

NALOU

KITCHEN | BAR | FUNCTIONS | CATERING

FUNCTION PACK



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KITCHEN

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KITCHEN | BAR | FUNCTIONS | CATERING

SITUATED IN MOUNT GAMBIER, NALOU IS A MODERN CAFE / COCKTAIL BAR OFFERING A RANGE OF HOUSE MADE FOOD AND DRINKS WITH A SPACE PERFECT FOR YOUR NEXT EVENT.

FUNCTIONS MANAGER- COURTNEY HARDACRE

08 8725 2151

LET'S MAKE YOUR FUNCTION ONE TO REMEMBER!

SET MENU

ELEVATE YOUR NEXT FUNCTION WITH OUR THOUGHTFULLY CRAFTED TWO OR THREE-COURSE SET MENU AS A HIGHLIGHT OF OUR FUNCTION PACK. ALTERATIONS CAN BE MADE FOR DIETARIES.

2 COURSE \$40PP

SMALL

OPTION OF:

ARANCINI BALLS
SUN-DRIED TOMATO, FETA AND
SPINACH

CORN RIBS | GFO
SERVED WITH HOUSE MADE
CHIPOTLE

LARGE

OPTION OF

CHEESEBURGER | GFO
HOUSE PATTIE, AMERICAN CHEESE,
TOMATO RELISH, MUSTARD, RED
ONION, PICKLES
NALOU BURGER | GFO
DOUBLE BEEF PATTIES, AMERICAN
CHEESE, TOMATO RELISH, MUSTARD,
RED ONION, TOMATO, LETTUCE

DELUXE BURGER | GFO

SOUTHERN FRIED CHICKEN,
AMERICAN CHEESE, BACON,
LETTUCE, TOMATO, ONION, HOUSE
SAUCE.

VEGGIE DELUXE | V GFO

AVO, ROAST MUSHROOM,
HALLOUMI, LETTUCE, TOMATO,
ONION AND SUNDRIED TOMATO &
ROAST CAPSICUM AIOLI.

TROPICAL BURGER | GFO

SOUTHERN FRIED CHICKEN,
AMERICAN CHEESE, LETTUCE,
TOMATO, PINEAPPLE, CHIPOTLE

FRIED CHICKEN | GFO

SOUTHERN FRIED CHICKEN, SLAW,
LIQUID CHEESE, CHIPOTLE.

FRIED HALLOUMI TACOS | V GFO
BEETROOT HOMMUS, SOUTHERN
FRIED HALLOUMI, ROCKET,
HOUSEMADE SALSA, SUNDRIED
TOMATO & ROAST CAPSICUM
AIOLI.

SOUTHERN FRIED CHICKEN | GFO

SHREDDED SOUTHERN FRIED
CHICKEN, PINEAPPLE, BACON,
LIQUID CHEESE, BBQ, AIOLI

SET MENU

ELEVATE YOUR NEXT FUNCTION WITH OUR THOUGHTFULLY CRAFTED TWO OR THREE-COURSE SET MENU AS A HIGHLIGHT OF OUR FUNCTION PACK. ALTERATIONS CAN BE MADE FOR DIETARIES.

3 COURSES

\$50PP

ALL PREVIOUS OPTIONS
ABOVE PLUS OPTIONS OF:

CHEESECAKE GF

HOUSE MADE CRUSHED BISCUIT
BASE CHOOSE YOUR FLAVOUR -
MANGO, PASSIONFRUIT, BERRIES,
FRESH FRUIT, BISCOFF

PANNA COTTA GF

HOUSE MADE CREAMY PANNA
COTTA CHOOSE YOUR FLAVOUR -
MANGO, PASSIONFRUIT, BERRIES,
FRESH FRUIT





SHARING BOARDS

CHARCUTERIE PLATE GFO - 10P PER BOARD \$80
MIXED OLIVES, TOASTED BAGUETTE

SEASONED WEDGES \$15
WITH SOUR CREAM AND SWEET CHILLI

BOWL OF CURLY FRIES \$15
WITH AIOLI

CORN RIBS \$20 SERVES 5
WITH CHIPOTLE & PARMESAN

SLIDERS \$5 PER SLIDER
CHICKEN | GFO
BEEF | GFO
HALOUMI | GFO

TACOS \$5 PER TACO
CHICKEN TACOS | GFO
PULLED PORK TACO | GFO
CAULIFLOWER TACO | GFO

MINI CAESAR SALADS \$6 PER CUP
COS LETTUCE, BACON, EGG,
CROUTONS, PARMESAN AND
CEASAR DESSING.

