



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

\*Bar Tab Facilities Available

**INDI WHITE 4.5%**

This Wheat beer is the perfect summer refresher. It is cloud and sunshine. The nose is dominated by refreshing mandarins and a light, multi layered body opens up with spicy coriander.

This Belgian Blonde is beautifully presented.

***\$9.20 Large / \$6.00 Glass***

**INDI PILSNER 4.9%**

This Pilsner has been brewed with precision. The light herbaceous aromatics will tickle the nose and the biscuity, straw colored body will tickle the tongue. It is sparkling, crisp and clean. It is pure and dry.

***\$9.20 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.

***\$9.20 Large / \$6.00 Small***

**INDI GREEN (Low Carb Lager) 4.7%**

Light amber in colour, light in body and high in carbonation. Indi Green is characterized by extremely high degree of attenuation and dryness with a slightly higher level of alcohol 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.

***\$9.20 Large / \$6.00 Small***

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

~ Beverage List ~

Choose from our extensive range of beverages to suit your function

**The Surfside Collection - \$30 bottle - \$7 glass**

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

Cabernet Sauvignon - Margaret River WA

Blended Classic Red Barossa S.A

Shiraz Borassa Valley S.A

Cabernet Merlot Frankland River W.A

Surf Side Bubbles Deakin Estate VIC

Fini Unwooded Chardonnay Gin Gin WA

SSB Margaret River WA

Sauvignon Blanc Margaret River WA



Refreshing Whites	Bottle	Glass
<b>Lost Block</b> - U/W Chardonnay Hunter Valley NSW	\$38	\$8
<b>Forest Hill</b> – Chardonnay Great Southern WA	\$42	\$9
<b>John Kosovich</b> – Chardonnay Swan Valley WA	\$45	
<b>Crowded House</b> - Sauvignon Blanc Marlborough NZ	\$38	\$8
<b>Lost Block</b> - Sauvignon Blanc Hunter Valley NSW	\$38	\$8
<b>Twin Island</b> - Sauvignon Blanc Marlborough NZ	\$38	\$8
<b>Evans &amp; Tate</b> - Semillon Sauvignon Blanc Margaret River WA	\$39	\$8.5
<b>Swings &amp; Roundabouts</b> - Semillon Sauv. Blanc Margaret River WA	\$35	\$7.5
<b>Vasse Felix</b> - Sauvignon Blanc Semillon Margaret River WA	\$42	\$9
<b>Stella Bella</b> - Semillon Sauvignon Blanc Margaret River WA	\$42	
<b>Jim Barry Lavender Hill</b> - Late Picked Reisling Clare Valley SA	\$38	\$8
<b>Sittella</b> – Muscat Swan Valley WA	\$35	\$7.5
<b>Evans &amp; Tate</b> - Pink Moscato Margaret River WA	\$38	\$8
<b>Abbey Creek</b> – Reisling Porongurup WA	\$39	\$8.5
<b>Mitchell Watervale</b> – Reisling Clare Valley SA	\$45	
<b>Voyager</b> - Chenin Blanc Margaret River WA	\$39	\$8.5
<b>Windows Estate</b> - Chenin Blanc Margaret River WA	\$35	\$7.5
<b>Peel Estate</b> - Wooded Chenin Peel Region WA	\$39	
<b>Yealands Estate</b> - Pinot Gris Marlborough NZ	\$45	

