



HORN PLEASE

Restaurant

Event Catering Packages



ABOUT US

“HORN PLEASE: A VIBRANT INDIAN FUSION”

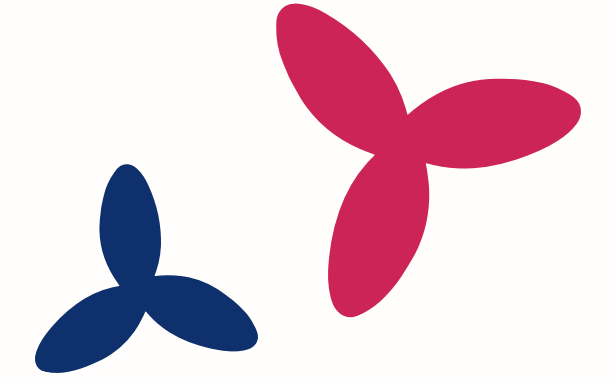
Welcome to Horn Please, where flavours dance and spices sing! Nestled in the heart of Fitzroy North (Melbourne), we invite you on a culinary journey through the vibrant streets of India. Our events menu showcases a fusion of traditional and modern dishes, crafted with care and passion by our talented chefs. Whether you're craving classic favourites like butter chicken or adventurous delights like food inspired from streets of India, we promise an unforgettable dining experience that will tantalize your taste buds and leave you craving more. Join us at Horn Please and indulge in the rich tapestry of Indian cuisine.



WHAT WE

Offer

- Weddings
- Cocktail parties
- Corporate events
- Birthday parties
- Bottomless brunch
- High tea
- Holiday parties
- Buffet
- Graduations



WHY CHOOSE

Horn Please?



- Dedicated Event Coordinator for the event
- Professional venue operations manager, wait staff and chefs
- A DEDICATED BEVERAGE MANAGER FOR YOUR EVENT
- Personalised menu per table
- FOOD TRUCK, if the venue doesn't have a kitchen
- Linen, napkin (your choice of black or white)
- Supplying tables, chairs, cutlery
- Providing kitchen equipment and setting up a kitchen
- Cater to all types of dietaries

MENU

Note* to alter your menu please talk to the venue manager**

Canape

Balls of Happiness

The snack that every Indian Loves.. a lively little combination of flavours and texture

Okra Chips

Crispy, seasoned slices of okra.

Crispy Taco Chaat

Fusion street food with a crunch.

Onion Bhaji

Spiced onion fritters, crispy and savory.

Cocktail Samosa

Miniature savory pastry pockets.

Masala Pappad

Spiced lentil wafers with toppings.

Cheese Kachori

Flaky pastry filled with cheesy goodness.

Cottage Cheese Cigars

Rolled and fried paneer treats.

Mini Vada-Pav Bites

Mumbai-style burger sliders.

Samosa Sliders

Bite-sized samosa sandwiches.

Katori Chaat

Tangy chaat served in edible bowls.

Cocktail Masala Idli

Spiced steamed rice cakes.

Corn Kebabs

Grilled corn and spice patties.

Lamb Samosa

Mini spiced lamb turnovers.

Mini Spring Rolls

Crispy vegetable-filled delights.

Amritsari Fish

Crispy fried fish from Amritsar.

Indian Fried Chicken

Battered crispy & juicy Indian style chicken served with homemade tempered mustard mayo

Hara Bhara Kebabs

Green vegetable patties, grilled.

Cocktail Naan Pizza

Mini pizzas on naan bread.

Paneer Cutlets

Spiced and fried cottage cheese.

Cheese Corn Balls

Deep-fried cheese and corn bites.

ENTRÉE

Cold

Papdi Chaat

Crispy fried dough wafers topped with yogurt, chutneys, and spices

Dahi Bhalla

Soft lentil dumplings soaked in creamy yogurt with tangy chutneys and spices.

Sweet Corn Chaat

Boiled sweet corn kernels tossed with onions, tomatoes, and spices.

Dahi Vada

Lentil dumplings soaked in yogurt, topped with chutneys and spices.

Tokri Chaat

Crispy fried potato or dough basket filled with chickpeas, yogurt, and chutneys.

Hot

Tso Cauliflower

Crispy cauliflower florets tossed in a sweet and spicy Tso sauce, inspired by Chinese cuisine.

