



GROUP BOOKING MENUS



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STIX SET MENU

2 COURSE - \$55

ENTREE

FRIED CALAMARI

Salt & pepper calamari served with house slaw and aioli

WAGYU FARMER'S SAUSAGE

Wagyu beef sausage with fried potatoes, wild tomato relish and crispy onion rings

BRUSCHETTA

Tomato, onion, basil, balsamic, parmesan & garlic olive oil

MAINS

SCOTCH FILLET (350G)

Grilled to your liking and finished with Stix Signature Basting, Served with farm salad OR chips

MIXED SOUVLAKI

Mediterranean spiced chicken, slow cooked lamb shoulder, greek salad, tzatziki, chips and Pita bread

BARRAMUNDI

Served with arugula, green beans, broccolini, cherry tomatoes drizzled with brown butter sage

PENNE AL FUNGHI

Swiss mushrooms, cream, red onion, garlic, parmesan and finished with truffle oil



STONES SET MENU

3 COURSE - \$65pp

ENTRÉE

FRIED CALAMARI

Salt & pepper calamari served with house slaw and aioli

WAGYU FARMER'S SAUSAGE

Wagyu beef sausage with fried potatoes, wild tomato relish and crispy onion rings

BRUSCHETTA

Tomato, onion, basil, balsamic, parmesan & garlic olive oil

MAINS

PORTERHOUSE (350G)

Grilled to your liking and finished with Stix Signature Basting, Served with farm salad OR chips

MIXED SOUVLAKI

Mediterranean spiced chicken, slow cooked lamb shoulder, greek salad, tzatziki, chips and Pita bread

BARRAMUNDI

Served with arugula, green beans, broccolini, cherry tomatoes drizzled with brown butter sage

PENNE AL FUNGHI

Swiss mushrooms, cream, red onion, garlic, parmesan and finished with truffle oil

DESSERT

STICKY DATE PUDDING

with butterscotch sauce and vanilla ice cream



STIX PLATTER MENU

2 COURSE \$55

ENTREES

HOMEMADE DIPS WITH PITA BREAD

Tarama, Hummus and Tzatziki

FRIED CALAMARI

Salt & pepper calamari served with house slaw and aioli

SAGANAKI

Pan seared Kefalograviera cheese served with a lemon wedge

CHICKEN RIBS

Crispy southern style chicken ribs served with BBQ siracha

MAINS

PORK RIBS

Slow cooked in-house basting & finishing on a hot char-grill

LAMB GYROS

Slow cooked lamb shoulder

CHICKEN GYROS

Mediterranean spiced chicken

WAGYU FARMER'S SAUSAGE

Wagyu beef sausage

Served with chips, Greek salad, pita bread & tzatziki



STONES PLATTER MENU

3 COURSE \$65pp

ENTREES

HOMEMADE DIPS WITH PITA BREAD

Tarama, Hummus and Tzatziki

FRIED CALAMARI

Salt & pepper calamari served with house slaw and aioli

SAGANAKI

Pan seared Kefalograviera cheese served with a lemon wedge

CHICKEN RIBS

Crispy southern style chicken ribs served with BBQ siracha

MAINS

PORK RIBS

Slow cooked in-house basting & finishing on a hot char-grill

LAMB GYROS

Slow cooked lamb shoulder

CHICKEN GYROS

Mediterranean spiced chicken

WAGYU FARMER'S SAUSAGE

Wagyu beef sausage

Served with chips, Greek salad, pita bread & tzatziki

DESSERT

Chocolate & walnut brownie, baked cheesecake,
crème brulee and apple pie

ALL PLATTERS HAVE ALL ITEMS AND TO BE SHARED BETWEEN 4 PEOPLE



STIX LITTLE ONES MENU

PAY BY AGE

SPAGHETTI BOLOGNESE | wagyu beef Bolognese

CHEESEBURGER | beef patty, American cheese, tomato sauce and mayo
served with chips or mash

FISH & CHIPS | crispy battered with tomato sauce

CHICKEN TENDERS | served with chips or mash

CHICKEN BREAST NUGGETS | served with chips or mash

MAC & CHEESE | wood-fired baked with triple cheese and panko crumb

PIZZA

HAM & CHEESE

MARGHERITA



CANAPE MENU

\$45 pp

Choose 5 of the following:

