

Function Menu

The White Star Hotel is a unique venue with a lot to offer! Situated in the heart of Albany's city centre, overlooking the beautiful King George Sound, we bring to you a modern twist within our historic building.

Offering mouth watering food, heavenly cocktails, a broad range of beers and an extensive range of local wines, we can cater for any requirement.

Whether you are seeking a venue for a private dinner, large party, or perhaps something in between, we have a combination of function spaces to suit any size or style. We are committed to providing you with a personal yet professional touch and our friendly staff will be sure to look after your every need.

This package will provide you with a range of options, however we are always flexible & happy to accommodate any requests.

Please do not hesitate to contact our dedicated Functions Manager to discuss our function packages further or to arrange a meeting.

We look forward to being a part of your next event.



THE WHITE STAR
—RESTAURANT BAR BREWERY MUSIC—

THE WHITE STAR HOTEL ALBANY / 72 STIRLING TCE ALBANY WA 6330

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Set Menu Option 1

\$35pp 3 Courses
\$28pp Entrée & Main / **\$32pp** Main & Dessert

Entree

Baguette with Dukkah and Olive Oil
to be placed on table upon guests arrival

Main

Chicken Parmigiana
*Crisp Crumbed Chicken Breast, Rich Napolitana Sauce, Mozzarella Cheese,
Garden Salad & Chips*

Fish and Chips
Local Beer Battered Fish, Garden Salad, Chips & house made Tartare (DF)

Pumpkin Salad
*North African Spices, Toasted Granola, Swiss Chard, Pickled Onion, house
made Labne (GF, VO)*

Dessert

Sticky Date Pudding
*rich Pudding full of Dates, smothered in Maple Butterscotch Syrup
with whipped Cream*

Chocolate Torte
served with Raspberry Sorbet (GF, V)

Set Menu Option 2

\$35pp 2 Courses / **\$45pp** 3 Courses

Entree

Baguette with Dukkah and Olive Oil

~ or ~

House Made Garlic Bread

to be placed on table upon guests arrival

Main

Beef Cheek

Braised and served on smooth Polenta, Roasted Baby Carrots, topped with Jus

Chicken Scallopini

Dauphinoise Potato & wilted Spinach, topped with Fungi Sauce (GF)

Mushroom Risotto

topped with Crispy Basil and fresh shaved Parmesan (GF, VO)

Dessert

Baked Honey Cheesecake

with Cinnamon Labne & Pear Salsa (GF)

Chocolate Torte

served with Raspberry Sorbet (GF, V)

Set Menu Option 3

\$50pp 2 Courses / **\$55pp** 3 Courses

Entree

Shark Bay Scallops

with Garlic Butter

Crispy Beef

Marinated in Masterstock with Chilli Jam, Peanuts & Coriander (GF, DF)

Tempura Vegetables

with Ponzu Dipping Sauce

Main

Beef Cheek

Braised and served on smooth Polenta, Roasted Baby Carrots, topped with Jus

Chicken Scallopini

with Dauphinoise Potato & wilted Spinach, topped with Fungi Sauce (GF)

Mushroom Risotto

topped with Crispy Basil and fresh shaved Parmesan (GF, Vegan Option)

Dessert

Baked Honey Cheesecake

with Cinnamon Labne & Pear Salsa (GF)

Chocolate Torte

served with Raspberry Sorbet (GF, Vegan)

Sticky Date Pudding

Rich Pudding full of Dates, smothered in Maple Butterscotch Syrup

with whipped Cream

(DF) DAIRY FREE (GF) GLUTEN FREE (V) VEGAN (VO) VEGAN OPTION AVAILABLE

Christmas Set Menu Option

\$45pp 2 Course / **\$55pp** 3 Course

Entree

Ham Hock Terrine
with Celeriac Remoulade

Prawn Cocktail
with Bloody Mary Dipping Sauce

Roasted Carrots
with Granola and Whipped Feta Salad

Main

Whole Roast Sirloin
served with Yorkshire Pudding and Gravy

Salmon Fillet
with Whipped Caper Butter

Poached and Roasted Chicken Breast
with Stuffing

all meals served with a selection of Potatoes, Seasonal Vegetables and Salad

Dessert

Fruit Mince Pies
served with Custard

Sticky Date Pudding
served with Brandy Butterscotch

Peaches and Cream
served with Pistachio Meringues

Platter Options

Ploughman's Platter / \$8pp

*Marinated Olives, Local Cheese, assorted house made Dips with Focaccia,
Ham Hock Terrine and Dukkah*