Chilli Chicken

Succulent chicken pieces stir-fried with onions, bell peppers, and a spicy chilli sauce.

Chilli Cheese

A spicy and cheesy dish, typically made with paneer or vegetables cooked with chillies and cheese.

Beetroot Kebabs

Kebabs made from mashed beetroot, spices, and herbs, often grilled or shallow-fried.

Pepper Chicken Fry

Chicken marinated with pepper and spices, pan-fried until crispy and aromatic.

Chana Masala Kebabs

Kebabs made from spiced chickpeas (chana), usually grilled or roasted.

Samosa Jalapeno Kebabs

Kebabs featuring samosa filling with a spicy twist of jalapenos, typically grilled or baked.

Pepper Idli

South Indian idlis (steamed rice cakes) tossed with pepper and spices, offering a spicy variation.

Pav Bhaji Bruschetta

A fusion dish where pav bhaji (spiced mashed vegetables) is served on toasted bread slices.

Pepper Chicken Fry

Chicken marinated with pepper and spices, pan-fried until crispy and aromatic.

Aloo Chaat

Spicy and tangy potato chaat garnished with chutneys, onions, and sev.

Samosa Chaat

Crumbled samosas topped with yogurt, chutneys, and spices, creating a savory snack.

Yogurt Kebabs

Kebabs made from hung yogurt and spices, grilled or baked to perfection.

Amritsari Fish

Fried fish marinated in a blend of Indian spices, originating from Amritsar.

Indian Fried Chicken

Crispy fried chicken marinated in Indian spices, often served with chutneys.

Hara Bhara Kebabs

Green kebabs made from spinach, peas, and potatoes, flavored with spices.

MAINS *(served with breads, rice and pappdums)*

Non Vegetarian

Butter Chicken

Tender chicken cooked in a creamy, buttery tomato-based sauce with spices.

Chicken Vindaloo

A spicy Goan curry with vinegar-marinated chicken, fiery red chillies, and aromatic spices.

Samosa Jalapeno Kebabs

Grilled chicken tikka pieces in a creamy tomato-based sauce with spices.

Punjabi Chicken Curry

Chicken cooked in a rich and hearty tomato-onion gravy with Punjabi spices.

Chicken Chettinad

A spicy South Indian curry with chicken, coconut, and a blend of Chettinad spices.

Chicken Korma

Chicken cooked in a rich and creamy yogurt or coconut milk-based sauce with nuts and spices.

Chicken Kolhapuri

A spicy Maharashtrian curry with chicken, coconut, and Kolhapuri masala.

Village Lamb Curry

Lamb cooked in a rustic style with onions, tomatoes, and traditional spices.

Lamb Vindaloo

A spicy Goan curry with vinegar-marinated lamb, fiery red chillies, and aromatic spices.

Chef's Special Goat Curry

A flavorful curry with tender goat meat cooked in a chef's signature blend of spices.

Mutton Korma

Mutton cooked in a rich and creamy yogurt or coconut milk-based sauce with nuts and spices.

Beef Madras

Beef cooked in a spicy curry with South Indian Madras curry powder and coconut milk.

Beef Vindaloo

A spicy Goan curry with vinegar-marinated beef, fiery red chillies, and aromatic spices

Beef Korma

Beef cooked in a rich and creamy yogurt or coconut milk-based sauce with nuts and spices.

Goan Fish Curry

Fish cooked in a tangy and spicy coconut-based curry, typical of Goan cuisine.

Coconut Fish Curry

Fish cooked in a creamy coconut milk-based curry with South Indian spices.

Coconut Prawn Curry

Prawns cooked in a creamy coconut milk-based curry with spices.

Kerala Prawn Curry

Prawns cooked in a spicy and tangy curry with coconut and Kerala spices.

Egg Butter Masala

Hard-boiled eggs cooked in a creamy, buttery tomato-based sauce with spices.

MAINS *(served with breads, rice and pappdums)*

Vegetarian

Soya Chaap Masala

Soya chaap (soy protein) cooked in a spicy and flavorful masala gravy.

Malai Soya Curry

Soya chunks cooked in a creamy and mildly spiced curry.

Samosa Jalapeno Kebabs

Grilled chicken tikka pieces in a creamy tomato-based sauce with spices.

