



## **BIG MOUTH DINNER BANQUETTE ONE**

### **CHOOSE ONE**

#### **TONIGHTS SOUP**

Home made, hot & delicious.

#### **ARANCINI**

Mushroom slivers, fresh peas & cheddar risotto balls.

#### **CHERMOULA CALAMARI**

House specialty, tender & juicy w North African dipping sauce.

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#### **GRUNER'S BEEF** (PLEASE NOTE WE SERVE THIS STEAK MEDIUM RARE OR LESS ONLY)

300 grams of local porterhouse sourced from Gruners, hassle back potatoes, mushroom sauce & a bundle of buttery beans.

#### **ST KILDA PIER**

St Kilda classic, crisp & light beer battered fish w our Big Mouth chips & picnic salad.

#### **HOT PIES**

Big home baked pie of the day, thick & lush w puff pastry & buttery peas.

#### **SOUK SOUK BALLS**

Pumpkin, leek & cous cous balls covered in sesame seeds w beetroot, carrot, walnut & parsley salad w yoghurt.

#### **MAMA PARMA**

Cant take it off the menu, house made, best quality w napoli, ham, cheese, chips & garden salad.

**Green salads for the table to share.**

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**\$35 per person**

Sorry no changes to our menu.



## **BIG MOUTH DINNER BANQUETTE TWO**

**CHOOSE ONE**

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### **HOT PIES**

Big home baked pie of the day, thick & lush w puff pastry & buttery peas.

### **JOSH'S TAGINE**

Slow cooked chicken, potato, sumac & ginger tagine w apricots & cashews on spiced coriander cous cous

### **SOUK SOUK BALLS**

Pumpkin, leek & cous cous balls covered in sesame seeds w beetroot, carrot, walnut & parsley salad w yoghurt.

### **MAMA PARMA**

Cant take it off the menu, house made, best quality w napoli, ham, cheese, chips & garden salad.

### **Greek Salads for the table to share**

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### **CHERRY & RHUBARB CRUMBLE**

Baked cherries & rhubarb stew hidden under brown sugar crumble w pretty green pistachio kulfi.

### **PANACOTTA**

Vanilla bean panacotta w rhubarb coulis & nutty praline.

### **\$49 per person**

Sorry no changes to our menu.



## BIG MOUTH ENTERTAINMENT PACKAGE

Drink packages are per head per hour with a minimum of 3 hours.  
Finger food is a minimum of 20 people. If you have any special requirements we are more than happy to help you

### The Big Mouth Package 1 \$15

NV Redbank Emily Sparkling –Vic  
2006 The Big Mouth Sem/Chard- Vic  
2006 The Big Mouth Shiraz Merlot- Vic  
Carlton Draught, Cascade Premium Light & Soft Drinks

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### Big Mouth Package 2 \$18

NV Redbank Emily Sparkling –Vic  
2007 Mageleri Cabernet Sauvignon - SA  
2006 O' Leary Walker Shiraz - WA  
2007 Giesen Sauvignon Blanc - NZ  
2006 Pirie South Estelle - TAS  
Carlton Draught, Pure Blonde, Cascade Premium Light Soft Drinks  
The wine selection in these packages may be tailored to suit your palette & budget.

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### The Big Mouth Package 3 \$20

NV Redbank Emily Sparkling –Vic  
2006 The Big Mouth Sem/Chard- Vic  
2006 The Big Mouth Shiraz Merlot- Vic  
Vodka (& mix)  
Scotch (& mix)  
Bourbon(& mix)  
Carlton Draught Cascade Premium Light Soft Drinks

*Carlton draught may be substituted with Melbourne Bitter Stubbies, at the bar managers discretion for Functions held in the Dining Room. At an additional cost of \$1 per hour per head.*

### Big Mouth Finger Food Selections

6 selections                 \$15 per person  
8 selections                 \$18 per person  
10 selections                \$21 per person

Mixed nori Rolls*	Arancini w tomato & basil salsa*
Mini chicken schnitzels	Spiced chicken w garlic yoghurt sauce
Squid w hot & sour sauce	Meatballs & hummus
Sweet corn & fetta fritters*	Fishcakes w pemon& basil sauce
Mixed Bruschetta*	Gourmet pizza's *
Chili Roasted chicken wings	Fish goujons w Aioli
Falafal Balls w Tahini*	Melba toast w salmon & capers
Polenta Mushrooms*	Mini potato hash
Baby Pies	Egg & bacon tartlets
Home made sausage rolls	Cheese & spinach pastries*
Cevapcici w Sour Cream	Melba toast w jalapeno guacamole
Zucchini & parmesan frittata	Meat balls w relish

**\*For vegetarian or may be adapted to suit, please specify.  
Please note all items are subject to seasonal change at the Chefs discretion**



**BIG MOUTH EARLY BIRD BANQUETTE MENU**  
**AVAILABLE TO BOOKINGS IN BEFORE 5.30PM WEEKNIGHTS**

**CHOOSE ONE**

**SOUK SOUK BALLS**

Pumpkin, leek & cous cous balls covered in sesame seeds w beetroot, carrot, walnut & parsley salad w yoghurt.

**SAGE**

Crispy bacon, pumpkin & sage butter parmesan risotto.

**HOT PIES**

Home baked pie of the day, thick & lush w puff pastry & buttery peas.

**PARMA**

House made w napoli, ham, cheese, chips & garden salad.

**Green Salads for the table to share.**

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**A glass of Sparkling, Shiraz Cabernet or Semillon Chardonnay on arrival.**

**\$25 per person**

Sorry no changes to our menu.



## **BIG MOUTH BREAKFAST BANQUETTE**

**Viva La Chicken! All our eggs are free range.  
CHOOSE ONE**

### **ORGANIC MUESLI**

House made oats w fruit, seeds, Meredith yoghurt, plums & rhubarb and a side serve of our Fresh Australian fruit salad.

