



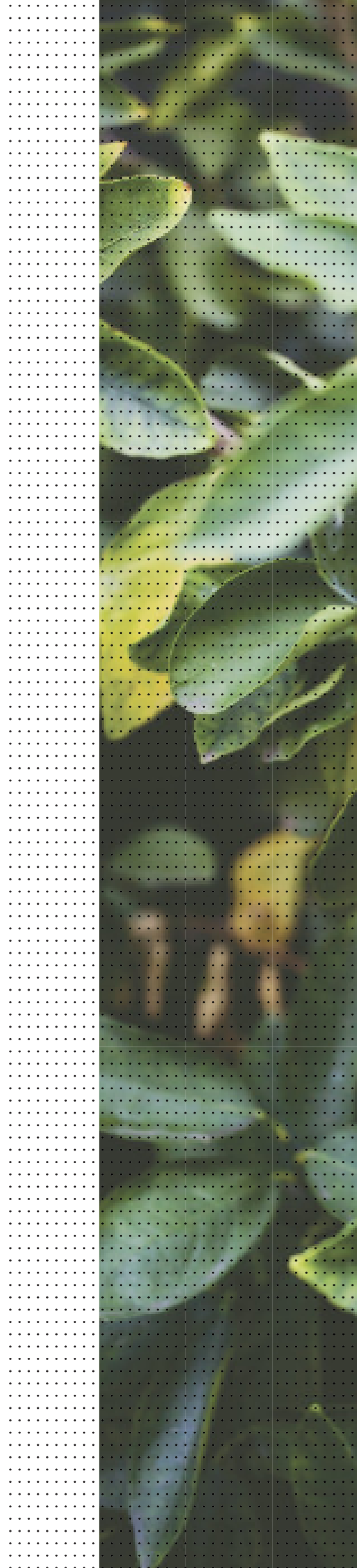
FUNCTIONS

*For enquiries please contact our
Functions Coordinators Adrian or
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  **@LITTLEWAYNEDLANDS**



Little Way is located on Broadway Nedlands, river end, and is housed in a heritage building that offers plenty of charm, lush outdoor gardens and streetside dining. Our menu is fresh and approachable, influenced by modern Mediterranean flavours. We have lots of relaxed dining spaces, along with a boutique wine list and craft beers on tap.



Little Way can host sit down functions, as well as cocktail style functions, and offers a number of spaces to accommodate your special occasion. Guests are welcome to dine or simply enjoy drinks (available without food). Regardless of the space you choose, there is no venue hire fee.



COURTYARD

Up to 60 guests seated, or 100 guests cocktail / stand-up

The courtyard offers a lush garden setting. Dine under the stars or take shelter beneath our retractable roof.



BACKYARD

Up to 32 guests seated, or 50 guests cocktail / stand-up

Sit in the open-air amongst the citrus and herb gardens. Perfect to hire as a private space. Weather dependent.



CABANA

Up to 14 guests seated

Our private dining room is tucked away overlooking the courtyard.



INSIDE

Up to 50 guests seated, or 80 guests cocktail / stand-up

Stay cosy or cool inside our heritage dining room. The smaller room with fireplace can be used for up to 18 guests.



ALFRESCO

Up to 14 guests seated, or 24 guests cocktail / stand-up

Take in all the action streetside out the front. Great for a casual bite or afternoon drinks.



LARGE FUNCTION

Up to 110 guests

You can host your next function at Little Way, including either cocktail (stand up), or sit down functions. We also host weddings - both ceremonies and receptions

Little Way offers three styles of set menus:

COURSE MENU

Set menu consisting of an entree and your selection of an individual meal for

COCKTAIL MENU

Set menu consisting of a selection of canapes, including savoury and sweet

SHARED MENU

A more relaxed, feast-style menu to be shared amongst the table with a steady

BOHO PICNIC MENU

Picnic Shared Platters seated at Boho Tables in "The Park" Function Area

AFTERNOON NIBBLES + DRINK \$35

A glass of house bubbles, house white/red wine or tap beer (per guest).

