



## **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:**

- A selection of **Pre-Dinner Bites** (appetisers) available on request POA
- 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  
Prawn gyoza *or* Vegetarian gyoza with ginger and soy  
Peruvian chicken anticucho, creamy aji verde, lime, cilantro  
Chermoula prawns, saffron aioli  
Zhug yoghurt dip, olive oil, arugula, pita bread  
Grilled haloumi, fresh lemon  
Marinated olives

### BIG PLATES - CHOOSE 2

Slow cooked beef cheeks, Paris mash, salsa verde  
Piri piri chicken, Cuban rice, fresh coriander, sour cream, lime  
South Indian fish curry, coconut rice, roti bread  
Tempura fried eggplant, sweet tamarind sauce, chilli, fried shallots, cilantro  
**Pasta and Gnocchi**  
Linguine with blue swimmer crab, chilli, cherry tomato, spinach  
Four cheese baked gnocchi, black truffles [pecorino, provolone, cheddar, mozzarella]

### A BIT ON THE SIDE

Fennel, pear, radicchio salad with sherry vinaigrette, toasted almonds  
Sweet potato fries, rosemary salt, garlic aioli  
Chargrilled corn, ranch mayo, parmesan, lime  
Grilled broccolini, & baby carrots with goats curd, balsamic reduction, slivered almonds  
Potatas Bravas – roast potato, spicy tomato sauce, garlic, spring onion

### 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