ARANCINI BALLS \$3 PER BALL
SUN-DRIED TOMATO, FETA AND
SPINACH

FRIED PLATTER - 10P PER BOARD.
\$80

MOZZERELLA STICKS / S+P
PRAWNS / MAC & CHEESE BALLS /
ONION RINGS / BUFFALO WINGS

MEAT SKEWERS \$3 PER SKEWER

NALOU WINGS \$2 PER WING



DRINKS PACKAGES

PRICING

**\$40 PER PERSON (2.5 HOURS)
WINE, SELECTED BEERS, CIDER, SOFT
DRINK AND COFFEE.**

**ADD \$20 PER PERSON
BASE SPIRITS WITH DRINKS PACKAGE**

**COCKTAIL ON ARRIVAL \$12 PER
PERSON**

**CHAMPAGNE ON ARRIVAL \$20 PER
BOTTLE**

**OPENBAR
ALL DRINK ORDERS WILL BE ADDED
TO A TAB WHICH WILL REQUIRE
PAYMENT ON DEPARTURE (NO SPLIT
BILLS)**

SELECTION

SPARKLING WINE

**·GRACE UNDER PRESSURE, BLANC DE
BLANCS, MOUNT GAMBIER.**

WHITE WINE

**·RADIS ESTATE 'KELPIE' , SAUVIGNON
BLANC, COONAWARA 2023
·LONGVIEW, 'QUEENIE', PINOT GRIGIO,
ADELAIDE HILLS, 2023
·KONARA, 'FLOWERS FOR LUCY',
MOSCATO, COONAWARA, 2024**

RED WINES

**·BRAND'S LAIRA, BLOCKERS,
CABERNET SAUVIGNON,
COONAWARA, 2021
·HENTLEY FARM, VILLAIN & VIXEN,
SHIRAZ, BAROSSA, 2022**

BEERS

**·CARLTON DRY ·CARLTON
DRAUGHT ·GREAT NORTHERN
3.5 ·HAHN SUPER DRY
·CORONA , ·COOPERS PALE
ALE**

CIDER

**·SOMERSBY BLACKBERRY
·SOMERSBY APPLE.**

BASE SPIRITS

**VODKA, GIN, TEQUILA, RUM,
BOURBON-WHISKEY, JACK
DANIELS**



DESSERTS & EXTRAS

LOVE AT FIRST BITE - LET OUR DESSERTS BE THE SWEET
FINALE TO YOUR PERFECT EVENT

DESSERTS

TIRAMISU

CHEESECAKE | GF

HOUSE MADE CRUSHED BISCUIT
BASE CHOOSE YOUR FLAVOUR -
MANGO, PASSIONFRUIT, BERRIES,
FRESH FRUIT, BISCOFF.

PANNA COTTA | GF

HOUSE MADE CREAMY PANNA
COTTA CHOOSE YOUR FLAVOUR -
MANGO, PASSIONFRUIT, BERRIES,
FRESH FRUIT, CARAMEL, CHOCOLATE

FRUIT PLATTER | GF

SEASONAL FRESH FRUITS

FONDUE BOARD | GFO

DAIRY MILK CHOCOLATE,
MARSHMALLOWS, STRAWBERRIES,
BROWNIE BITES, MINI CINNY
DONUTS



OPTIONAL EXTRAS

FLOWERS INDIVIDUAL TABLE
ARRANGEMENTS - BY POSY
SMALL, MEDIUM, LARGE
PRICE ON REQUEST

FOOD & DRINK MENUS
A5 MENU DESIGN & PRINT
PRICE UPON REQUEST

PAINT & SIP - ELLEN ELLIS
EARTH GLOW FLORENCE

CAKE & SIP - MICHELLE
VAUGHAN
PRICE ON REQUEST