** For Afternoon functions only 3.00pm to 6pm*

Roasted Pumpkin Arancini with Roasted Garlic Aioli (v) (gf)

Zucchini Fritters w Feta & Dill, Tzatziki (v) (gf)

Chicken Lollipops w Freerange Chicken and Honey Glaze

Salt & Pepper Squid w Chilli, Spring Onion & Kewpie mayo

SHARED MENU \$50

Roasted Pumpkin Arancini with Roasted Garlic Aioli (v) (gf)

Zucchini Fritters w Feta & Dill, Tzatziki (v) (gf)

Chicken Lollipops w Freerange Chicken and Honey Glaze

Salt & Pepper Squid w Chilli, Spring Onion & Kewpie mayo

Ricotta Gnocchi w Handmade Artisan Pasta, Porcini Mushrooms, Basil Pesto, Confit Cherry Tomatoes, Pine Nuts & Truffle Oil (v) (n)

Slow Cooked Chicken Salad w Roast Pumpkin, Pomegranate, Cherry Tomatoes, Cous Cous, Mixed Leaves, Toasted Seeds + Tahini Yoghurt Dressing (gfo) (veo) (dfo)

Crispy Pork Belly w Carrot Puree, Charred Broccoli & Spiced Honey Vodka (gf) (df)

GF - GLUTEN FREE

GFO - GLUTEN FREE OPTION

VE = VEGAN, VEO = VEGAN OPTION

V - VEGETARIAN, VO - VEGETARIAN OPTION

N - NUTS

ALL SET MENUS ARE SUBJECT TO CHANGE



TWO COURSE MENU

\$45

Choose either Entree and Main, or Main and Dessert

Shared entree

Roasted Pumpkin Arancini with Roasted Garlic Aioli (v) (gf)

Zucchini Fritters w Feta & Dill, Tzatziki (v) (gf)

Choice of main

Black Angus Beef Burger w Caramelised Onions, Mesclum, Tomato, Swiss Cheese, Artisan Pretzel Crust Bun, Tomato Relish, Aioli, + Skin On Manjimup Chips (GFO)

Ricotta Gnocchi w Handmade Artisan Pasta, Porcini Mushrooms, Basil Pesto, Confit Cherry Tomatoes, Pine Nuts & Truffle Oil (v) (n)

Slow Cooked Chicken Salad w Roast Pumpkin, Pomegranate, Cherry Tomatoes, Cous Cous, Mixed Leaves, Toasted Seeds + Tahini Yoghurt Dressing (gfo) (veo) (dfo)

Dessert (Alternate drop or choice of one)

Custard Cigar w Orange Syrup & Vanilla Bean Ice Cream (v)

Mango Panna Cotta w Raspberry Coulis & Creme Chantilly (gf)

THREE COURSE MENU

\$60

Shared starter

Antipasto Della Casa w Artisan Proscuitto, Sopressa Salami, Bocconcini, Pecorino, Cheddar, Pickles & Handmade Focaccia, Marinated Olives, with Chilli Mint Dressing

Choice of main

Black Angus Beef Burger w Caramelised Onions, Mesclum, Tomato, Swiss Cheese, Artisan Pretzel Crust Bun, Tomato Relish, Aioli, + Skin On Manjimup Chips (GFO)

Ricotta Gnocchi w Handmade Artisan Pasta, Porcini Mushrooms, Basil Pesto, Confit Cherry Tomatoes, Pine Nuts & Truffle Oil (v) (n)

Slow Cooked Chicken Salad w Roast Pumpkin, Pomegranate, Cherry Tomatoes, Cous Cous, Mixed Leaves, Toasted Seeds + Tahini Yoghurt Dressing (gfo) (veo) (dfo)

Pumpkin Cottoletta w Roasted Pepernata, Herby Ricotta, Basil & Skin On Manjimup Chips (GF) (VEO)

Dessert (Alternate drop or choice of one)

Custard Cigar w Orange Syrup & Vanilla Bean Ice Cream (v)

Mango Panna Cotta w Raspberry Coulis & Creme Chantilly (gf)



FOUR COURSE MENU

\$70

Shared starter

Antipasto Della Casa w Artisan Proscuitto, Sopressa Salami, Bocconcini, Pecorino, Cheddar, Pickles & Handmade Focaccia, Marinated Olives, with Chilli Mint Dressing

Choice of main

Crispy Pork Belly w Carrot Puree, Charred Broccoli & Spiced Honey Vodka (gf) (df)

Cone Bay Barramundi Yellow Curry w Pumpkin, Asian Greens, Jasmine Rice & Crispy Eschalots (gf) (df)

Ricotta Gnocchi w Handmade Artisan Pasta, Porcini Mushrooms, Basil Pesto, Confit Cherry Tomatoes, Pine Nuts & Truffle Oil (v) (n)

Slow Cooked Chicken Salad w Roast Pumpkin, Pomegranate, Cherry Tomatoes, Cous Cous, Mixed Leaves, Toasted Seeds + Tahini Yoghurt Dressing (gfo) (veo) (dfo)