Palak Paneer

Soft paneer (Indian cottage cheese) cubes cooked in a creamy spinach gravy.

Paneer Makhni

Paneer cooked in a rich and buttery tomato-based gravy.

Kadai Paneer

Paneer and bell peppers cooked in a spicy and tangy tomato-based gravy.

Shahi Paneer

Paneer cooked in a rich and creamy cashew-based gravy with aromatic spices.

Paneer Tikka Masala

Grilled paneer tikka pieces in a creamy tomato-based sauce with spices.

Punjabi Kadhi

A yogurt-based curry with gram flour (besan) dumplings, seasoned with spices.

Horn Please Dal

A hearty lentil dish cooked with spices and sometimes tempered with ghee (clarified butter).

Malai Kofta

Deep-fried vegetable (often paneer and potato) balls in a creamy and rich gravy.

Vegetarian Korma

Mixed vegetables cooked in a rich and creamy yogurt or coconut milk-based sauce with nuts and spices.

Paneer Kofta

Paneer and potato balls served in a creamy and rich gravy.

Palak Kofta

Spinach and paneer balls served in a creamy spinach gravy.

Chana Masala

Spicy chickpea curry cooked with onions, tomatoes, and aromatic spices.

Aunty Vegan Dal Tadka

Vegan lentil dish tempered with spices and sometimes garnished with cilantro.

Aloo Baingan

Potatoes and eggplant cooked with spices and sometimes tomatoes.



Biryani

(served with salan and raita)

Chicken Dum Biryani

A fragrant rice dish where marinated chicken and partially cooked rice are layered and slow-cooked ("dum") together, typically with saffron, spices, and fried onions.

Chicken 65 Biryani

Biryani featuring Chicken 65, a spicy and flavorful South Indian fried chicken dish, mixed with biryani rice and cooked in layers with spices and herbs.

Mutton Dum Biryani

Similar to chicken dum biryani, but with tender mutton pieces marinated and cooked with rice under dum, enhancing the flavors and tenderness of the meat.

Vegetarian Dum Biryani

A flavorful rice dish made with layers of mixed vegetables, aromatic basmati rice, and biryani spices, slow-cooked to meld the flavors and textures together.

Dessert

Ras Malai

Soft paneer (Indian cottage cheese) patties soaked in sweetened, thickened milk flavored with cardamom and garnished with nuts.

Gulab Jamun

Deep-fried milk solids (khoya) and flour balls soaked in sugar syrup, often flavored with rose water or cardamom.

Gajar ka Halwa

A rich and sweet dessert made from grated carrots cooked slowly in ghee (clarified butter), milk, and sugar, garnished with nuts.

Kulfi

A traditional Indian ice cream made from thickened milk flavored with cardamom, saffron, or pistachios, frozen in conical molds. Availability may vary depending on location and season.

THE FEAST FIESTA

PRICE \$50 PP

For those seeking a relaxed wedding, our cocktail-style reception is the perfect fit for your special day. Our feast fiesta Package offers a wide selection of food and beverage options, with numerous additional choices to cater to every style.



PACKAGE INCLUDES:

1. 4 Hour Canapé Service (2 vegetarian and 2 non vegetarian)
2. 1 Substantial Canapé per person
3. 1 Dessert per person
4. Your Cake Served on Platters
5. Fresh Ground Coffee and Tea Selection
6. Classic Beverage Package (check out the beverage packages separately)
7. Dressed Tables for Wedding Cake and Gifts
8. Horn Please Knife and Toasting Serving ware
9. Glassware can be provided upon request
10. Front of house staff and chefs are included with this price, no separate charges.

- Package valid for events held before 31st December 2024.
- Package valid for only outdoor events
- Hiring of equipments may incur separate charges
- Food and Beverage substitutions may be made by the Chefs based on supplier availability.



MUNCH MADNESS

PRICE \$60 PP

For a more formal atmosphere, our Munch Madness Package offers a classic seated dinner with a wide array of options and inclusions to personalise your event in the restaurant.

PACKAGE INCLUDES:

1. No separate charges for Venue Hire
2. Personalised 3 course Menu (selection of 4 entrée, 4 mains, & one dessert, plus your wedding cake served on platters to the table)
3. Classic Beverage Package or you can order beverages separately off the menu (check out the beverage packages separately)
4. Complimentary champagne tower on arrival (only if a beverage package is selected)
5. Dressed Tables for Wedding Cake and Gifts
6. Horn Please cake Knife and Toasting glasses
7. Glassware & serving ware provided
8. House Made masala chai at the end
9. Front of house staff and chefs are included with this price, no separate charges.