Main Platter Selection / \$50 Per Platter

Savoury

Party Pies

with Tomato Sauce

Mini Sausage Rolls

with Tomato Sauce

Assorted Mini Quiches

Fish Bites

with Kewpie Mayo and Nam Jim

Salt and Pepper Squid

served with Siracha Mayo

Zucchini Fritters

topped with Coconut Yogurt

Crispy Chicken Baos / Tofu Bao Buns

with an Asian Slaw and Kewpie Mayo

Pork Belly Bites

Jalapeno Poppers

Crispy Chicken Wings

Oysters

Natural and Kilpatrick

Chicken Skewers

with Satay Sauce

Onion Rings

with Sweet Chilli and Aioli

Canapes available upon request from \$5pp

Sweet

Sticky Date Bites

with Maple Butterscotch

Strawberry Tarts

Ice Cream Cones

with a range of house made Ice Creams

Beer Menu

On Tap / Bottled

The White Star Hotel Bar houses one of the largest selections of Tap Beers in Albany featuring ranges from popular Australian breweries and quality craft beers from multi award winning, locally owned and operated brewery, Wilson's Brewing Co.

Beer on tap

Hahn Super Dry \$5.50/\$10.00

Hahn Super Dry 3.5 \$5.00/\$9.00

Swan Draught \$5.50/\$10.00

Heineken \$6.50/\$12.00

Guinness \$6.00/\$11.50

Matso's Ginger Beer \$6.50/\$13.00

Iron Jack 'Red Dog' \$6.00/\$10.00

Bottled Range

Little Creatures Pale Ale \$6.00/\$11.50

Little Creatures Indian Pale Ale \$6.50/\$12.00

Elsie WA Ale \$6.00/\$11.00

Rogers Amber Ale \$6.00/\$11.00

Furphy Refreshing Ale \$6.00/\$12.00

Little Creatures

Corona \$8.50

Hahn Light 2.9% \$5.00

Iron Jack 3.5% \$6.00

James Squire

150 Lashes Pale Ale \$6.00/\$11.00

Chancer Golden Ale \$6.00/\$11.00

Orchard Crush Apple Cider \$6.50/\$12.00

Wilson's Brewing Co

ON TAP

Rough Seas Pale Ale \$6.00/\$12.00

Lost Sailor Dark Ale \$6.00/\$12.00

Seasonal Brew \$6.00/\$12.00

Wine Menu

White / Sparkling / Red / Rose

Our extensive Wine list is carefully selected from wineries across the Great Southern and we believe it to perfectly showcase what our beautiful region has to offer!

White Wine

Alkoomi Late Harvest \$7.50/\$33.00
West Cape Howe Pinot Grigio \$8.00/\$36.00
Curious Nature Semillon Sauvignon Blanc \$6.50/\$28.00
West Cape Howe Semillon Sauvignon Blanc \$8.00/\$36.00
Lake House Denmark Sauvignon Blanc \$42.00
Rockcliffe Third Reef Sauvignon Blanc \$8.00/\$36.00
Ironwood Sauvignon Blanc \$38.00
Lake House Denmark Unwooded Chardonnay \$37.00
Wignalls Unwooded Chardonnay \$8.00/\$36.00
Lange's Frankland Estate Riesling \$9.50/\$40.00
Shepherd's Hut Chardonnay \$40.00
Duke's Single Vineyard Riesling \$45.00
Lakehouse Denmark Reserve Chardonnay \$52.00

Sparkling

Wignalls Sparkling \$34.00
Somerset Hill Pinot Chardonnay \$39.00
West Cape Howe 'NV' Sparkling Pinot Chardonnay \$50.00
Yellowglen Vintage Pinot Chardonnay \$35.00
Brown Brothers Prosecco \$36.00
Brown Brothers Rose \$36.00
Rockcliffe Sparkling Shiraz \$43.00
Lakehouse Denmark Pinot Noir Sparkling \$60.00
Mumm Cordon Rouge NV Brut \$90.00
Verve Cliquot \$120.00
Piccolo Sparkling - 200ml Bottles
Yellowglen Yellow \$11.00
Yellowglen Pink \$11.00
Henkell Dry \$12.00
Brown Brothers Moscato \$11.00
Brown Brothers Prosecco \$11.00

