



## sharing is caring

*The Function's menu is presided over by in-house Executive Chef, Ben Liu, whose experience spans world renowned, five-star hotels and restaurants in Australia and abroad.*

*Ben's love is to invent menus of pure inspiration, creating an occasion where the food, wine and company are surpassed only by spectacular ocean views.*

The Function does share platters with transcendent impeccability, perfectly matching aroma, flavour and colour in simple, unpretentious magnificence. Our cuisine combines urban cooking and Asian-fusion, styled exclusively for a relaxed life by the beach. The Function sits between 50 and 170 and, with culinary influences spanning the ages, caters to even the most discerning palate.

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### **Choose any 3 of the following meats:**

Slow Cooked Beef  
Seasonal Fish  
Lamb Shoulder  
Crispy Pork Belly  
Roast Chicken

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### **Served with:**

Roasted Potatoes  
Seasonal Vegetable Mix  
Beautiful Grandma Carrots  
3x Chef Selection Salads  
Selection of Sauces

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### **Add a dessert platter:**

Chocolate Mud Cake  
Carrot Cake

Beverage packages are available or charged on consumption with a guaranteed minimum spend per person. Room hire charges are dependent on the date of booking and the number of guests.

# thefunction

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Please contact us for customised menus, packages and dietary requirements. An additional charge may be applicable for any dietary requirements. Please contact your Function Coordinator on (08) 8350 5030 or email [events@thebeachhouse.com.au](mailto:events@thebeachhouse.com.au) with your requirements.