- Package valid for events held before 31st December 2024.
- Munch Madness package allows restaurant to be booked privately only on Monday-Thursday; however, we need a minimum of 70 people
- Food and Beverage substitutions may be made by the Chefs based on supplier availability.

NOM NOM EXTRAVAGANZA

PRICE \$75 PP

Experience exceptional outside catering with Horn Please's award-winning team. Whether it's a business function or a personal event, our culinary experts are here to impress. Begin your new life together or celebrate with family and friends over a three-course seated dinner - a wonderful package Designed to WOW our epicurean guest.



PACKAGE INCLUDES:

1. Personalised 3 course Menu (selection of 3 entrée, 4 mains, & one dessert, plus your wedding cake served on platters to the table)
2. Dedicated food & beverage manager for the event
3. Classic Beverage Package available or order beverages separately off the menu (check out the beverage packages separately)
4. Dressed Tables for Wedding Cake and Gifts
5. Horn Please cake Knife and Toasting glasses
6. Complimentary champagne tower on arrival (only if a beverage package is selected)
7. Glassware & serving ware are provided (separate charges)
8. House Made Indian masala chai and coffee at the end
9. Option for a food truck is available
10. Providing kitchen equipment and setting up a kitchen (hiring of kitchen equipment may incur separate charges)
11. Front of house staff and chefs are included with this price, no separate charges.
12. complimentary gift voucher for Horn Please restaurant worth \$250

- Package valid for events held before 31st December 2024.
- Package valid only for outdoor events
- Hiring of equipments may incur separate charges
- Food and Beverage substitutions may be made by the Chefs based on supplier availability.



GASTRONOMIC GALA

PRICE \$86 PP

Our Package has been designed to cover all aspects of the evening. Guests will enjoy pre-dinner canapés and drinks, followed by a three course meal with a choice of dishes and an upgraded drinks package.

PACKAGE INCLUDES:

1. personalised 4 course Menu(selection of 3 canape, 2 entrée, 4 mains, & one dessert, plus your wedding cake served on platters to the table)
2. Dedicated food & beverage manager for the event
3. Sommelier's designed Beverage Package available or order beverages separately off the menu (check out the beverage packages separately)
4. Dressed Tables for Wedding Cake and Gifts
5. Horn Please cake Knife and Toasting glasses
6. Complimentary champagne tower on arrival (only if a beverage package is selected)
7. Glassware & serving ware are provided (separate charges)
8. House Made Indian masala chai and coffee at the end
9. Option for a food truck is available
10. Providing kitchen equipment and setting up a kitchen (hiring of kitchen equipment may incur separate charges)
11. Front of house staff and chefs are included with this price, no separate charges.
12. complimentary gift voucher for horn please restaurant worth 250\$



- Package valid for events held before 31 December 2024.
- Package valid for only outdoor events
- Hiring of equipment's may incur separate charges
- Food and Beverage substitutions may be made by the Chefs based on supplier availability.

CULINARY CARNIVAL

PRICE \$97 PP

Indulge in our opulent catering package, where culinary mastery meets luxury. Delight your senses with a symphony of flavours meticulously crafted by our master Chefs. Elevate your event with exquisite delicacies, impeccable service, and attention to detail that embodies true extravagance. Let us curate an unforgettable dining experience that leaves a lasting impression on you and your esteemed guests.



- Package valid for events held before 31st December 2024.
- Package valid only for outdoor events
- Hiring of equipments may incur separate charges
- Food and Beverage substitutions may be made by the Chefs based on supplier availability.

