



Functions

at the
Mean Fiddler
Hotel



THE MEAN FIDDLER

Entertaining Since 1826



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As well as being the place to catch up with friends, entertain the family or enjoy a meal, the Mean Fiddler also offers a superb selection of spaces perfect for your next private or corporate event.

Heritage listed and shrouded in history, this contemporary venue is the perfect choice to get your friends, family and guests talking.

At the Mean Fiddler the options are endless - with your choice of several private or open function areas.

Your next corporate function, family celebration, wedding reception or community gathering will definitely impress at the Fiddler.

We have a dedicated events and catering team with extensive experience preparing and executing functions to the highest possible standards.

Located on the outskirts of the Sydney CBD, the Mean Fiddler's sumptuous dining menu and professional service will ensure your next function or event will definitely be an occasion to remember.



History

The Mean Fiddler Hotel is without doubt one of Australia's finest. Voted No.1 in the 2009 A.H.A Awards it remains the most awarded hotel complex in Australia and has a long and exciting history.

The Heritage Building fronting Windsor Road was designed by Sir Francis Greenway in 1826 as a half way house for Cobb & CO, to service the Parramatta to Windsor run. Sandstone was quarried in Parramatta and transported by oxen drawn carts to build the structure which today is listed on our National Heritage Register.

With the demise of Cobb & Co the building has been used as a hotel, accommodation, reception hall and restaurant. It has been lovingly restored and attracts hundreds of visitors annually who have an interest in our heritage history.

One owner, John Seath suffered an accident with his horse and carriage and passed away in one of the rooms. Over the years we have had many reports of a presence which some believe is John Seath's ghost.

At the rear of the Heritage Building is the Woolshed known previously as The Vinegar Hill Woolshed, which for many years was the home of country and western music. Always a destination venue it attracts both young and old to good old-fashioned entertainment.

The Irish Bar built behind the Heritage Building was built in 1996 and features the best of Irish charm and ambience. The bar is decorated with hundreds of memorabilia of our early days with contributions from Ireland, England, France, United States and early Australia. One of the main features is a large bronze chandelier weighing 2.4 tonnes. The magnificent piece in its early life was raised and lowered by winch to change candles. Modern technology has allowed us to fit electric lights and dispense with the winch.

The building boasts magnificent timberwork and stairs much of which came out of an Irish Church where it is reported the previous owners, Larry & Briega Tuite were married. Dividing the wall at the rear of the bar feature convict handmade bricks. Hanging from the rafters is an authentic display of penny-farthing bicycles, marine lights, saddlery, and bric a brac typical of Irish culture at the turn of the last century.

Ownership of the hotel changed in 2002, which was followed by a comprehensive redevelopment program that remains ongoing. This redevelopment has included function rooms, food and liquor bar, stock and station store, ice cream shop, restaurant and bistro dining, landscaping, large courtyards and verandahs, outdoor movie screen, building and site sound proofing and last but not least our entertainment venue voted No.1 in NSW.

The Mean Fiddler Hotel is proudly Australian and always offers the warm hand of welcome to our patrons and their guests.



Seated

Entrée

\$42

2 course

Slow roasted butternut pumpkin and coriander soup with crème fresh (V)
Spinach and ricotta ravioli with sage butter (V)
Thai beef salad

\$52

3 course

Mains

Pan fried Atlantic salmon on asian slaw with pickled ginger and wasabi hollandaise sauce
Garlic and herb marinated chicken breast fillet on mushroom risotto with a brandy and sweet mustard cream sauce
Pepper crusted sirloin on rosti potatoes with baby carrots and port jus
Mushroom stroganoff with steamed rice

Desserts

Fresh fruit pavlova with strawberry coulis and fresh cream
Belgian chocolate tarts with a hot whiskey fudge sauce and white chocolate ganache

Entrée

\$48

2 course

Cream of vine ripened tomato soup with basil pesto and extra virgin olive oil (V)
Fetticuni carbonara
Salt and pepper calamari with chilli jam

\$58

3 course

Mains

Schezwan pepper crusted barramundi fillets on stir fried asian vegetables with steamed jasmine rice
Garlic and herb marinated chicken breast fillet on mushroom risotto with a brandy and sweet mustard cream sauce
Braised ox cheek on creamed potatoes with blue cheese dumplings, baby vegetables and a red wine sauce
Vegetable strudel with cous cous and a mushroom and brandy sauce

Desserts

Parisian of mint infused melon with mango sorbet
Bread and butter pudding with butterscotch sauce and vanilla ice cream



Seated *continued*

Entrée

Cream of mushroom Soup (V)
 Oven roasted pumpkin gnocchi with salsa verdi and basil shards
 Scallops St Jacques
 Asparagus, blue cheese and prosciutto involtini with aioli

\$57

2 course

\$67

3 course

Mains

Pan fried rainbow trout with slow roasted vegetables, fresh basil pesto and balsamic glaze
 Char grilled chicken mignon with straw mushrooms, pommes anna, wilted baby spinach chasseur
 Oven roasted loin of lamb with black pudding on Kumara potatoes, asparagus spears and honey, rosemary and garlic sauce
 Roast vegetable tian with provençal sauce

Desserts

Vanilla panna cotta with cherry compote and king island cream
 Steamed sticky date pudding with butterscotch sauce and vanilla ice cream

Entrée

Prawn laksa with rice noodles and coriander
 Saffron risotto with asparagus spears, peas and smoked bacon
 King prawn cocktail with lemon cheek, brown bread and butter
 Char grilled baby octopus salad
 Mongolian lamb cutlets with steamed rice