- Beetroot, goat's cheese and pine nut crispbreads
- Citrus-cured sea bass on blinis with Salmon caviar and crème fraiche
- Macadamia nuts with black olives Macadamia nuts deep fried and served with a summery mix of tomatoes, olives and chives
 - Crumbed halloumi chips
- Cheese & Rosemary Focaccia house made mini focaccias topped with garlic oil, mozzarella cheese & fresh rosemary
- Chicken Ribs Marinated & Kentucky Battered chicken ribs fried and served with BBQ sriracha
 - Vegetable Frittata
- Sliders – choice of Chicken, Lamb or Smoked Salmon
 - Pumpkin & Parmesan Arancini
 - Mini beef burgundy pies
- Sticky Date Pudding bites & Chocolate Brownie Bites

Each guest receives 3 pieces per menu choice – therefore 15 pieces each person

Ask us about adding a beverage package to your canape menu!

HIGH TEA MENU

\$50 pp

Includes a glass of Champagne or Milkshake

A selection of the following:

- Macaroons
- Lemon Meringue tart
- Milk Chocolate & Hazelnut tart
 - Raspberry Amandine
 - Passionfruit Curd tart
 - Chocolate Croissant
 - Mini Danish
- Trio Chocolate Mousse Cake
- Scones with Jam & Cream
 - Ribbon Sandwiches
 - Frittata or Quiche



Conditions:

For the high tea package we must have a minimum of 12 guests.

The high tea package is a 3 hour booking.

Only 1 drink complimentary champagne or milkshake is included in the per person price.

Menu is pending availability and subject to change without notice



BEVERAGE PACKAGES

Bar Tab – you can pick what you would like your guests to have available and we will make a menu for your table:

Choose from the following:

Wines by Glass

Henri Le Blanc

Riondo *Prosecco*

Fermoy *Sauvignon Blanc*

Taylor Ferguson *Chardonnay*

Totara *Sauvignon Blanc*

The Bend *Rose*

Whistle Post *Cabernet Sauvignon*

Taylor Ferguson *Shiraz*

Beers by the Pot

Carlton Draught

Great Northern Super Crisp

Estrella

soft drink by the glass

Tea & coffee

Alternatively if you wish to have open bar or to add spirits or cocktails please let us know!

ALSO please NOTE: Bar bills CANNOT be split – all tabs will given as 1 bill only.



GROUP BOOKING TERMS & CONDITIONS

DEPOSITS –

To secure your reservation, the restaurant will confirm your initial enquiry and send you a confirmation email including details for a deposit to be made. The deposit will be removed from your final bill on the date of your reservation.

Please NOTE: Once your deposit is paid then your booking is guaranteed.

In the event the restaurant is limited to restrictions due to COVID-19 and cannot accommodate your booking then your deposit will be returned to you in full.

ALTERATIONS TO BOOKINGS –

The final number of guests must be confirmed within 24 hours from the confirmed time and date of your booking. In the event that guest numbers reduce from the date of confirmation, you will be charged for the confirmed number that your booking was for.

CANCELLATIONS –

Cancellations made less than 48 hours before the booking will incur a charge of the full amount of the deposit.

MENU & BEVERAGE PACKAGES –

All menu items and prices are subject to change and seasonal availability

BOOKING TIMES–

Kindly emphasise to your guests the importance of arriving at Stix & Stones on time. For bookings during the day, you must finish your group booking on the agreed time. If you are running late for your booking please advise us.



REQUESTED SEATING & CAPACITY -

All requests for seating are taken into consideration but not guaranteed. Please be aware all groups over 12 people may be seated on more than one table. Unless your group booking has been confirmed that it is seated in the marquee, we cannot guarantee you will be seated there for your booking.

CORKAGE –

We are fully licensed and offer an extensive wine and beverage list, however if you choose to bring your own wine you will be charged \$20 per bottle for corkage.

CAKEAGE –

A cakeage fee of \$2 per person is applied if you wish to bring your own cake and have Stix & Stones cut it and serve it to your guests.

SPLIT BILLS –

If you have more than 1 table for your booking then a bar tab can be run for each table however must be paid in full as a single payment.