PACKAGE INCLUDES:

1. Personalised 4 course Menu (selection of 4 canape, 4 entrée, 4 mains & 2 dessert(alternative drop), plus your wedding cake served on platters to the table)
2. Dedicated food & beverage manager for the event
3. Sommelier's designed Beverage Package or order beverages separately off the menu (check out the beverage packages separately)
4. Dressed Tables for Wedding Cake and Gifts
5. Horn Please cake Knife and Toasting glasses
6. Complimentary champagne tower on arrival (only if a beverage package is selected)
7. Glassware & serving ware are provided (separate charges)
8. House Made Indian masala chai and coffee at the end
9. Option for a food truck is available
10. Providing kitchen equipment and setting up a kitchen (hiring of kitchen equipment may incur separate charges)
11. Front of house staff and chefs are included with this price, no separate charges.
12. complimentary gift voucher for horn please restaurant worth \$250



BOOZY BOTTOMLESS BRUNCH

PRICE \$69 PP

A perfect way to start your weekend. Indulge in a 90 mins of uniquely crafted unauthentic Indian menu starting from Chef's special entrée, delightful mains and yes desserts garnished with flavours you won't want to miss! A brunch experience that hits the sweet spot every time.

PACKAGE INCLUDES:

1. No separate charges for Venue Hire
2. Personalised 3 course Menu (selection of 4 entrée, 4 mains, & one dessert, plus your wedding cake served on platters to the table)
3. Classic Beverage Package available for 90 mins that includes 3 cocktails, house beer & spirits, house wine and mocktails.
4. Dressed Tables for Cake and Gifts
5. Horn Please cake Knife and Toasting glasses
6. Glassware & serving ware are provided
7. Personalised seating changes
8. Front of house staff and chefs are included with this price, no separate charges.



- Package valid for events held before 31st December 2024.
- Boozy bottomless brunch package allows restaurant to be booked privately only on Friday, Saturday and Sunday afternoon (12-4pm) however, we need a minimum of 70 people
- Food and Beverage substitutions may be made by the Chefs based on supplier availability.

APPETITE ADVENTURE

PRICE \$57 PP

Indulge in our sumptuous buffet spread, meticulously curated to delight your palate and elevate your dining experience. Our buffet service offers an array of delectable dishes, from tantalizing entree to mouthwatering main courses and irresistible desserts, all served in a self-serve format that allows you to savor every bite at your own pace. With an emphasis on quality, freshness, and variety, our buffet ensures there's something for everyone to enjoy, whether you're a meat lover, vegetarian, or have specific dietary preferences.. Bon appétit!"



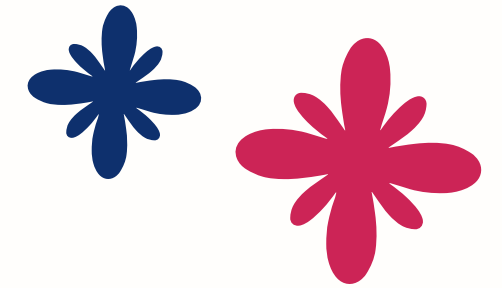
PACKAGE INCLUDES:

1. Personalised 3 course BUFFET Menu(selection of 3 entrée, 4 mains, & one dessert, plus your wedding cake served on platters to the table)
2. Classic Beverage Package available or order beverages separately off the menu (check out the beverage packages separately)
3. Complimentary champagne tower on arrival (only if a beverage package is selected)
4. Option for a food truck is available
5. Providing kitchen equipment and setting up a kitchen (hiring of kitchen equipment may incur separate charges)
6. Dressed Tables for Cake and Gifts
7. Horn Please cake Knife and Toasting glasses
8. Glassware & serving ware are provided (SEPRATE CHARGES)
9. House Made masala chai at the end
10. Front of house staff and chefs are included with this price, no separate charges.

- Package valid for events held before 31st December 2024.
- Package valid only for outdoor events
- Hiring of equipments may incur separate charges
- Food and Beverage substitutions may be made by the Chefs based on supplier availability

BEVERAGE PACKAGES

SIP SACKS



2 Hours | \$42 PP



3 Hours | \$50 PP



4 Hours | \$58 PP



5 Hours | \$64 PP

WINE

HESKETH 'RULES OF ENGAGEMENT' PINOT GRIGIO, LIME COAST, SA
HESKETH 'LOST WEEKEND' CHARDONNAY, LIME COAST, SA
HESKETH 'UNFINISHED BUSINESS' PINOT NOIR, LIME COAST, SA
HESKETH 'MIDDAY SOMEWHERE' SHIRAZ, LIME COAST, SA

COCKTAILS (Chosen 2)

