OLIVER'S

RESTAURANT AND BAR



PRIVATE FUNCTIONS

The Private *Dining Room*

MOSS VALE · SOUTHERN HIGHLANDS



THE ROOM

A room made for good company

The Private Dining Room at Oliver’s is lined with books, gilt-framed paintings and soft lamplight, a room that suits long lunches and unhurried evenings. Sixteen guests may dine together at one central table, or the room can seat thirty-two with additional tables arranged around it. Outside, Oliver’s Courtyard offers a garden setting for functions and for gatherings before dinner, with capacity for 40 people seated or 70 people standing.

16	32	50	40 / 70
SEATED AT ONE CENTRAL TABLE	SEATED WITH SURROUNDING TABLES	STANDING IN TOTAL AREA	SEATED / STANDING IN OLIVER’S COURTYARD



THE GARDEN

Oliver’s Courtyard

A picturesque garden of stone urns, white iron tables and striped umbrellas, set apart from the dining room. The Courtyard may be used for a function in its own right, or as a pre-function gathering with drinks and canapés before guests move inside to the table.

Up to seventy guests.



DINING AT THE TABLE

Package Options for the Private Dining Room

PRIVATE DINING ROOM

The Chef's Share Menu

Served to the table on sumptuous platters to be shared like a family feast.

TO BEGIN

Warm Sourdough
Salted butter

ENTRÉES – TO SHARE

Country Terrine
Beetroot relish, cornichons, sourdough

Prawns Provençale (I)
Tomato, zucchini, garlic, white wine, fine herbs

Burrata Salad
Zucchini pickle, radish, salsa verde, pine nuts, apple

MAIN COURSE – TO SHARE

Atlantic Salmon (GF) (A)
Crushed potatoes, pea purée, warrigal greens, lemon myrtle

Braised Lamb Shoulder (GF)
'Greek style' lemon rice pilaf, tomato, oregano, cinnamon, allspice, tzatziki, red wine

'Southern Italian' Braised Chicken
Soft polenta, rosemary, thyme, parmesan, tomato, caponata

DESSERTS – INDIVIDUAL

Lavender Crème Brûlée
Shortbread biscuit

Lemon Tiramisu
Lemon curd, mascarpone cream, savoiardi, hazelnut praline

Flourless Belgian Chocolate Torte (GFO)
Raspberry compote, ice cream

$95 3 COURSES PER PERSON

Above option only available in the Private Dining Room.

PRIVATE DINING ROOM

Oliver's Group Menu

Two or Three Courses beautifully plated for guests' individual choices.

TO BEGIN

Warm Sourdough
Salted butter

ENTRÉE – TO SHARE

Country Terrine
Beetroot relish, cornichons, sourdough

Prawns Provençale (I)
Tomato, zucchini, garlic, white wine, fine herbs

Burrata Salad
Zucchini pickle, radish, salsa verde, pine nuts, apple balsamic

MAIN COURSE – TO SHARE

Braised Lamb Shoulder (GF)
'Greek style' lemon rice pilaf, tomato, cinnamon, allspice, red wine

Atlantic Salmon (GF) (A)
Crushed potatoes, pea purée, warrigal greens, lemon myrtle oil

'Southern Italian' Braised Chicken
Soft polenta, rosemary, thyme, parmesan, caponata

DESSERTS – TO ORDER

Flourless Belgian Chocolate Torte (GFO)
Raspberry compote, ice cream

Lemon Tiramisu
Lemon curd, mascarpone, cream, savoiardi, hazelnut

Poached Pear (GF)
White wine, saffron, cinnamon, double cream, pistachio

$80 per person for 2 courses

$95 per person for 3 courses

Please note this Group Menu option is also available in the main restaurant – subject to numbers and availability.

GF GLUTEN FREE · GFO GLUTEN FREE OPTION AVAILABLE · A AUSTRALIAN · I IMPORTED



COCKTAIL FUNCTIONS

Canapés, served to your guests

STANDARD SERVICE

$48

PER PERSON

Up to two hours · eight canapés each
Choose two hot and two cold from the menu

EXTENDED SERVICE

$68

PER PERSON

Two hours or more · twelve canapés each
Choose three hot and three cold from the menu

COLD CANAPÉS

Salmon crudo, salmon pearls
Watermelon, fetta cubes, baby basil
Caprese skewers, tomato, bocconcini
Sardines, onion jam, rye crackers
Fresh Pacific oysters, mignonette dressing
Goats cheese and beetroot tartlets
Smoked salmon blini, cream cheese, dill
Crab vol-au-vent, crème fraîche, capers, lemon

HOT CANAPÉS

Duck and shiitake tartlets
Half shell scallops, tarragon butter
Arancini, truffled porcini mushroom
Panko prawns, herb aioli
Persian spiced chicken skewers
Cheese gougères with chives
Lamb kofta, lemon, mint, yoghurt
Roast vegetable and herb tartlets

OPTIONAL ADD-ONS

Grazing Station
$15 per person

Assorted breads, cheese, dips, charcuterie, terrine, olives

Substantial Canapés
$15 per person

A small meal, chosen from the list overleaf

Mixed Dessert Platters
$15 per person

Macarons, chocolate torte, vanilla panna cotta with raspberry



STAND-UP FUNCTIONS

The Stand-Up “Mingling Meal”

$75

PER PERSON

THE GRAZING STATION

Assorted breads, cheese, dips, charcuterie, terrine, olives, fresh fruit platters and roast vegetable frittata

SUBSTANTIAL CANAPÉS

Choose two options, two of each per person

Risotto bowls – seasonal, from the menu (vegetarian)

Lamb shoulder, Persian rice pilaf

Fish and chip boxes – Australian barramundi

Seafood linguine – prawn, mussel, crab, fish, mild chilli

Snowy Mountains venison ragù, pappardelle, parmesan

Pumpkin, quinoa, tahini dressing, pomegranate, chard

Seasonal roast vegetables

TO FINISH

Mixed dessert platters: macarons, chocolate torte and vanilla panna cotta with raspberry

OLIVER’S
RESTAURANT AND BAR

TO ENQUIRE OR TO BOOK

Deborah Ellis
EVENTS MANAGER
0472 872 725 · events@oliversmossvale.com
Oliver’s Restaurant and Bar, 490–494 Argyle Street, Moss Vale, NSW 2577
www.oliversmossvale.com · @oliversmossvale