#### Solid Reds

<b>Brown Hill Chaffers</b> – Shiraz Margaret River WA	\$38	\$8
<b>Evans &amp; Tate</b> – Shiraz Margaret River WA	\$39	\$8.5
<b>Kirrihill</b> – Shiraz Clare Valley SA	\$35	\$7.5
<b>Western Range</b> - Shiraz Viognier Lower Chittering WA	\$45	
<b>Rosily</b> – Merlot Margaret River WA	\$39	\$8.5
<b>Lost Block</b> – Merlot Hunter Valley NSW	\$38	\$8
<b>Tyrells Old Winery</b> - Cabernet Merlot Hunter Valley NSW	\$35	\$7.5
<b>Windows Estate</b> - Cabernet Merlot Margaret River WA	\$38	\$8
<b>Woodlands</b> - Cabernet Merlot Margaret River WA	\$45	
<b>Western Range</b> - Cabernet Malbec Lower Chittering WA	\$39	
<b>Voyager</b> - Cabernet Sauvignon Merlot Margaret River WA	\$42	\$9
<b>3 Drops</b> – Cabernet Mount Barker WA	\$39	\$8.5
<b>Windows Estate</b> - Cabernet Sauvignon Margaret River WA	\$38	\$8
<b>Olsen</b> - Cabernet Sauvignon Margaret River WA	\$38	\$8
<b>John Kosovich</b> - Cabernet Sauvignon Swan Valley WA	\$45	
<b>Trentham Estate</b> - Pinot Noir Trentham Hills NSW	\$35	\$7.5
<b>Abbey Creek</b> - Pinot Noir Porongurup WA	\$39	\$8.5
<b>Feral Fox</b> - Pinot Noir Adelaide Hills SA	\$45	
<b>Tyrells</b> – Rose Hunter Valley NSW	\$35	\$7.5

#### Champagne & Sparklers

<b>Jacobs Creek</b> - Pinot Chardonnay Barossa Valley SA	\$35	\$7.5
<b>Vasse Felix</b> – NV Margaret River WA	\$55	\$10
<b>Veuve Clicquot</b> - Brut NV Champagne FRANCE	\$170	
<b>Taittinger</b> - Brut N.V. Champagne France	\$180	

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



## Cocktail Platters Menu

**\*PER PLATTER MENU** – Minimum order of 3 platters from the list below

**\*PER HOUR MENU** – Includes a continuous service of selected platters below  
\$20 per person - 2 hours  
\$25 per person - 3 hours

### 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

**\$55**

### Skewers Platter

Homemade satay chicken skewers served with satay dipping sauce  
Chilli beef skewers with a chilli dipping sauce  
Roasted mushrooms and haloumi skewers with a vegetarian-style dipping sauce

**\$60**

### 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

**\$50**

### Hot Brew Snacks

Spicy chicken wings, pork ribs, crumbed mushrooms, lamb kofta & accompanied with a barbeque & tzatziki sauce

**\$60**

### Pizza Platter

Any three pizzas of your choice from the menu cut into 12 pieces.

**\$45**

### Sushi Platter

Chef's selection of a variety of fillings

**\$60**

*\*This platter only available per platter rather than the per head option*

**\* Please note: All platters must be arranged 1 week prior to your function date.**



## Set Menus

### 2 Courses

Entrée & Main or Main & Sweets **\$37 per person**

### 3 Courses

Entrée, Main & Sweets **\$48 per person**

### Starters - Platters of the following

#### **Bianca**

Simply delicious “rosemary herb bread” with olive oil and balsamic.

#### **Margarita Pizza**

Tomato, fresh mozzarella and basil.

#### **Hot Brew Snacks**

Spicy chicken wings, pork ribs, crumbed mushrooms, lamb kofta & accompanied with a barbeque & tzatziki sauce

### Mains – 3 choices

#### **Fritto Misto**

Chefs selection of fresh seafood in light tempura batter on green vegetables with lemon tamarind dressing

#### **Chicken Tikka**

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

#### **Rib-Eye Steak**

Served with Horseradish mash and field mushrooms

#### **Jambalaya**

New Orleans style rice dish with chorizo, prawns, chicken and smoked paprika

#### **Aubergine Parmigiano**

Served with a fresh garden salad

### Sweets

#### **Chocolate and Custard Tart**

Served with vanilla ice cream

Or

#### **Homemade Ice Creams**



## Terms & 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

A signed copy of the terms and conditions together with a \$200 deposit or 50% of the total pre-ordered food bill (whichever is greater) 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.

### Venue Hire

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

### Payment

On arrival a credit card authorisation must be made at the bar and all accounts must be settled immediately after your function concludes, or at the end of five hours (whichever comes first).

### 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.....

DATE:.....

PRINT NAME(S):.....

PHONE No:.....

FUNCTION DATE(S):.....

**Please return or fax (08) 9400 1161 together with applicable deposit before your function date to:**

Sarah Geach, Functions Coordinator, Indian Ocean Brewing Company