Red Wine

Wignalls Cabernet Merlot \$36.00
West Cape Howe Cabernet Merlot \$8.00/\$34.00
West Cape Howe Tempranillo \$38.00
Rockcliffe 'Quarram Rocks' Red Blend \$34.00
Montefalco Sangiovese (preservative free) \$45.00
Forrest Hill Cabernet Sauvignon \$10.00/\$45.00
Ironwood Cabernet Sauvignon \$38.00
Poachers Ridge Cabernet Sauvignon \$42.00
Dukes Single Vineyard Cabernet Sauvignon \$46.00
West Cape Howe 'Bookends' Cabernet Sauvignon \$49.00
Forest Hill Block 5 Cabernet Sauvignon \$72.00
Frankland Estate Olmo's Reward \$75.00
Curious Nature Shiraz \$6.50/\$28.00
Lake House Denmark Shiraz \$9.00/\$40.00
Merum Estate Reserve Shiraz \$48.00
Lake House Denmark Pinot Noir \$40.00
Mt Trio Pinot Noir \$9.00/\$38.00
Lake House Denmark Premium Reserve Pinot Noir \$65.00
Alkoomi 'Blackbutt' Red Blend \$75.00

Rose

Rockcliffe 'Ocean Garden' Rose \$8.00/\$34.00

Cocktail Menu

Cocktails / Pitchers / Mocktails

Our impressive Cocktail list showcases a variety of top shelf Spirits and Liqueurs creating a large selection of delicious beverages that our bar staff have carefully created for the ultimate satisfaction...

Cocktails

Espresso Martini A perfect uplift for anytime with freshly pulled Coffee, Vodka & Hazelnut Liqueur \$18.00

Caramallow A sweet mix of Caramel, Marshmallow and fresh Espresso \$18.00

Salted Caramel A decadent combination of Stoli Salted Karamel Vodka, Butterscotch Schnapps & house made Caramel Sauce topped with Caramelised Popcorn \$18.00

Toblerone A classic mix of Kahlua, Frangelico, White Crème De Cacao & Baileys with Cream Honey and Chocolate to make the perfect dessert Cocktail \$16.00

Falling Fig A decadent blend of Fig, Almond Milk, Butterscotch & Salted Caramel Vodka with a Nutty finish \$14.00

Pavlova Pash A modern take on the traditional Pavlova with Meringue Vodka, Vanilla Galliano, Strawberries, Passionfruit & Lemon shaken with Egg White for a creamy texture \$18.00

Grapefruit Garden Rangpur Tanqueray, Lime, Cucumber and Grapefruit served in a Tanqueray Goblet \$18.00

V8 This drink will rev you up with Cointreau, Blue Curacao, Chambord and Redbull to start you engine \$16.00

Lemon Sherbet Tangy & tasty! Bombay Sapphire, Lemon Juice, Egg Whites \$18.00

Bitter EX Punchy flavours of Lemon, Bacardi & Elderflower \$14.00

Red Room The perfect tease for your taste buds with fruit flavours of Strawberry, Peach, Cranberry, Pineapple and a cheeky hint of Coconut \$13.00

Berry Mojito A playful frozen twist on the traditional Mojito combines quality White Rum, Fresh Mint & Berry Compote \$16.00

Little Johnnie Johnnie Walker Black Label with a hint of Cherry, Chocolate & Citrus \$16.00

Purple Musk Bursting flavours of Parfait Amour, Vodka & Lemon with a fizzy twist \$12.00

Banana Paddle Pop The flavour of your childhood but... An adult version. Melts in your mouth, not in your hands \$14.00

Pink Rosemary Gin, Berries, Elderflower, Lemon, Soda and Rosemary \$18.00

Long Island Ice Tea Equal measures of Tequila, Bacardi, Vodka, Gin and Triple Sec built over ice with Lemon and Cola \$16.00

French Martini A popular contemporary classic cocktail with Vodka, Blackcurrant & Pineapple \$16.00

Sweet Passion Shake up your senses with Lychee, Passionfruit, Cranberry and Vodka \$14.00

Fruit Tingle A refreshingly sweet blend of Fruity Liqueurs, Squash & Lemonade \$10.00

Pitchers

Jungle Juice For when the wild within is calling.... Bacardi, Gin, Malibu and Banana Liqueur topped with Juice \$30.00

Long Island Ice Tea Tequila, Bacardi, Gin, Vodka, Triple Sec and Lemon Juice topped with Cola \$32.00

Fruit Tingle A refreshing sweet blend of Fruity Liqueurs, Squash and Lemonade \$30.00

PIMMS A refreshing Summer delight packed with fruit \$30.00

Mocktails

Berry Fizz Raspberry Coulis, Ginger, Lemon and Soda \$10.00

Salted Caramel Creamy & delicious topped with Caramelised Popcorn \$10.00

Cherry Cola The name says it all...

Virgin Caprioska All the Lime and mint goodness of a classic caprioska with out the alcohol \$10.00

Summer Garden Elderflower, Lime, Mint, Ginger, Apple Juice and Cucumber topped with Lemonade and Soda \$12.00