



## **MISS PEREZ SIT-DOWN FUNCTIONS - ALL COURSES ARE SHARED**

(Please advise if there are any dietary requirements.)

### **OPTION 1: Minimum 10 guests**

Choose **4 Small Plates (entrées)**

*and*

Choose **2 Big Plates (mains)**

**Rate:**

- **\$45 per guest**

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### **OPTION 2: Minimum 10 guests**

Choose **4 Small Plates (entrées)**

Choose **2 Big Plates (mains)**

Choose **2 Side Plates**

**Rate:**

- **\$51 per guest**

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### **ADDITIONAL EXTRAS FOR OPTION 1 AND OPTION 2:**

- To select additional mains for your guest, add **\$5 per selection per guest**
- Shared dessert, add **\$12 extra per guest – choose 1. Additional Selections \$5 per guest per selection**
- End your function with coffee or tea for **\$3 per guest**

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### **OPTION 3: No minimum number of guests**

**For the adventurous diner, let our chef design a tasting menu for you which includes:**

Shared entrée plates

Shared main plates

Shared side plates

Shared dessert plates

**Rate:**

- **\$65 per guest**

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Beverage Packages Available *or*

Beverages on Consumption from our wine | cocktail | drink lists

Menu items are seasonal and subject to change without notice

**For enquiries or to book your function please Call Miss Perez 7225 0264 and speak with Margo or email Margo on [margo@missperez.com.au](mailto:margo@missperez.com.au)**



## FUNCTION MENU

### SMALL PLATES - CHOOSE 4

Chorizo & Manchego Croquettes, Parmesan, Saffron Aioli  
Black Bean Jalapeno Hommus, Smoked Paprika, Crisp Argentinian Flatbread  
Mac'n Cheese Bites, Sriracha Ketchup  
Crumbed Haloumi, Salsa Verde  
Hot Buffalo Free-Range Chicken Wings, Blue Cheese Sauce  
Roasted Cauliflower, Tahini Sauce, Toasted Almonds, Pomegranate Molasses

### BIG PLATES - CHOOSE 2

Chargrilled Half Boneless Peri Peri Chicken, Romesco Aioli, Black Lime, Sweet Potato Chips  
350g Crumbed Berkshire Pork Chop, Tonkatsu Sauce, Kimchi, Apple, Japanese Potato Salad  
300g Dry Aged Scotch Fillet, Paris Mash, Confit Mushroom, Red Wine Jus  
Chargrilled SA King Prawns, Kipfler Potatoes, Green Peas, Capers, Baby Cos, Romesco Sauce

#### Pasta & Gnocchi

Linguine, Blue Swimmer Crab, Chilli, Garlic, Tomato Butter Sugo  
Potato Gnocchi, Burnt Sage Butter, Roasted Pumpkin, Pine Nuts

### A BIT ON THE SIDE

Honey Roasted Pumpkin, Goats Curd, Toasted Pepitas  
Roasted Cauliflower, Tahini Sauce, Toasted Almonds, Pomegranate Molasses  
Broccolini, Goats Curd, Slivered Almonds  
Baby Cos Salad, Peas, Parmesan, Goddess Dressing  
Sweet Potato Fries, Garlic Aioli

### A LITTLE SUGAR

Spanish Churros, Chocolate Ganache, Dulce De Leche  
'Sailor Jerry' Sticky Date Pudding, Cardamom Butterscotch, Pistachio Brittle,  
La Casa Mascarpone  
Mexican Pavlova, Tequila Soaked Mango Salsa, Spiced Pineapple, Lime Crema  
Apple Crumble Stuffed Cronut Stack, Caramel, Honeycomb, Vanilla Bean Ice Cream