NEWTON'S NIGHTMARE-TINI
LYCHEE MARTINI
PASSIONFRUIT MOJITO
DIRTY LASSI
THE COSMIC HORN BLOWER

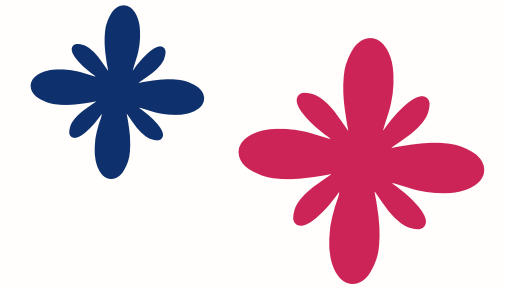
BEER

KINGFISHER
HAWKERS PALE ALE

MOCKTAILS AND SOFT DRINKS

BEVERAGE PACKAGES

DRINK DRUMS



SPARKLING

EAKIN AZAHARA SPARKLING CHARDONNAY PINOT NOIR, NSW, AUS

WINE

DAYS & DAZE 'SUNSWILL' PINOT GRIS, MULTIREGIONAL, AUS
FIRST CREEK 'BOTANICA' CHARDONNAY, NSW, AUS
STICKS PINOT NOIR, YARRA VALLEY, VIC
FIRST CREEK 'BOTANICA' SHIRAZ, NSW, AUS

COCKTAILS (CHOOSEN 2)

NEWTON'S NIGHTMARE-TINI
LYCHEE MARTINI
PASSIONFRUIT MOJITO
DIRTY LASSI
THE COSMIC HORN BLOWER

BEER

KINGFISHER
HAWKERS PALE ALE

MOCKTAILS AND SOFT DRINKS



2 Hours | \$45 PP

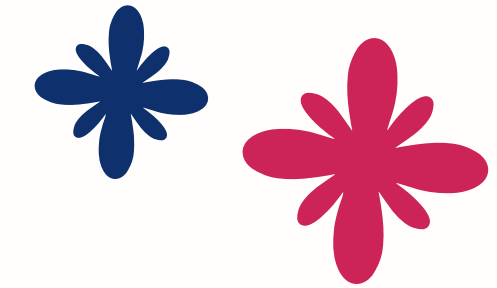
3 Hours | \$53 PP



4 Hours | \$60 PP

5 Hours | \$65 PP

BEVERAGE PACKAGES



THIRST THRUSTERS



2 Hours | \$50 PP

3 Hours | \$58 PP



4 Hours | \$64 PP

5 Hours | \$70 PP

SIGNATURE

GIN & TONICS (Choose 1)

MYSTICAL

INK GIN, INDIAN TONIC WATER, BLUE BERRY, ORANGE, ROSEMARY

PARISIAN

HENDRICKS GIN, ELDERFLOWER LIQUEUR, CUCUMBER, STRAWBERRY, LIME, ROSE PETALS

PROSECCO

MOJO PROSECCO, SA, AUS

WINE

MT ADAM 'EDEN VALLEY' CHARDONNAY, EDEN VALLEY, VIC

BREGANZE 'SAVARDO' PINOT GRIGIO DOC, VENETO ITALY

TAR & ROSES SHIRAZ, HEATHCOTE, VIC

DOMAINE ROUX LES CÔTILLES PINOT NOIR VIN DE FRANCE, BURGUNDY, FRANCE

COCKTAILS (CHOOSE 2)

