



GROUP BOOKING MENUS



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STIX SET MENU

2 COURSE - \$60

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 - \$70pp

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 \$60

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 \$70pp

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 BREAST NUGGETS | served with chips or mash

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

PIZZA

HAM & CHEESE

MARGHERITA



CANAPE MENU – min 30 guests

Stix - \$45pp

Choose 5 items which are served over 2 hours

- Crumbed Halloumi Chips
- Cheese & Rosemary Focaccia house made mini focaccias topped with garlic oil, mozzarella cheese & fresh rosemary
- Sundried Tomato & Feta Quiche
- Mini Chorizo & Spinach Tart
- Pies - Chicken, Mushroom & Leek OR Lamb & Rosemary OR Cauliflower & Cheese
- Arancini – Pumpkin OR Chicken & Mushroom
- Swedish Meatballs beef
- Antipasto Frittata

Stones - \$50pp

Choose 7 items (from either Stix or Stones), which are served over 2 hours

- Beef Sliders
- Skewers – Chicken Satay OR Beef Satay
- Citrus-cured sea bass on blinis with Salmon caviar and crème fraiche
- Kofta – Lamb, Oregano & Lemon OR Chicken, Lemongrass & Coriander
- Salt & Pepper Baby Whiting
- Chicken & Macadamia Meatballs
- Wontons – Vegetable OR Peking Duck
- Crispy Peking Duck Spring Rolls OR Vegetable Spring Rolls
- Chicken Ribs Marinated & Kentucky Battered chicken ribs fried and served with BBQ sriracha
- Sugar cane prawn skewers

The Birdcage - \$55pp

Choose 9 items (from any menu), which are served over 2.5 hours

- Wontons – Peking Duck OR Vegetable
- Satay Chicken Boa Buns
- Peking Duck Cones
- Ricepaper Rolls – Chicken OR Prawn OR Vegetable
- Mixed Sushi
- Potato Prawns
- Petit Four Dessert Platter – Baked Cheesecake, Apple Crumble, Carrot, Mixed Berry Cheesecake, Lemon Meringue, Chocolate Mud, Chocolate Mousse, Raspberry & White Choc Mousse

HIGH TEA MENU - \$50 pp

Includes a glass of Champagne or Soft Drink

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 soft drink is included in the per person price.

Menu is pending availability and subject to change without notice



BEVERAGE PACKAGES

Bar Tab – If you do not wish to have an open bar tab for your guests we suggest the below menu.

NOTE: All large group bookings will have tray service at the beginning of your event so guests immediately have a beverage.

Wines by Glass

Riondo *Prosecco*

Taylor Ferguson *Chardonnay*

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.

MEAL PRICING –

Our set menu pricing cannot be negotiated, with a group booking you have your own dedicated wait staff to ensure your meals are prioritised and you are given exceptional service. It also includes any extra requirements you may have.



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.

Stix and Stones takes not responsibility for items left behind in regards to your cake, if it is not taken with you on the day (toppers, decorations), then we cannot guarantee the restaurant will keep it aside for you after your event.

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- Stix \$45pp Stones \$50pp Birdcage \$55pp

High Tea \$50pp Cakeage \$2pp

Dietary Requirements:

Beverage Selection:

Standard Bar Tab Open Bar Tab

Standard Bar tab plus Spirits Cocktails

Bar Tab Limit _____ OR Canape & Beverage Package

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

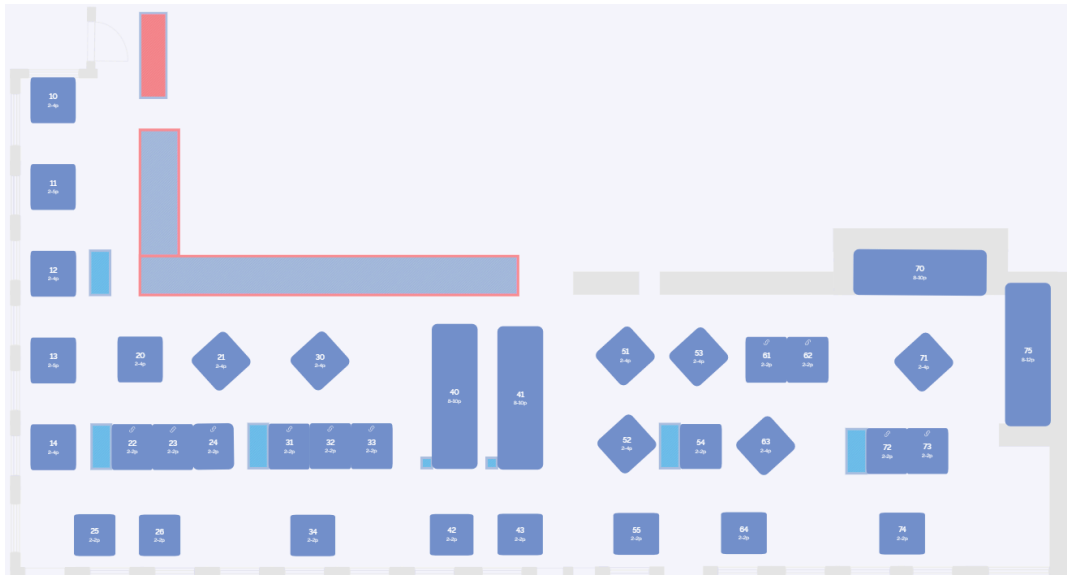
Inside area Marquee Area

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.

