

JUNCTION HOTEL
Functions



Let us host your next party!

Looking for the perfect venue to host your next birthday celebration, event, engagement party, baby shower, Christmas function, or special occasion? Look no further! The Junction Hotel offers a luxurious and unique setting, with no room hire fee.

Whether you're planning an intimate gathering or a grand cocktail party, we've got you covered. Our menu features a tempting selection of food, cocktails, wines, and ales, which can be tailored to your preferences and budget, ensuring your event is unforgettable.

Our dedicated staff are here to cater to your every need, offering a fully personalised experience just for you.

For more information or to book your event, contact our Functions Manager at sophia@junctionhotel.com.au, hello@junctionhotel.com.au, or call us at 02 4962 8888.

Standard

Sydney Rock Oyster with native finger lime, ginger vinaigrette (gf)

Pork Gyoza with sesame ponzu

Charred Corn Ribs with nori butter, Furikake (gf, v)

Grilled Lamb Lollipop with tzatziki (gf)

Mushroom Arancini with black garlic aioli (v)

Smoked Salmon Tartlet with herbs, cream cheese, pickled onion & caper berries

Chicken & Corn Empanada with red pepper jam

Satay Chicken Skewer with peanut satay (gf,df)

Mini Tomato Bruschetta on Sourdough with local feta & balsamic reduction

Grilled Flatbread with Jamón, Burrata & smoked tomato relish





Substantial

Duck Roti with cucumber, shallot & hoisin

Cheeseburger Slider with pickled, tomato ketchup & mustard

Crispy Chicken Taco with pickled cabbage, avocado & chipotle mayo

Prawn Taco with pickled cabbage, pickled onion & chipotle mayo

Mushroom Slider with rocket, feta, red pepper jam on charcoal bun (v)

Prawn Roll with herbs, lettuce, mayo & lemon

Salt & Pepper Squid with Asian Salad & Sriracha Mayo

Beer Battered Fish & Chips with tartare sauce

(v, gf options available)



Dessert

Orange & Almond Cake (gf, df)

Mini Pavlova with Chantilly cream & seasonal fruit (gf)

Apple Pie Bites with vanilla Anglaise



Pricing

5 choices for \$55/ person

(3 standard 2 substantial)

7 choices for \$70/ person

(4 standard 3 substantial)

\$10 for an extra course

Minimum Spend - Please Enquire for Quote

Canapé Package min 20 pax

Bar tabs with limits and pre-selections are available.

Guests can also purchase drinks for individual consumption.

Due to seasonal factors, the unavailability of ingredients & unforeseen price rises The Junction Hotel reserves the right to make changes to the menu & adjust prices where necessary

Please don't hesitate to contact us at

sophia@junctionhotel.com.au

hello@junctionhotel.com.au

or call us on 02 4962 8888

Platters

DIPS PLATTER

Assorted dips, Vegetable crudités, bread and cracker selection \$145

ASIAN PLATTER

Spring Rolls, Samosa, Mixture of Dumplings, Crispy corn fritters, Sticky caramel pop corn chicken \$165

CHEESE PLATTER

Selection of 3 cheese, Fresh seasoned fruit, Assorted crackers, Fruit Preserves \$165

HOT & COLD SEAFOOD PLATTER

Natural Oysters, Local Cooked Prawns, Cooked Balmain Bugs, Smoked Salmon, Salt & Pepper Squid, Garlic Prawns Skewers, Beer Battered Barramundi, Mussels, Chips, Pita Bread & Pickled Vegetables \$220

Lemon & Assorted Condiments



Platters

VEGETARIAN ANTIPASTO

Mediterranean Vegetables, Olives and Feta, Sundried Tomatoes, Artichokes, Haloumi, Dips & Assorted breads and crackers \$155

ANTIPASTO PLATTER

Cured Meats, Mediterranean Vegetables, Olives, Feta and Dips, Assorted Breads and Crackers \$170

PARTY PLATTER

Party Pies, Sausage Rolls, Popcorn Chicken, Spring Rolls, Vegetable Samosa
assorted dipping sauces \$165

Gluten free bread and crackers available on request



Skewer Platters

\$180 Choice of 3 Skewers.

60 pieces total

All served with matching condiments.

Harissa Beef Skewers

Chicken Satay Skewers

Honey Soy Pork Skewers

Lamb Kofta

Charred Corn & Vegetable Skewers

Garlic Prawn Skewers





Sit Down Menu

Available for bookings of 20 or more.

Minimum Spend - Please Enquire for Quote

Alternate Drop - Choose 2 options per course.

2 Course \$65 or 3 Course \$80

Entree

Ricotta Gnocchi with pumpkin purée, sage butter and walnuts (v)

Australian Tiger Prawn Salad with fennel, mixed leaf and Marie
Rose Sauce (gf)

Salt & Pepper Squid with Asian salad and sriracha mayo (df)

Roasted Heirloom Tomatoes with whipped feta, pickled onion,
pine nuts, balsamic & croutons (v)

Slow Roasted Pulled Lamb Shoulder with hummus, baked onion,
herbs , garlic yogurt, spiced nuts & seeds (gf)





Sit Down Menu

Mains

Crispy Rolled Pork Belly with parsnip cream, roasted heirloom carrots, peas, bacon, apple gel and creamy mustard (gf)

Grilled 200g Black Angus Rostbiff with whipped potatoes, broccolini, chimmi churri and jus (gf)

Market Fish with kipfler potatoes, broccolini, lemon beurre Blanc and poached prawns (M, gf)

Confit Chicken Leg with fondant potato, green beans, wild mushrooms, thyme and jus (gf)

Roasted Cauliflower Steak with macadamia tahini, currants, green goddess dressing and dukkah (gf, df, vg)





Sit Down Menu

Dessert

Pavlova with seasonal fruit, chantilly cream and passionfruit pulp (gf)

Orange & Almond Cake with orange & vanilla whipped mascarpone (gf dfo)

Dark Chocolate Mousse with macerated strawberries and chocolate crumb

Vanilla Panna Cotta with mango coulis and white chocolate biscuit crumb

Flourless Chocolate Cake with berry compote and vanilla & macadamia ice cream (gf)

For more information or to book your event,
contact our Functions Manager at
sophia@junctionhotel.com.au
hello@junctionhotel.com.au
or call us at 02 4962 8888.