NEWTON'S NIGHTMARE-TINI

LYCHEE MARTINI

PASSIONFRUIT MOJITO

DIRTY LASSI

THE COSMIC HORN BLOWER

BEER

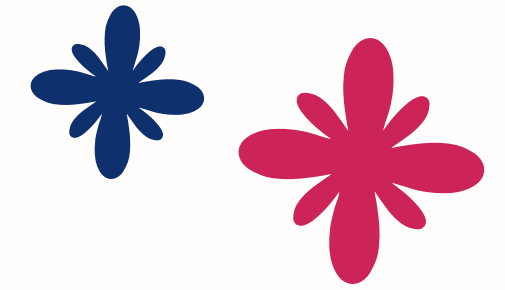
KINGFISHER

HAWKERS PALE ALE

MOCKTAILS AND SOFT DRINKS

BEVERAGE PACKAGES

Non-Alcoholic Packages



2 Hours | \$20 PP



3 Hours | \$25 PP



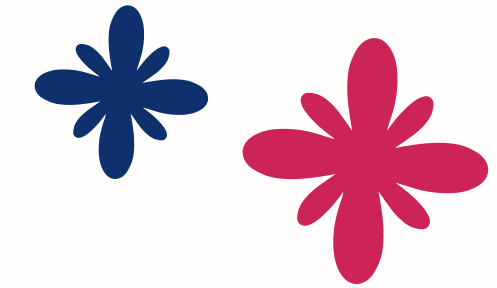
5 Hours | \$30 PP

BEERS

Kingfisher	\$12
Bira	\$12
Hawkers Pale Ale	\$12
Hawkers IPA	\$13
Bridge road Bling ipa	\$13
Bridge road pale ale	\$12
Heaps non alcoholic beer	\$12



BEVERAGE PACKAGES



SPIRITS

Smirnoff vodka	\$11
Absolute vodka	\$11
Grey goose vodka	\$13
Gordon's gin	\$11
Hendrick's	\$13
Four pillars gin	\$13
Bacardi rum	\$11
Kraken spiced rum	\$12
Johnny walker Black label	\$13
Monkey shoulder	\$12
Glenfiddich	\$12
Sierra tequila	\$11
Don Julio	\$13

COCKTAILS

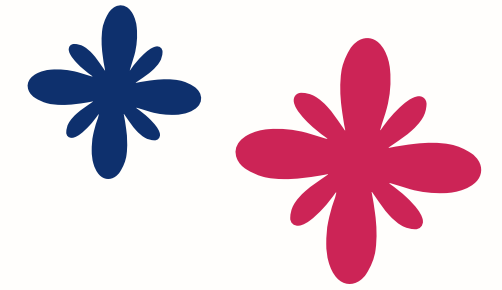
Newton's nightmare-tini	\$21
Lychee martinic	\$23
Passionfruit mojito	\$22
Dirty lassi	\$22
The Cosmic Horn Blower	\$23
Aperol spiritz	\$20

- **Please contact our event coordinator in case you are looking for anything off the menu for beverages.**



BREAKFAST PACKAGES

Shared Breakfast



\$43 per person

4 items (2 small, 2 large) tea & coffee, juices



\$50 per person

6 items (3 small, 3 large) tea & coffee, juices

Small Bites

Bread pakora
Podi idli
Upma
Mysore bonda
Paneer sandwich
Masala omelet
Rava uttapam
Masala bread rolls
Moong dal dhokla
Batata vada
Dahi vada
khandvi

Large

Aloo paratha
paneer paratha
Gobi paratha
Mixed paratha
Chole bhature
Chole kulche
Aloo puri
Poha
Vada pav
Idli sambhar
Amritsari kulche
Pav bhaji

PREFERRED SUPPLIERS

We work with several talented suppliers who are our trusted partners and experts in their respective fields.

ON POINT EVENT PLANNERS

- Bridal Tables
- Stage and Stage Coverings
- Acrylic Dance Floors
- Artificial Floral Arrangements - Ceiling Installations
- Draping
- Cutlery
- Stationery (Seating Plans etc) - Backdrops

NAZ: 0412636590

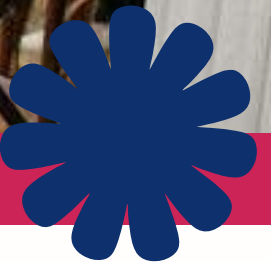
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COMPLETE FUNCTION HIRE

- HIRING Tables
- AUDIO VISUAL
- KITCHEN WARE
- CUTTLERY
- GLASSES

<https://www.cfhire.com.au/>



PHOTOGRAPHY & VIDEOGRAPHY

Sam: 0424120076

GET IN

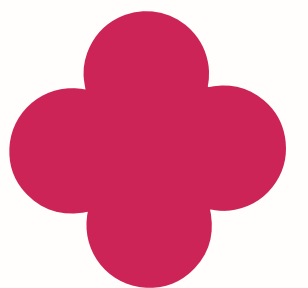
Touch

From your initial enquiry, all the way through to the day of your event, our reliable team will be on hand to support in the organising and smooth-running of your occasion.

☎ **(03) 94978101**

✉ **info@hornplease.com.au**

🌐 **www.hornplease.com.au**



THANK YOU

Be happy, with Delicious Food