\$65

2 course

\$75

3 course

Mains

Crispy skin duck breast served on gratin potatoes with winter greens and orange sauce
 Grilled blue eyed cod on chive mashed potatoes with pea puree and prosciutto
 Char grilled filet mignon with pommes anna, wilted spinach and café de Paris butter
 Oven roasted loin of lamb with black pudding on Kumara potatoes, asparagus spears and honey, rosemary and garlic sauce

Desserts

Lemon grass and guava parfait with passionfruit and almond tulle
 Choux pastry swan on a pool of rich chocolate and Grand Marnier sauce with double cream



Platters

Woodfired Turkish bread with hummus, tzatziki and spicy capsicum dips	\$40.00
Crudites with dips	\$40.00
Spicy potato wedges with sour cream, sweet chilli sauce and guacamole	\$40.00
Chicken nuggets and shoe string fries, tomato and BBQ sauce	\$50.00
Chicken wings with ranch dressing	\$65.00
Party platter	
Party pies and sausage rolls, with vegetable spring rolls and assorted quiches with dipping sauces	\$70.00
Sandwich platter	\$70.00
Deep ocean delights - Salt and pepper calamari, fish cocktails, tempura prawns	\$100.00
Antipasto platter	\$100.00

(serves 8)

Individual Servings

Tempura battered fish pieces with hand cut chips and citrus	\$6.50
Salt and pepper calamari with Thai salad	\$6.50
Spaghetti and meat balls with napolitana sauce and Parmesan cheese	\$6.50
Thai beef salad with hokkien noodles	\$6.50
Fried tofu with stir fried vegetables	\$6.50
Chicken wings with ranch dressing	\$6.50

Per platter

Per person





Canapes

Cold

	<i>Price per item</i>
Tomato and basil bruschetta	\$2.00
Chicken and mushroom vol-au-vent	\$2.50
Vegetable fritatta with onion jam	\$2.50
Chicken Caesar tartlet	\$3.00
Pate pearls with Cumberland sauce	\$3.00
Prawn vol-au-vent	\$3.00
Rare peppered beef with horse radish cream	\$3.00
Smoked salmon and dill crème fresh crepe with salmon caviar	\$3.00
Bloody Mary oyster shots	\$4.00
Pan fried duck with orange glaze and caramelised kumquat	\$4.00
Cured Atlantic salmon with marbled quail egg and chives	\$4.00

Hot

Steamed pork buns with Chinese BBQ sauce	\$2.50
Thais fish cakes with pickled ginger	\$2.50
Spinach and ricotta tartlet with sun dried tomato pesto	\$3.00
Mini roast beef rolls	\$3.00
Slow roasted butternut pumpkin and coriander arancini	\$3.00
Crumbed braised beef with blue cheese dipping sauce	\$3.00
Tandoori chicken tenderloin skewer with riata	\$3.00
Lamb souvlaki skewer with tzatziki	\$3.00
Mini Wagyu burgers with cheddar cheese and tomato chutney	\$4.00
Tempura prawn with wasabi mayonnaise	\$4.00
Grilled Scallops with coriander, chilli, ginger and fried garlic	\$4.00
Peking duck pancakes with Hoisin	\$4.00



Conference Menus

Refreshments

Please select one of the following items

Fresh baked banana cake
Assorted selection of mini muffins
Glazed Danishes and croissants
Traditional scones with jam and cream
A selection of sandwiches and wraps
Self serve tea and coffee station

\$6.50 per person

Light Working Buffet Lunch

Fresh assorted sandwiches and wraps
Platter of seasonal sliced fruit
Self serve tea and coffee station

\$16.50 per person

Substantial Working Buffet Lunch

Antipasto platter of European and Australian flavours
Cold cuts platter
Traditional Caesar salad
Selection of fresh bread rolls
Australian cheese platter with crisp bread, dried fruits and nuts
Self serve tea and coffee station

\$22.50 per person

Hot Working Lunch

Oven baked Turkish bread with dips
Eastern spiced butter chicken served with Jasmine rice
Roast of the day
Penne pasta tossed with spinach and pesto finished with goats cheese and
toasted pine nuts
Fresh salad greens with champagne vinaigrette
Self serve tea and coffee station

\$29.50 per person





Breakfast

Continental Buffet Breakfast

\$12.50 per person

Selection of cereals
Fresh white, wholemeal and wholegrain toasts with preserves
Selection of Danish pastries
Fresh fruit yoghurt and honey
Freshly squeezed orange juice
Tea and coffee station

Served as a self-serve or table buffet

Hot Plated Breakfast

\$20.00 per person

Grilled sausages
Crispy bacon
Confit vine tomatoes
Slow cooked scrambled eggs
Tea and coffee Station

Served as a plated hot meal

Full Buffet Breakfast

\$27.50 per person

Selection of cereals
Fresh white, wholemeal and wholegrain toasts with preserves
Selection of Danish pastries
Fresh fruit yoghurt and honey

Grilled sausages
Crispy bacon
Grilled Tomatoes
Slow cooked scrambled eggs

Freshly squeezed orange juice
Tea and coffee station

Served as a combined table buffet and plated hot meal



Beverage

Premium Package

Rothbury Estate Sparkling Cuvée
Rothbury Estate Chardonnay
Rothbury Estate Semillion Sauvignon Blanc
Rothbury Estate Cabernet Merlot
Rothbury Estate Shiraz Cabernet
Domestic draft beer
Juice
Soft drink

2 Hours - \$30

3 Hours - \$35

4 Hours - \$40

5 Hours - \$45

Platinum Package

Chandon NV
Robert Oatley Chardonnay
Cape Mentelle Georgiana Semillion Sauvignon Blanc
Robert Oatley Cabernet Merlot
Cape Mentelle Marmaduke Shiraz
Domestic Draft Beer
Perrier sparkling water
Juice
Soft drinks

2 Hours - \$40

3 Hours - \$45

4 Hours - \$50

5 Hours - \$55





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