

# *Naughtons*

## PARKVILLE HOTEL

### FUNCTIONS MADE EASY

No room hire. No minimum spends.

We aim to make organising your function as stress free and seamless as possible.  
Using our years of experience we would love to help tailor your perfect event.

For bookings and enquiries please contact Laura:

p: (03) 9347 2255

e: [info@parkvillehotel.com.au](mailto:info@parkvillehotel.com.au)



### BACK BAR

Drinks and canape parties, lunches and dinners  
10 to 50 guests seated / 20 to 120 stand up

*Naughtons*  
PARKVILLE HOTEL



PRIVATE ROOM

Meetings, lunches and dinners  
10 to 30 guests seated

*Naughtons*  
PARKVILLE HOTEL

CHRISTMAS MENU

Two courses: \$40

Three courses: \$52

STARTERS

Smoked kingfish, watercress, crème fraiche, lavosh

Meredith goats cheese, beetroot, walnut, rye toast

Chilli crab cakes, lime mayonnaise, cucumber salad

Pork, rabbit & pistachio terrine, piccalilli, sourdough

MAINS

Salmon, eggplant, fennel & white beans, dill cream

Black olive & pecorino arancini, broccolini, rainbow chard & broad beans

Milawa free range chicken parmigiana, chips & slaw

250g grass fed bavette steak, dauphinoise potatoes, greens & peas, shallots, jus

DESSERTS

Rosewater crème brûlée, raspberry & lemon macaroon

Dark chocolate delice, hazelnut, milk chocolate & orange

Caramelized pineapple, pistachio, coconut & lime

Cheese selection, house condiments, crackers & toast (for one)

*Naughtons*  
PARKVILLE HOTEL

SET MENU

Two courses: \$39

Three courses: \$49

Starters

Hot smoked ocean trout, horseradish, lemon

Haloumi, capsicum, lemon, balsamic

Chicken liver parfait, orange, sourdough

Spinach & spiced potato pastry, eggplant, coriander

Mains

Market fish

Chicken Parmigiana (Milawa free range), chips & slaw

Bavette steak, dauphinoise potato, zucchini, spring onion, peppercorn sauce

Cauliflower steak, pearl barley & mushroom, pecorino, brussel petals

Dessert

Salted dark chocolate tart, cocoa macaroon, honey cream

Orange & almond cake, rhubarb, pomegranate, mascarpone

Apple & raisin crumble, walnut & calvados caramel, vanilla ice cream

Cheese selection, house condiments, crackers & toast (for one)

*Naughtons*  
PARKVILLE HOTEL

CANAPE MENU

6 pieces pp \$20 / 8 pieces pp \$25 / 10 pieces pp \$30

Pork, apple & mustard sausage roll, onion caramel

Duck rilette, smoked apple, croute

Crisp buttermilk chicken, chipotle

Rare roasted beef, mini yorkshire pudding, horseradish cream

Smoked salmon roulade, chive crème fraiche

Mini fish & chips

Salted rockling croquettes, smoked paprika aioli

Compressed melon, aged vinegar, pistachio

Zucchini & ricotta arancini, basil pesto

Goats curd bruschetta, beetroot pickle

Roast carrot, avocado, baby gem

Baked new season potato, pickled shallot, parsley