



— THE HOEY MOEY'S —

FUNCTIONS MENU

CONTACT : CATERING@HOEYMOEY.COM.AU

THE HOEY MOEY SUPPORTS & ENCOURAGES THE RESPONSIBLE SERVICE OF ALCOHOL

SMOKEHOUSE SHARED EXPERIENCE

2-COURSES: \$55_{PP}

3-COURSES: \$65_{PP}

STARTERS

Homemade Herb & Garlic Breads

Freshly crafted, covered in garlic & herbs, paired with house-made Napoli sauce

Crispy Smoked Chicken Wings

Hoey Moey BBQ Smokehouse seasoned chicken wings, crispy fried & paired with house-made specialty BBQ sauces

MAINS

A selection of Texas BBQ peppered brisket, smokey BBQ pulled pork, smoked andouille sausage & smoked portobello mushroom, placed down the centre of the table

Paired with Smokehouse sides & sauce – brioche slider buns, pickles, pickled onions, Elotes corn salad, slaw, potato gems & onion rings

DESSERT

Choice of two (alternate drop)

House-made Sticky Date Pudding

A warm and house prepared dessert made with moist dates, drenched in a silky toffee caramel sauce, served w a scoop of vanilla ice cream + whipped cream

Apple & Cherry Crumble

Local bakery-crafted warm apple & cherry crumble, served w/ a scoop of vanilla ice cream + whipped cream

Vegan Chocolate Lava Cake

Topped with a warm chocolate sauce & freeze-dried raspberry crumble

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PLATTERS

SMOKEHOUSE SLIDER PLATE (10 PPL) \$200

House-smoked BBQ meats & veggies served on locally-crafted slider buns with zesty slaw

- Texas BBQ Peppered Brisket • Smokey BBQ Pulled Pork

PARTY FAVOURITES (10 PPL) \$140

- Party Pies • Sausage Rolls • Mini Beef Dim Sims • Vegetable Spring Rolls

WRAP PLATTER (10 PPL, CHOICE OF 2) \$140

- Ham & Cheese - Smoked ham, cheese, mixed greens, beetroot, carrot & aioli
- Sweet Chilli Chicken - Chicken schnitzel, cheese, lettuce, beetroot, carrot & sweet chilli
- Grilled Chicken Caesar - Grilled chicken breast, cos lettuce & Caesar dressing
- Salami & Cheese - Salami, cheese, lettuce, beetroot, carrot & aioli
- Cheese - Tasty cheese, lettuce, beetroot, carrot & aioli

CHARCUTERIE BOARDS

\$25 PP (MIN. 10 PPL)

Meat & Cheese Charcuterie

Individually selected cured meats & cheeses such as salami, prosciutto, vintage cheddar cheese & creamy brie.

Herb & garlic crostinis, grilled flatbread served with hummus, olive tapenade, pesto, aioli.

Fresh fruit & berries, mixed toasted nuts, dried fruits, fresh herbs.

Cheeseboard

A mixture locally sourced of hard & soft cheeses such as truffle cheddar, creamy brie & blue cheese.

Spice-roasted vegetables, cherry tomato, cucumber, carrot and celery crudite.

Herb & garlic crostinis, grilled flatbread served with hummus, olive tapenade, pesto, aioli.

Pickled house vegetables, olives, capers & sun-dried tomatoes.

Fresh fruit & berries, mixed toasted nuts, dried fruits, fresh herbs.

Vegan Charcuterie Platter

Smokey grilled mushrooms, marinated & grilled tofu bites, marinated steamed beets.

Spice-roasted cauliflower & pumpkin, cherry tomato, cucumber, carrot & celery crudite.

Herb & garlic crostinis, grilled flatbread served with hummus, olive tapenade, vegan pesto, vegan aioli.

Pickled house vegetables, olives, capers, sun-dried tomatoes.

Fresh fruit & berries, mixed toasted nuts, dried fruits, fresh herbs.

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CANAPÉS

CHOICE OF 4 (MIN. 25 PPL): \$24 PP

BBQ Smoked Pulled Pork Hard Shell Tacos with Smokin' Hoey BBQ Sauce

Hoey Smokehouse BBQ pulled pork served in hard shell corn tacos, drizzled with Smokin' Hoey BBQ Sauce & topped with green onion.

Crispy Barramundi Tacos & Slaw

4'' toasted tortilla filled with zesty slaw, crispy salt & pepper dusted barramundi, finished with lemon paprika aioli & coriander.

Bacon Wrapped Jalapeno & Cream Cheese Poppers

Cheddar cheese & cream cheese filled jalapenos wrapped in crispy bacon, served with a ranch dipping sauce.

Roasted Pumpkin, Feta & Rosemary Arancinis

Roasted pumpkin, feta & rosemary risotto, crumbed & golden fried, paired with marinara dipping sauce (VG)

Smoked Pork Bao Buns with Pickled Slaw

Steamed soft bao buns filled with house-smoked BBQ pork, tart pickled slaw & hoisin sauce, finished with green onion & sesame seeds.

Beef & Red Wine Bites (open-top pies)

Slow-braised tender beef, red wine & rosemary, served in a crisp tart shell with fried herbs & parsley.

Crispy Falafels & Hummus Dip

Handcrafted falafels made with spiced chickpeas & fresh herbs, served with a house-made hummus, drizzled with olive oil & lemon. (V)

Garlic Prawn & Spicy Aioli Crostini

Mixed herb crostini topped with garlic marinated prawns, served atop spicy lemon aioli, finished with chives.

Glazed Cocktail Meatballs

Seasoned beef brisket meatballs coated in glossy garlic soy glaze, finished with green onion & sesame seeds.

Grilled Cajun Chicken & Brie Skewers

Skewered grilled Cajun-spice rubbed chicken breast, topped with cranberry sauce & brie, finished with fresh herbs.

House-made Pork Sausage Rolls

Herb-seasoned pork mince wrapped in puff pastry, topped with cracked pepper & sesame seeds, sliced thin & served with house-made tomato relish.

Smokehouse BBQ Pork, Mac & Cheese Bites

Cheesy mac & cheese mixed with Smokehouse BBQ pulled pork, crumbed & golden fried, served with Smokin' Hoey dipping sauce.

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BEVERAGES

The Hoey Moey offers an assortment of local and craft beers on tap, bottled beer and RTD selection. In addition, we also offer an incredible cocktail and wine list. We are able to facilitate both a pay as you go option or bar tab, which can either be pre-paid prior to your function or set up on the day. Coloured wrist bands will be given to your guests for bar tab management.

- *A credit card is required prior to commencing a bar tab*
- *Full payment is required at the conclusion of the event*

YOUR FUNCTION & EVENT SPECIALISTS

Whether you are planning a corporate gathering, a wedding reception, special celebration or team event, let The Hoey Moey Functions and Event Specialists turn your vision into a reality.

With years of experience hosting a multitude of events and parties, our team are the best to make your special occasion a truly memorable one. All of this is available to you in the most idyllic and iconic location nestled on the fringe of the Pacific Ocean.

Let us handle all of the logistics so you can enjoy your event without worry.

The next page outlines the floorplan and capacity of the different areas within the venue.

**To book your next event, contact our Functions & Events Co-ordinator on
6652 3833 or catering@hoeymoey.com.au**

- *NOTE: 50% deposit is required at time of booking, with final payment required 1 week before function, including final numbers*

CONTACT : [CATERING@HOEYMOEY.COM.AU](mailto:catering@hoeymoey.com.au)

FLOORPLANS

From an intimate VIP area to a spacious full room function,
The Hoey Moey offers various environments and settings that will set the scene
for a memorable event...



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