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set menus





**the space** semi private courtyard, covered. candles provided for dinner functions, if you would like fresh flowers for your function please enquire for pricing.

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**seating** 30pax max, sit down functions only. (enquire for higher numbers)

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**the food** sourcing the freshest seasonal and local produce, we have an ever changing menu that highlights the seasons and reinvents bistro classics with a twist.



# breakfast

all breakfast menus start with shared fruit platters, a coffee or tea,  
and a small apple or orange juice.

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## option 1 - \$30pp

choose one option

bircher muesli with rhubarb compote, nuts, honey

eggs your way with selection of sides

- scrambled, poached, fried, sourdough toast

spicy Indonesian fried eggs with coriander, lap cheong  
sausage, sambal, crispy shallots

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## option 2 - \$40pp

choose one option

bircher muesli with rhubarb compote, nuts, honey

eggs your way with selection of sides

- scrambled, poached, fried, sourdough toast

hot potato cake, smoked salmon, soft poached egg,  
wilted spinach, lemon butter

whole crushed avocado on housemade superseed loaf,  
fresh basil, feta, tomato, vincotto, mandarin oil

- add poached egg + \$3

*\*option to add virgin mary (\$8) /mimosa, bloody mary (\$12)*



## option 1 - \$25pp

shared 1 course menu

**lemongrass spiced beef salad** with candied chilli, peanut praline, rice noodles, naahm jim

**vans poke bowl** - changes daily to reflect market availability

example - sashimi kingfish, forbidden black rice, wild mushroom & edamame, pickled ginger salad, matsuhisa dressing, kimchi gochujang aioli

**superfood salad** - changes weekly to reflect in season local produce

## option 2 - \$55pp

2 course menu - shared entrees, individual main course

shared entree platters of **grilled turkish bread** with hummus, dukkah, olive oil, **chinese roast duck rolls** with naahm jim, zucchini, **mint & walnut fritters** with tahini coconut yoghurt, harissa, lemon & fine herb salad.

**market fresh fish** with a changing seasonal garnish

**panfried black angus sirloin** with a changing seasonal garnish

**superfood salad** - changes weekly to reflect in season local produce

- add chicken
- add smoked salmon

**broad bean, asparagus & preserved lemon risotto** with watercress, chilli & creme fraiche



*\*drink packages can be selected from our 'drinks package' options or tailored to suit your individual needs*

*\*\*dessert platters or specialty cakes can be designed and organised (scroll down to see cake menu)*

our asian style menus are designed as family style, where all food is shared along the table so each person gets to taste every dish

# dinner

asian inspired menus



entree platters to start **son in law eggs**, **seasonal rice paper rolls** with lime hoisin, **salt & pepper fried tofu** with lime & tamarind sauce, chilli & coriander.

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## option 1 - \$55pp

2 course shared menu  
entree platters, shared  
mains

**twice cooked coconut pork hock**, sweet fish sauce, green apple and lychee salad, peanuts, **nahm jim jaew**

**jungle curry of chicken**, whole green peppercorns, siamese watercress, snake beans, peanuts & thai basil

**singapore style mee gorang**, tofu, sambal, peanuts, fried egg

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## option 2 - \$65pp

3 course shared menu  
entree platters, shared  
mains, dessert platters

**twice cooked coconut pork hock**, sweet fish sauce, green apple and lychee salad, peanuts, **nahm jim jaew**

**lemongrass spiced beef salad** with candied chilli, peanut praline, rice noodles, **nahm jim**

**jungle curry of chicken**, whole green peppercorns, siamese watercress, snake beans, peanuts & thai basil

**singapore style mee gorang**, tofu, sambal, peanuts, fried egg

### dessert platter

a selection of house made desserts



# dinner

classic vans menu

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both dinner options start with shared platters for the table of **grilled turkish bread** with hummus, dukkah, olive oil, **chinese roast duck rolls** with nahm jim, zucchini, **mint & walnut fritters** with tahini coconut yoghurt, harissa, lemon & fine herb salad.

## option 1 - \$60pp

2 course menu,  
shared entrees &  
individual main

market fresh fish with wasabi mash

**grilled black angus sirloin** with port wine jus

**broad bean, asparagus & preserved lemon risotto** with watercress, chilli & creme fraiche

with a selection of sides for the table

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## option 2 - \$70pp

3 course menu  
shared entrees,  
individual main &  
dessert platters

market fresh fish with wasabi mash

**grilled black angus sirloin** with port wine jus

**twice cooked coconut pork hock**, sweet fish sauce, green apple and lychee salad, peanuts, nahm jim jaew

**broad bean, asparagus & preserved lemon risotto** with watercress, chilli & creme fraiche

with selection of sides for the table

**dessert platter**

a selection of house made desserts





**\$25 p/person**

## **vans grazing board**

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selection of cheeses, cured and cooked meats, fresh fruit,  
nuts, pickles and preserves, fresh bread and crostini

minimum 4 people  
we require 24hrs notice

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## **drinks**

all packages include sparkling or still bottled water (1 bottle per 2 people)  
and a tea or coffee to finish

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### **option 1 - \$25pp**

san martino prosecco ita  
amelia park ssb wa  
two hands gnarly dudes shiraz sa

### **option 2 - \$40pp**

vasse felix blanc de blanc wa  
leeuwin art series riesling wa  
barossa babe shiraz sa

*wine packages can be tailored to suit your individual needs or if you want to create something special and non alcoholic, low alcohol options available also.*

*Brian can do a wine pairing to perfectly match your grazing board depending on your taste and budget – please enquire for details*

# specialty cakes & desserts

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if you're looking for something a little bit extra for that special occasion, why not add one of our specialty cakes? enquire with us to see our full cake catalogue to place your order before your function or event.







## **fine print**

set menu options are available for groups of 12 or more. BYO is not available for groups over 8 people. please note all our menus are seasonal and subject to change without notice.

## **tailor made menus**

in addition to the menus above, we are also very happy to work with you to design custom menus to suit your needs.

## **dietary requirements**

please contact us directly with any dietary requirements and special requests – our chefs are always happy to cater to your needs.

## **deposits**

a 20% deposit is required for all functions at least 7 days prior to confirmed events – dates will not be locked off until deposit is received.

we accept cash, eftpos and credit cards.

## **balance**

the remaining total of the function cost will be presented on the night, minus the deposit. any additional food and drinks consumed on the night will be added to the final bill.

## **final changes**

final numbers are to be confirmed no later than 3 business days prior to function. any changes to final numbers within 48 hours of function will incur full cost of those guests. cancellations made within 48 hours of function will incur the cost of the deposit.

## **contact**

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functions co-ordinator – naomi