



THE JUNCTION

– BAR & BISTRO –

FUNCTION PRICING & MENUS 2024



Welcome to The Junction

Our team of staff are dedicated to exceptional service, and our exquisite modern cuisine ensures every function is catered for success. We understand all functions are unique and are more than happy to tailor a package to suit your requirements.

Please feel free to contact us with any queries, or alternatively, make an appointment for a guided tour of our venue.

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EVENT SPACES

The Junction is a multi-service venue with modern facilities for corporate presentations, and a place where friends and family can comfortably come together.

Event Space	CAPACITY (PERSONS)				ROOM HIRE (Inc GST))	
	Banquet	Cabaret	Cocktail	Theatre	Half Day	Full Day
Stables One	50	32	100	40	\$300	\$400
Stables Two	90	60	150	120	\$300	\$400
Stables One & Two (Ballroom)	180	120	230	200	\$350	\$500
Furphy Lounge	-	-	150	-	-	-

Half Day

8:00am - 1.30pm

Full Day

8:00am - 5:00pm or 6:00pm - midnight

Room HIRE INCLUSIONS

- Private bar facilities with tap beer
- Audiovisual with in-house sound system
- Parquetry dance floor
- Stage
- Free WIFI
- Linen
- White board and flip chart
- Complimentary car parking
- Experienced and professional event personnel



Event Spaces





Stables Ballroom

Featuring 282sqm of floor space, private bar and built in parquet dance-floor.

This large and flexible room is suitable for a range of events from seminars and conferencing to lunches, dinners, weddings and trade shows. We can even park a car inside if desired.

STABLES BALLROOM

CAPACITY (PERSONS)

	BANQUET	180
	CABARET	120
	COCKTAIL	230
	THEATRE	200

ROOM HIRE

HALF DAY	\$350
FULL DAY	\$500



Event Spaces





Stables One

With the ability to divide the Stables Ballroom into two smaller spaces, Stables One is suited to smaller, more intimate lunches or dinners, meetings and training days.

Stables One features 107sqm of floor space with a private bar.

STABLES ONE

CAPACITY (PERSONS)

	BANQUET	50
	CABARET	32
	COCKTAIL	100
	THEATRE	40

ROOM HIRE

HALF DAY	\$300
FULL DAY	\$400



Event Spaces





Stables Two

Stables Two with an incrementally larger capacity, is a suitable space for lunches or dinners, conferences, training sessions or smaller cocktail functions.

Stables Two features 153sqm of floor space with a private bar.

STABLES TWO

CAPACITY (PERSONS)

	BANQUET	90
	CABARET	60
	COCKTAIL	150
	THEATRE	120

ROOM HIRE

HALF DAY	\$300
FULL DAY	\$400



Event Spaces

Furphy Lounge

Furphy Lounge is where all the action happens at The Junction. Hosting live entertainment every Friday and Saturday evenings and weekly Trivia on Thursdays, it is the perfect place to organise your next social gathering.

We can cater for groups of 10 – 150 and have an extensive food and beverage selection to choose from.

FURPHY LOUNGE

CAPACITY (PERSONS)



COCKTAIL 150

ROOM HIRE

FREE - ROOM OPEN TO THE GENERAL PUBLIC. AREA RESERVATION ONLY.



FOOD OPTIONS

Cocktail Platters

(All prices Inc. GST)

COLD OPTIONS

Selection of Dips, Toasted Flatbread and Vegetable Sticks	\$48 serves 10
Grazing Board: SA Cured Meats, Pickles, Marinated Olives, Cheese	\$82 serves 10
Cheese Board, SA Blue, Brie, Cheddar, Grapes, Fruit Paste, Lavosh, Mixed Nuts	\$100 serves 10
Seasonal Fruit Platter	\$75 serves 10
Natural Coffin Bay Oysters, Shallot Vinaigrette, Lemon	\$75 two dozen
Chef's Selection Assorted Sushi, Wasabi Mayonnaise, Soy, Pickled Ginger	\$75 serves 20
Chef's Selection Assorted Cold Rolls, Burnt Pineapple Nuoc Cham	\$80 serves 20

