



Functions

We love hosting events and have the ability to cater for groups of all different sizes here at Motor. The bar side of the venue can hold up to 70 guests, with the potential to add in the courtyard that can hold an additional 40 guests. The whole venue is available for private hire, which will attract a minimum spend. Each function is of course individual and your party is no different. We are flexible here so if there is something else you are looking for or would like to change, please let us know so we can discuss further.

CANAPES:

CHOOSE 5 FOR \$40 PER PERSON • CHOOSE 6 FOR \$50 PER PERSON • ADD A WELCOME DRINK FOR \$10 PER PERSON

Oysters, mignonette

Tempura pumpkin, vadouvan, pomegranate (GF, VG, VEG)

Raw fish, apple, wasabi leaf, rice crisp (GF)

Beef tartare, mussel emulsion, potato (GF)

Prosciutto crostini, fig puree, horseradish

Boneless stuffed chicken wing, demi-glace (GF)

Leek and la fontella croquette, peach (VEG)

Mushroom croquette, porcini cream, chives (VEG)

Mortadella skewer, horseradish (GF)

Rockling roll, gribiche, pickled onion

Honey & rosemary lamb sausage rolls

Chicken bites, jalapeno aioli

Pea tartlet, goats curd, fennel (VEG)

Flourless chocolate brownie, bourban cream (VEG, GF)

DRINK OPTIONS:

2 HOURS - \$49 PER PERSON • 3 HOURS - \$65 PER PERSON • 4 HOURS - \$75 PER PERSON

WINES

2 Whites, 2 Reds, 1 bubbles, 1 rose

BEER

Stomping Ground lager on tap, Peroni red bottles

We can also offer a bar tab with beverages charged on consumption. Pre-selected items can be chosen to create a menu for you for the evening up to a certain time or limit, with either the host paying the tab or guests paying as they go.

PRIVATE DINING:

Our Private Dining room can hold up to 12 guests and you will be required to dine from a shared set menu at the cost of \$75 per person. Beverages can then be purchased on top and charged on consumption.