### **MAPLE STACK**

Hot fat pancakes - smoky maple syrup & ice cream.  
Or with bacon & maple syrup.

### **ST KILDA HASH**

Smoked bacon, avocado & spinach served on a big fat homemade hash brown with a poached egg. Best in St Kilda.

### **NORTH FITZROY HASH**

Cross the river for this! House made beans, avocado & spinach served on our famous big fat homemade hash brown with a poached egg.

### **NEW YORK HAS BEANS**

Oven baked beans New York style served w baked gruyere toast.

### **BUDGET BRAZILIAN**

Poached eggs, shaved Gypsy ham, brie, tomato, basil & tasty cheese on Turkish toast.

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**And a glass of Emily Sparkling Brut or orange juice.**

**\$18 per person**

\*Sorry no changes to our menu  
We provide one itemized bill per booking.



## **BIG MOUTH LUNCH BANQUETTE**

### **DIPS TO SHARE**

Three handsome home made varieties w toasted Turkish.

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### **MAIN COURSE CHOOSE ONE**

#### **SIX INCH STEAK SANDWICH**

Scotch steak, gruyere, fried onion & fresh tomato in toasted Turkish pide & side of fries.

#### **SUJIT'S BOWL**

Slow cooked red & green lentils w vegetables, tomato, yoghurt, dukha & roti.

#### **BIG MOUTH SALTIMBOCCA**

Pan fried chicken breast fillets wrapped in sage & prosciutto w rocket & parmesan salad.

#### **SEAFOOD LINGUINI**

A Big Mouth favourite: mussels, fish, calamari, prawns & rocket w chilli, garlic & olive oil.

#### **PIRI PIRI CALAMARI**

Roast pepper, chorizo, pine nut & black eye bean salad dressed w Piri Piri & pan fried calamari.

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**\$22 per person**

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We provide one itemized bill per booking.



## **BIG MOUTH DINNER VEGETARIAN AND VEGAN BANQUETTE**

### **CHOOSE ONE**

#### **CHEESY PUFFS**

Cheese & corn molten puffs w harrissa dressing.

#### **PETER PETER**

Pumpkin & leek cous cous cakes on spinach salad. (Vegan)

#### **SAFFRON STICKS**

Home made twice cooked polenta & parmesan bricks.

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#### **SOUK SOUK BALLS**

Pumpkin, leek & cous cous balls covered in sesame seeds w beetroot, carrot, walnut & parsley salad w tahina . (Vegan )

#### **UNCLE GUS REVISITES**

Wild mushroom & pinenut risotto.

#### **INDIAN WINTER**

Authentic Indian chick pea, sweet potato & vegetable curry w home made onion bhaji, basmati rice & roti. (Vegan)

#### **STEAKPLANT**

Crumbed eggplant steaks w napoli, paprika fries & green salad. (Vegan)

**Green salads for the table to share.**

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**\$35 per person**

Sorry no changes to our menu.



**BIG MOUTH BUSINESS PACKAGE ONE**  
**EXCLUSIVE USE OF THE DINING ROOM**

**MORNING TEA**

Meet and greet in the upstairs lounge.

**Serving :**

Genovese Coffee and T 2 tea pots, with freshly baked house made raspberry muffins.

**LUNCH**

**SOUP OF THE DAY**

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**SOUK SOUK BALLS**

Pumpkin, leek & cous cous balls covered in sesame seeds w beetroot, carrot, walnut & parsley salad w yoghurt.

**BIG MOUTH SALTIMBOCCA**

Pan fried chicken breast fillets wrapped in sage & prosciutto w rocket & parmesan salad.

**SEAFOOD LINGUINI**

A Big Mouth favourite: mussels, fish, calamari, prawns & rocket w chilli, garlic & olive oil.

**PIRI PIRI CALAMARI**

Roast pepper, chorizo, pine nut & black eye bean salad dressed w Piri Piri & pan fried calamari.

**TO DRINK**

2006 Knights Granite Hill Merlot SA or 2007 Giesen Sauvignon Blanc – Marlborough NZ, or soft drinks.

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**AFTERNOON TEA (Served at client's discretion)**

Genovese Coffee and T 2 tea pots, with lemon tart or chocolate ganache cake.

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**TO FINISH**

2006 Knights Granite Hill Merlot SA or 2007 Giesen Sauvignon Blanc – Marlborough NZ, juice or soft drinks.

\$33.00pp includes private use of the function room.



**BIG MOUTH BUSINESS PACKAGE TWO**  
**EXCLUSIVE USE OF THE DINING ROOM**

**MORNING TEA**

Meet and greet in the upstairs lounge.

**Serving :**

Genovese Coffee and T 2 tea pots, with freshly baked house made raspberry muffins.

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**LUNCH**

**BIG MOUTH SALTIMBOCCA**

Pan fried chicken breast fillets wrapped in sage & prosciutto w rocket & parmesan salad.

**SIX INCH STEAK SANDWICH**

Scotch steak, gruyere, fried onion & fresh tomato in toasted Turkish pide & side of fries.

**SUJIT'S BOWL**

Slow cooked red & green lentils w vegetables, tomato, yoghurt, dukha & roti.

**PIRI PIRI CALAMARI**

Roast pepper, chorizo, pine nut & black eye bean salad dressed w Piri Piri & pan fried calamari.

**TO DRINK**

Lemon lime & mitters, Lime & soda or lemonade carafes.

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**AFTERNOON TEA (Served at client's discretion)**

Genovese Coffee and T 2 tea pots, with lemon tart or chocolate ganache cake.

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\$26 .00pp includes private use of the function room.