HOT OPTIONS

Smoked Ham and Swiss Cheese Croissants	\$70 serves 20
Kilpatrick Coffin Bay Oysters, Lemon	\$65 one dozen
Potato Wedges, Sweet Chilli, Sour Cream, Chives	\$55 serves 10
Cocktail Pies and Pasties, Tomato Sauce	\$78 30 units
Sausage Rolls, Beerenberg Tomato Relish	\$75 20 units
Chef's Selection Mini Quiches	\$75 20 units
Vegetable Spring Rolls, Sweet Sesame Soy Sauce	\$64 50 units
Tempura Prawns, Ranch Sauce	\$88 30 units
Spinach and Ricotta Rolls	\$75 20 units
Steamed Chicken Dim Sims, Chilli, Spring Onion, and Soy Sauce	\$65 50 units
Mushroom Arancini, Truffle Mayonnaise, Parmesan Crisps	\$88 25 units
Tandoori Chicken Skewers, Mint Yoghurt	\$85 30 units
Indian Spiced Lamb Ribs, Quandong and Sweet Chilli Sauce	\$88 20 units
Mini Beef Sliders, House Pickles, Swiss Cheese, Burger Sauce	\$85 15 units
Mini Buttermilk Fried Chicken Sliders, Baby Cos, Garlic Aioli	\$85 15 units
Roast Pork Bao Bun, Hoisin, Pickled Cucumber, Carrot, Coriander	\$95 15 units
Mini Hot Dogs, Onion Jam, Seeded Mustard, Melted Cheese	\$84 15 units

DESSERT OPTIONS

Chef's selection dessert platter	\$90 30 units
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FOOD OPTIONS

Set Menu

2-COURSE SET MENU \$60PP

includes bread roll, butter and garden salad to the table.

3-COURSE SET MENU \$70PP

includes bread roll, butter and garden salad to the table.

'Feed me' menu platters to the table

CHEF'S SELECTION TO THE TABLE - \$75.00 PER PERSON

Chefs selection of breads, dips, starters, mains, sides and cheese platters to the table.

OPTIONAL EXTRAS

Alternate drop \$3pp

Choice \$7.50pp

Additional sides \$4pp

(All prices Inc. GST)

FOOD OPTIONS

Set Menu

ENTRÉE

Beetroot Arancini, Beetroot Ketchup, Garlic Aioli, Rocket, Parmesan Crisps

Indian Spiced Lamb Ribs, Spiced Basmati, Quandong and Sweet Chilli Sauce, Coriander

Fried Buttermilk Chicken, Baby Cos, Parmesan, Compressed Rockmelon, Bee Pollen, Red Onion, and Honey Mustard Mayonnaise

Baby Bocconcini, Dried Kalamata Olive, Baby Spinach, Smoked Sun-dried Tomato Pesto, Balsamic Glaze and Croutons

Tempura Prawn, Mixed Leaves, Pickled Cucumber, Carrot, Toasted Sesame Seeds, Crispy Noodles, and Sweet Chilli Soy Dressing

MAIN COURSE

100-Day Grain Fed Beef Porterhouse on the Bone, Paris Mash, Broccolini, Red Wine Jus

Vadouvan Spiced Barramundi, Cauliflower, Poppy Seed Spiced Zucchini Noodles, Coriander

Roasted Oregano and Garlic Chicken Breast, Parmesan Polenta, Truffled Mushroom Cream Sauce, Chorizo and Basil

Crumbed Chicken Breast Schnitzel, with Chips and Plain Gravy

Thai Green Chicken and Vegetable Curry, Steamed Rice, Prawn Crackers and Coriander

Battered Fish and Chips, with Tartare Sauce and Lemon

Pork Belly, Spiced Apple Puree, Roasted Fennel, Garlic and Herb Pangritata, Jus

Lamb Shoulder, Pea Puree, Cous-cous, Fetta, Dukkha, Jus, and Mint



SET MENU

FOOD OPTIONS

Set Menu

SIDE DISHES

Additional \$4.00 per person

Garlic & Thyme Roasted Chats

Seasonal Steamed Greens, Rio Vista Olive Oil, Flaked Salt

Maple Roasted Carrots, Cumin, Mint Yoghurt

Mixed Mediterranean Roasted Vegetables

Baby Spinach, Pumpkin, Dukkah, Fetta, Dijon White Balsamic Dressing

DESSERT

White Chocolate Blondie, Macadamia Ice-Cream, Mango Coulis

Sticky Date Pudding, Butterscotch Sauce, Vanilla Ice-Cream

Pavlova, Kiwi Fruit, Strawberry, Passionfruit, Chantilly Cream

Lemon Cheesecake, Meringue, Marscapone, Citrus Curd, White Chocolate Crumb

Chocolate Tart, Spiced Marscapone and Orange

Chef Selection Mini Desserts to the table

South Australian Cheese Platter to the table: Blue, Brie, Cheddar, Grapes, Fruit Paste and Lavosh – **Add \$5pp**

