Blanc Margaret River WA - \$40 bottle

**Voyager Estate**- Chenin Blanc Margaret River WA - \$40 bottle

**Kim Crawford** – Pinot Gris Marlborough NZ - \$40 bottle

### **Reds**

**d'Arenburg Footbolt** – Shiraz McLaren Vale SA - \$30 bottle - \$8 glass

**Carpe Diem Decantato** – Margaret River WA - \$30 bottle - \$8 glass

**Tyrrells Old Winery** - Rosé Hunter Valley NSW - \$30 bottle - \$8 glass

**Pirathon** – Shiraz Barossa Valley SA - \$35 bottle

**Taylors** – Shiraz Clare Valley SA - \$35 bottle

**Taylors Jaraman** – Cabernet Sauvignon Clare Valley SA - \$35 bottle

**Voyager 'Girt by Sea'** - Cabernet Sauvignon Merlot Margaret River WA - \$40 bottle

**Smith & Hooper** – Merlot Wrattonbully SA - \$40 bottle

**Vasse Felix** – Cabernet Merlot Margaret River WA - \$40

### **Champagne & Sparklers**

**Redbank** - Brut Cuvee King Valley VIC - \$25 bottle - \$7 glass

**Chandon** – NV Yarra Valley VIC - \$45 bottle - \$9.5 glass

**Nicolas Feuillatte** - NV Champagne FRANCE - \$75 bottle

*Full range of spirits, premium scotch whiskeys and soft drinks also available on request*



### **Cocktail Platters Menu**

**\*PER PLATTER MENU** – Minimum order of 4 platters from the list below

#### **Indi's Aussie Pie Platter**

Mini King Island beef pies, Moroccan lamb pies & mini chicken and leek pies served with a bush tomato dipping sauce

**\$60**

#### **Skewers Platter**

4 Homemade Satay chicken skewers,  
4 Chilli beef skewers and  
4 Haloumi and pineapple skewers  
Served with a tahina and aioli dip

**\$30**

#### **Warm Turkish Bread & Dips**

Turkish bread warmed up and sliced on the platter with a selection of three homemade dips. Please ask our Functions Manager for the dips selection

**\$30**

#### **Mediterranean Share Plate**

Turkish Bread served warm with garlic prawns, chorizo sausage, feta, olives, dukha, Fini EVOO & Modena balsamic

**\$55**

#### **Hot Brew Snacks**

Spicy chicken wings, parmesan and parsley arancini, crumbed mushrooms & lamb kofta accompanied with a barbeque & tzatziki sauce

**\$70**

#### **Pizza Platter**

Any three pizzas of your choice from the menu

**\$50**

**Sushi Platter**  
Chef's selection of a variety of fillings  
**\$60**

*\* Please note: All platters must be arranged 2 weeks prior to your function date.*



### **Set Menus**

**3 Courses**  
Entrée, Main & Sweets **\$55 per person**

#### **INDI-LICIOUS PLATTER FOR FRIENDS TO SHARE**

**Parmesan and Parsley Arancini Balls**

**Smoke Salmon Bites**

**Pickled Octopus**

**Spicy Chicken Wings**

**Mixed Bowl of Feta and Olives**

**Turkish Bread**

Served with a variety of dips

#### **Mains – 3 choices**

**Chicken Tikka**

Homemade chicken tikka and steamed basmati rice, tossed with coriander and served with freshly made papadums

**Rump Steak**

Flame grilled with a garlic parsley butter, served with field mushrooms, Indi slaw and your choice of mash or chips  
Served Medium

**Fettuccini Alfredo**

Creamy base pasta served with ham, mushrooms and spring onions

**Aubergine & Zucchini Parmigiana**

Served with a fresh garden salad

#### **Sweets**

**Apple Crumble**

Or

**Churros**

Fried Mexican pastries and chocolate sauce.  
With premium vanilla bean ice- cream



**Set Menus**

**4 Courses**

Entrée, Main, Sweets & Coffee *\$60 per person*

**Starters – Your choice**

**Aranccini**

Parmesan and parsley arrancini balls served with a crisp garden salad and spicy dipping sauce

**Bruschetta**

Warm crusty Italian garlic bread topped with vine ripe tomatoes, black olives, red onions & drizzled with Fini olive oil

**Flame Grilled Chicken Salad**

Warm chicken, mesculin lettuce, bean sprouts, olives, avocado and cashews, drizzled with a mustard and honey vinaigrette.

**Chicken Skewers**

Honey and Soy skewers served with a crisp garden salad

**Mains – 3 choices**

**Fresh Fish of the day**

**Fillet Steak**

Flame grilled and served with garlic, parsley butter, field mushrooms, Indi slaw and your choice of mash or chips  
Served Medium

**Spaghetti alla Puttanesca**

Spaghetti Napolitana served with anchovies, capers and black olives

**Aubergine and Zuchini Parmigiana**

Served with seasonal vegetables

**Sweets- Your choice**

**Chefs Crème Brule**

**Profiteroles**

Homemade profiteroles stuffed with crème patissiere & finished with a hot chocolate sauce & vanilla bean ice-cream.

**Followed by**

Coffee and a treat



**Terms and Conditions**

**Price Changes** - Although every effort is made to maintain prices as quoted at the time of booking, these are subject to change at the discretion of the venue. A firm quote inclusive of platter pricing can be obtained 14 days prior to the function date.

**Confirmation/Payment** - A signed copy of the terms and conditions together with a \$100 deposit must be received on confirmation of the booking. Full payment of the pre-ordered food bill must be received 14 days prior to the function. Management reserves the right to cancel the booking if no deposit and/or signature agreeing to terms & conditions has been received. The \$100 is returned on the night provided the guaranteed number of guests for the function is received. On arrival a credit card is needed behind the bar if you decide to proceed with a bar tab for the night. All outstanding accounts must be settled immediately after your function concludes.

**No Refunds** - Guaranteed numbers of guests attending the function are required 14 days in advance. If your guaranteed number of guests does not show up on the night your money is not refunded.

**Cancellations** - In the event of your function being cancelled within the 14 days prior to your function, your payment of the pre-ordered food is non refundable. In the event of your function being cancelled prior to the time food payment is required your \$100 is non refundable.

**Venue Hire** - Venue hire is free; however you must vacate the reserved area after a period not exceeding 5 hours from your booking time.

**Labour Surcharge** - A labour surcharge of 15% is applicable to the total food and beverage account on Public Holidays.

**Displays** - No article is to be nailed, screwed, stapled or adhered to any wall, door or other surface.

**Compliance** - The organiser is responsible for all function guests behaving in an orderly manner, and ensuring they comply with any legal and reasonable instruction from venue management as is occasionally required under The Liquor Act and Health and Safety regulations, as well as House Policy.

**Security** -The venue reserves the right to refuse service, or exclude or reject any persons from the function without liability. Security cameras are in use at this venue.

**Damages** - The organiser is financially responsible for any damage or theft sustained to the venue by the organiser’s guests, invitees or persons attending the function.

**I AGREE TO THE TERMS & CONDITIONS AS SPECIFIED ABOVE:**

SIGNED.....  
PRINT NAME(S):.....  
FUNCTION DATE(S):.....

.DATE:.....  
PHONE No:.....

**Please return or fax (08) 9400 1161 together with applicable deposit to:**  
Sarah Geach, Functions Coordinator, Indian Ocean Brewing Company