

# *Naughtons*

## PARKVILLE HOTEL

### FUNCTIONS MADE EASY

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

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PARKVILLE HOTEL



PRIVATE ROOM

Meetings, lunches and dinners  
10 to 30 guests seated

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PARKVILLE HOTEL

SET MENU

Two courses: \$39

Three courses: \$49

Starters

Smoked Port Philip mussels, chilli, lemon, rye

Crisp halloumi, fennel & sundried tomato, balsamic

Potted pork shoulder, parsley & pickles, sourdough

Mains

Grilled barramundi, curried pumpkin, cauliflower, almond & coriander

Chicken Parmigiana (Milawa free range), chips & slaw

Bavette steak, dauphinoise potato, coal baked beetroot, pickled turnip, horseradish jus

Coal baked heritage carrots, celeriac, chermoula & smoked yoghurt, pine nuts

Dessert

Lemon cream tart, crème fraiche & mint, almond

Apple & rhubarb crumble, macadamia, custard

Sticky date pudding, vanilla ice cream & candied pecan

Cheese selection, house condiments, crackers & toast

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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