Shared Sides

Grilled New Season Vegetables w Salsa Verde (ve) (gf) (df)

Green Leaf Mixed Salad w Apple Cider Vinaigrette (ve) (gf) (df)

Dessert (Alternate drop or choice of one)

Custard Cigar w Orange Syrup & Vanilla Bean Ice Cream (v)

Mango Panna Cotta w Raspberry Coulis & Creme Chantilly (gf)

COCKTAIL SET MENU

\$45

Pork & Fennel Sausage Rolls w Ketchup (df)

Roast Pumpkin Arancini w Garlic Aioli (v) (gf)

Zucchini Fritters w Feta & Dill (v) (gf)

Tomato & Ricotta Bruschetta (v) (gfo)

Black Angus Beef Slider, Cheese, Tomato Relish (gfo)

Fried Chicken Bites w Charcol Brioche (gfo)

Creme Patisserie & Sour Cherry Tart (gf)

Bramble Pavlova w WA Gin Soaked Black Berries & Chantilly Cream (gf)



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N - NUTS

ALL SET MENUS ARE SUBJECT TO CHANGE



CANAPE MENU

Prices are listed per item

\$5.50 EACH

Pork & Fennel Sausage Rolls w Ketchup (df)

Roast Pumpkin Arancini w Garlic Aioli (v) (gf)

Zucchini Fritters w Feta & Dill (v) (gf)

Algerian Style Roast Pumpkin w Marinated Eggplant, Turmeric Tahini Sauce (ve) (gf) (n)

Tomato & Ricotta Bruschetta (veo) (gfo)

Chicken Lollipop w Free Range Chicken & Honey Glaze

Pepperoni Pizzette

Chicken Meatballs w Sweet Chili Glaze (gf)(df)

Fried Chicken Bites w Charcol Brioche

Quiche Lorraine (gf)

Baguette w Hummus (gfo) (v)

MORE SUBSTANTIAL

\$8 EACH

Black Angus Beef Slider, Cheese, Tomato Relish (gfo)

Crispy Pork Belly w Spiced Honey Vodka (df) (gf)

Salt & Pepper Squid w Chilli, Kewpie Mayo

Ricotta Gnocchi w Porcini Mushrooms (v) (n)

Traditional Fish & Chips w Tartare & Lemon

Minimum order of 15 pieces per item



MINI DESERTS

\$4 EACH

Bramble Pavlova w WA Gin Soaked Black Berries & Chantilly Cream (gf)

Creme Patisserie & Sour Cherry Tart (gf)

Cashew & Salted Caramel Finger (n)

Chocolate Brownie Bites w Caramel Popcorn (n)

Orange & Almond Cake w Cream Cheese Frosting (gf) (n)



BREAKFAST COURSE MENU **\$35**

Assortment of Sweet & Savoury Muffins, Croissants, Fruit Toast + Preserves (n)

A Coffee or Tea (per guest)

Choice of main

House Blend Granola w Poached Seasonal Fruits & Vanilla Yoghurt (n) (veo) (dfo)

Eggs Benedict w Grilled Speck Bacon, Poached Eggs, Baby Spinach, Toasted Sourdough & Sauce Hollandaise (gfo)

Free Range Eggs on Artisan Sourdough (poached, scrambled or fried) (gfo)

Mediterranean Smashed Avocado w Confit Cherry Tomatoes, Feta, Tapenade & Dukkah on Sourdough (gfo*) (ve)

Apple Pie Buttermilk Pancakes w Stewed Cinnamon Granny Smith Apples, Crumble, Caramel Sauce & Vanilla Mascarpone (v)

Please note, breakfast bookings can occupy the function space up until 11.30am (lunch booking commence from 11.30am)

Weekend group breakfast bookings are limited to 30 people on the Breakfast Course menu. Groups larger than 30 people are placed on the Breakfast Canape Set Menu

BREAKFAST CANAPE SET MENU **\$35**

A Coffee or Tea (per guest)

Mini Crossant w Butter & Preserves

Quiche Lorraine (gf)

Mini Avo Smash w Edamame (veo) (dfo) (gfo)

Brekky Slider w Bacon, Eggs, BBQ sauce (gfo)

Apple Pie Pancake Bites w Maple Caramel

Croque Monsieur w Bachamel & Cheese

BREAKFAST CANAPE MENU

Prices are listed per item

\$5 EACH

Brekkie Pizza Bite w Bacon, Cherry Tomato, & Cheese

Quiche Lorraine (gf)

