



## FUNCTIONS & EVENTS

### BOOKINGS

#### LARGE BOOKINGS

We can reserve spaces for groups of up to 40 people.

#### VENUE HIRE

Groups larger than 50 people require a minimum spend, please discuss with our function coordinator.

#### PLEASE NOTE

Bookings in advance (>2 weeks) required for all packages.

### DRINKS

#### BAR TAB

You can choose the amount limit and what drinks are included.

#### STANDARD DRINK PACKAGE

Bright Tank Beer (<6% alc.)  
House selection of wines  
Soft drinks & juice  
\$45 per person for 2 hours  
\$60 per person for 3 hours  
Minimum 20 people

#### PREMIUM DRINK PACKAGE

All Bright Tank Beer  
House selection of wines  
Soft drinks & juice  
House selection of spirits  
\$60 per person for 2 hours  
\$85 per person for 3 hours  
Minimum 20 people

### EXPERIENCE

#### MICROBREWERY TOUR & TASTING

Take a guided tour of our microbrewery and learn about the brewing process.

After the tour enjoy a paddle of four beer tasters.

\$30 per person  
Minimum 12 people

### FOOD

#### FOOD MENU PRE-ORDERS

Order anything off our normal menu and what time you would like it served.  
Maximum 20 people  
See page 3.

#### \$20 HEAD FOOD PACKAGE

Enjoy a selection of:  
1 x Individual choice for group  
3 x Platter choices for group  
Chips to share.  
Minimum 20 people  
See page 2.

#### \$35 HEAD FOOD PACKAGE

Enjoy a selection of:  
2 x Individual choice for group  
4 x Platter choices for group  
Chips to share.  
Minimum 20 people  
See page 2



## FOOD PACKAGE OPTIONS

### INDIVIDUAL ITEMS

Cheeseburger Slider	\$7 each
Beef patty, cheese, pickles, white onion, tomato ketchup and mustard	
Veggie Burger Slider (V, VGO)	\$7 each
Fried crumbed chickpea corn patty with herbs & spices, mixed leaves, onion, smoked tomato sauce	
Asian Bao Bun (VO, N)	\$7 each
Braised pork, coriander and sweet peanut powder,	
Fish and Chip Snack	\$9 each
East Perth Lager Beer battered cod with chips and tartare sauce	
Fried Chicken Snack (S)	\$9 each
Asian spiced fried chicken on a bed of sesame dressed slaw	

### SHARE PLATTERS

Each share platter has 20 portions to serve approx. 20 guests.

Turkish Bread, pumpkin hummus, veg sticks, feta, olives (V,VGO)	\$50
Fried Falafel, garden salad, sour cream and spring onion (V)	\$55
Vegetable Tempura with Japanese slaw (V,S)	\$45
Salt & Pepper Squid with lemon wedges and aioli (GF)	\$50
Fish Fingers with lemon wedges	\$55
Sausage Rolls with tomato sauce	\$50
Korean Beef Skewers with capsicum and onion (GF, VO)	\$60
Mini Carrot cakes topped with cream (V,N)	\$50

### CHIP BOWLS

Hand Cut Chips with aioli to share (V, GFO, VGO) \$10 per bowl  
e.g. 1 bowl would serve approx. 4 guests as a light snack.

**PLEASE LET US KNOW ANY DIETARY REQUIREMENTS AT THE TIME OF BOOKING THE PACKAGE, WE CAN THEN ARRANGE ALTERNATIVES OPTIONS.**

GF-Gluten Free | O- Option | V-Vegetarian | VG - Vegan | N-Contains Nuts | S-Contains Sesame



## FOOD MENU FOR PRE-ORDERS

### SMALLS / SIDES

Hand cut chips with aioli (V, VGO, GFO)	\$10
House-made Baba Ganoush dip, Turkish bread (V, VG, GFO)	\$13.5
Salt and Pepper Squid on leaf salad with lemon dressing (S)	\$13
Lamb and pistachio patties with yoghurt and sumac oil (N, GF)	\$13.5
Broccoli with fried kale, crispy garlic, cumin & lime (V, VG, GF)	\$12.5
Roasted Beetroot with yoghurt & preserved lemon (V, VGO, GF, S)	\$12.5

### HAND-HELD

Cheeseburger (GFO)	\$21
Beef patty, cheese, pickles, white onions, tomato ketchup & mustard	
Steak Sandwich (GFO)	\$25
Grilled steak, onions, egg, cheese, rocket, spicy tomato relish & aioli	
Veggie Burger (V, VGO)	\$22
Crumbed spiced chickpea corn patty, mixed leaves, onion, tomato sauce	
Fried Chicken Burger	\$23
Fried chicken, pickles, cheese, lettuce & chipotle mayo	

### LARGE PLATES

Bright Tank Fried Chicken	\$26
South Carolina hot sauce coated chicken, slaw and pickles	
Mushroom Truffle Pasta (GFO, V, N)	\$26
Pasta with creamy truffle sauce, mixed mushrooms, topped with parmesan & pine nuts.	
Fish of the Day (GF, N)	\$28
Grilled fish of the day, with sweet potato fries; rocket, pear, walnut, parmesan salad.	
Scotch Fillet 250g (GF)	\$35
Served with hand cut fries, garden salad, mushroom sauce on side	

### DESSERT

House-made Carrot Cake with Vanilla Caramel Icecream (V,N)	\$14
House-made Chocolate Brownie with Vanilla Icecream, caramel sauce and crumble (V)	\$14

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Published 21.7.2021 - Please be aware menu is subject to change.