(All prices Inc. GST)



SET MENU

FOOD OPTIONS

Conferencing

MORNING & AFTERNOON TEA

\$8.50 PER PERSON

(All prices Inc. GST)

Tea Drop tea, Nespresso coffee, iced water, mints and 1 x selection from our tea break menu.
(Additional choice - add \$4.50 per person)

SAVOURY ITEMS

- Smoked Ham and Swiss Cheese Croissants
- Chef's Selection Mini Quiches
- Vegetable Spring Rolls, Sweet Sesame Soy Sauce
- Mushroom Arancini, Truffle Mayonnaise, Parmesan Crisps
- Sausage rolls, Beerenberg Tomato Relish
- Beef Pies, Seeded Mustard BBQ Sauce
- Tempura Prawns, Ranch Sauce
- Spinach and Ricotta Spanakopita
- Shared Cheese Board, Cheese Board, SA Blue, Brie, Cheddar, Grapes, Fruit Paste, Lavosh, Mixed Nuts
- Shared Charcuterie Board, SA Cured Meats, Pickles, Marinated Olives, Cheese, House Bread, Crackers, Mixed Nuts
- Shared Selection of Dips, Toasted Flatbread and Vegetable Sticks

SWEET ITEMS

- Seasonal Fruit Platter
- Chef's Selection Freshly Baked Danishes
- Mini Muffins, Chocolate, and Blueberry
- Cookies, Double Choc Chip, Anzac, Apricot & Ginger
- Freshly Baked Scones, Jam and Cream
- Carrot and Walnut Cake
- Mixed Berry Cheesecake
- Caramel Slice
- Assorted Profiteroles
- Mini Lamingtons, Berry Coulis
- Mini Pavlovas, Chantilly Cream, Kiwi Fruit, Strawberry, Passionfruit



CONFERRING

FOOD OPTIONS

Conferencing

WORKING LUNCH 1

\$28.00 PER PERSON

A selection of wraps, baguettes and Turkish bread with gourmet fillings changing daily.

Add Chef's Selection of mini desserts for \$6.00pp

WORKING LUNCH 2

\$35.00 PER PERSON

Thai Green Chicken Curry

Pineapple Rice

Cucumber, Red Onion, Sumac and Mint Salad

Prawn Crackers

Add sliced fresh fruit platter for \$3.00pp

WORKING LUNCH 3

\$40.00 PER PERSON

Chef's Selection of Assorted Wraps, Baguettes, and Turkish Bread with Gourmet Fillings – Changing Daily

Chef's Selection of Hot Dish, Rice, and Accompaniments

Chef's Selection of Vegetarian Salad

Chef's Selection of Mini Desserts

ADDITIONAL HOT FORK DISHES

ADDITIONAL \$9.50 PER PERSON

Spinach and Ricotta Cannelloni, Napolitana Sauce, Parmesan Cheese, and Basil

Butter Chicken Curry, Cumin Basmati Rice, Fresh Coriander, and Papadums

Beef Stroganoff, Mushrooms, Buttery Mashed Potato

Honey Soy Chicken, Green Beans, Carrot, Capsicum, Jasmine Rice, and Spring Onion





Beverage OPTIONS

Beverage Packages

HOUSE PACKAGE

Hardy's 'The Riddle' Brut Sparkling	Two hour	\$29PP
Hardy's Sauvignon Blanc		
Hardy's Shiraz	Three hour	\$32PP
West End Draught		
Hahn Super Dry 3.5%	Four hour	\$35PP
Hahn Premium Light		
Selection of soft drinks	Five hour	\$37PP

CLASSIC PACKAGE

Lois The Lane Sparkling	Two hour	\$32PP
Stonehaven Stepping Stone Sauv Blanc		
Reschke Pinot Gris	Three hour	\$35PP
Reschke Shiraz		
West End Draught	Four hour	\$38PP
Hahn Superdry		
Hahn Super Dry 3.5%	Five hour	\$40PP
Furphy Refreshing Ale		



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Open daily 9am - 3am

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