Please sign & date that you have read & understood our terms & conditions

Print Name: _____

Date:



STIX AND STONES BOOKING FORM

Please complete all fields and email to

reservations@stixandstoneslowerplenty.com.au

Please note all bookings before 5pm will have a departure time

Booking Date: _____ Booking Time: _____

First Name: _____ Last Name: _____

Email: _____

Number of guests: _____ Mobile: _____

Menu Selection:

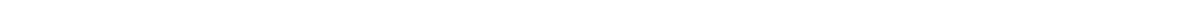
Stix set menu \$60pp Stones set menu \$70pp

Stix platter menu \$60pp Stones platter menu \$70pp

Canape Menu \$45pp High Tea \$50pp

Cakeage \$2pp

Dietary Requirements:



Beverage Selection:

Standard Bar Tab Open Bar Tab

Standard Bar tab plus Spirits Cocktails

Amount to be on bar tab: _____

OR – Canape & Beverage Package

Seating: (area cannot be guaranteed until deposit is paid)

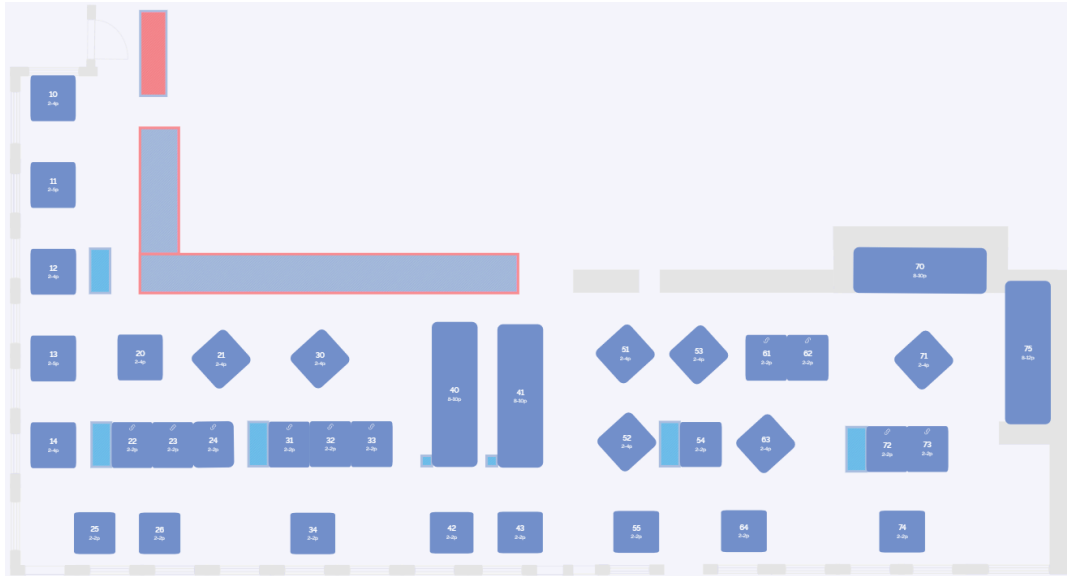
Inside area Marquee Area

HAVE YOU READ AND SIGNED TERMS & CONDITIONS?

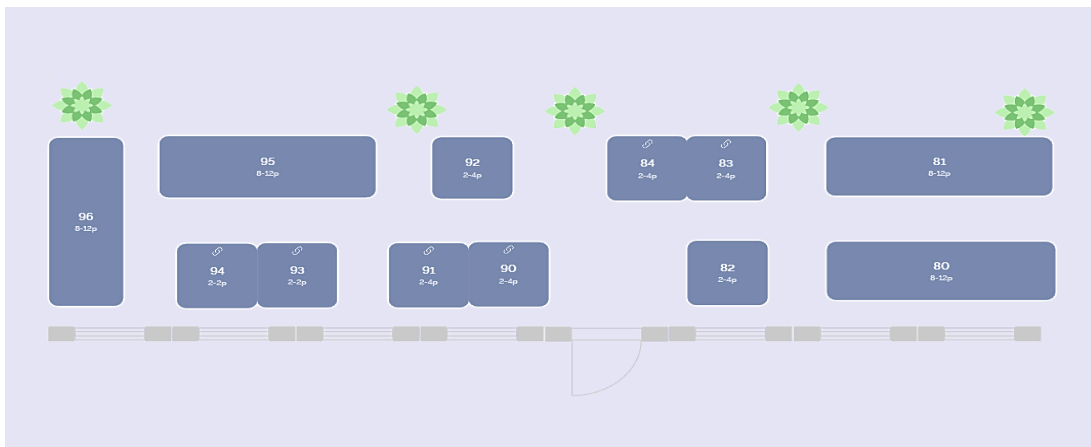


Spaces Available:

Inside –



Marquee-



Please note we can configure tables both inside and in the marquee to suit your booking requirements.