MORE SUBSTANTIAL

\$6.50 EACH

Apple Pie Pancake Bites w Maple Caramel

Mini Avo Smash w Confit Cherry Tomatoes, Feta, Tapenade, Dukkah (veo) (dfo) (gfo)

Croque Monsieur w Bechamel & Cheese

Brekky Slider w Bacon, Eggs, BBQ sauce (gfo)

SWEET

\$4 EACH

Mini Crossant w Butter & Preserves

Cashew & Salted Caramel Finger (n)

DRINK MENUS

We can arrange bar tabs or create specific drink menus for your event. We are fully licensed with an extensive range of cocktails, wines, sparklings, spirits, bottled and tap beers. See our Drinks Menu for the full range.



BOHO PICNIC BRUNCH SET MENU \$65

2 hours of all you can drink non-alcoholic drinks, including Mocktails.

Price includes the hire of Boho tables, decorations and equipment, set-up and pack-down, with set-up in "The Park" function space (Weather dependent).

Picnic Brunch Set Menu

Apple Pie Buttermilk Pancakes w Stewed Cinnamon Granny Smith Apples, Crumble, Caramel Sauce & Vanilla Mascarpone (v); Charred Sourdough, Bacon, Eggs 3 Ways, Avocado, Hash Brown, Cherry Tomatoes, Mushrooms, and Spinach.

Minimum of 6 people required.

Option to dine in the Main Dining, Courtyard, or Herb Garden, without Boho Tables, for a \$10 reduction in price.

Alcohol can be consumed in all areas of the Venue, with the exception of "The Park", with a liquor licence currently pending.

BOHO PICNIC PLATTER MENU \$80

2 hours of all you can drink non-alcoholic drinks including Mocktails

Price includes the hire of Boho tables, decorations and equipment, set-up and pack down, with set up in "The Park" function space (Weather dependent).

Picnic Platter Set Menu

Selection of Crusty Charred Sourdough & Turkish Bread, Chargrilled Chorizo, Olives, Tomato Brushetta, Hummus, Proscuitto, Crumbled Feta, Cheese, and Grilled Haloumi

Minimum of 6 people required.

Option to dine in the Main Dining, Courtyard, or Herb Garden,, without Boho Tables, for a \$10 reduction in price.

Alcohol can be consumed in all areas of the Venue, with the exception of "The Park", with a liquor licence currently pending.



DECORATIONS

You are welcome to dress your table with fresh flowers, balloons and decorations. Please let us know what decorations you have in mind and we can assist with access times.

MUSIC & SOUND EQUIPMENT

Please speak with our Functions Coordinator.

FINAL NUMBERS & MENU

To assist us in making your event run smoothly, all menu choices and an approximation of numbers are required at least 7 days prior to the function date. Guaranteed numbers will be required 3 days before the function date.

Any reduction in numbers with less than 24 hours notice, or any no shows on the day, will be charged.

Should the numbers increase, we will endeavor to accommodate you, however a full payment of additional costs must be made on the day of the function.

FINAL PAYMENTS & MINIMUM SPENDS

In the case of a minimum spend being applicable for a function, that amount is payable at least 1 week before the function date. Any outstanding balance in excess of the minimum spend, is payable on the day.

In the case of no minimum spend being applicable, the amount due for the set menu and any pre-ordered food is required upfront before the function starts. Payment for all other food and drinks consumed by function guests are required on the day of the function. Split billing is not allowed unless prior written approval has been obtained from the function manager. We accept MasterCard, Visa and AMEX.

If the final payment is not met on the day of the function, Little Way reserves the right to deduct the balance from the credit card information supplied.

CANCELLATIONS

All cancellations must be made in writing. If cancellation occurs within 14 days of the function date, the deposit will be forfeited.

MENU CHANGES - SEASONAL AND DIETARY

The menu provided is subject to seasonal changes and product availability. Wherever possible, Little Way will endeavour to meet your requests. If you or your guests have special dietary requirements, please inform us well in advance. We cannot guarantee that we can cater for all dietary requirements.

RESPONSIBLE SERVICE OF ALCOHOL

Clients are to be responsible and assist with ensuring the orderly behavior of their guests during an event. Responsible service of alcohol and related laws will be enforced during the function.

Cocktail specials are not available for functions.

SECURITY

It is a client's responsibility to secure their personal belongings and equipment for the duration of the function. To ensure the security of larger events, a guest list may be requested to maintain the privacy of your function.

GOODS & SERVICES TAX (GST)

All prices are inclusive of goods and services tax.