

CANAPES MENU

25 PIECES PER PLATTER

Duck spring rolls, plum dipping sauce	\$90
Spinach & ricotta triangles V	\$90
Beans and corn empanadas VE	\$95
Mini vegetable rolls V	\$95
Chicken satay skewers, coriander DF	\$95
Chicken souvlaki skewers GF DF	\$95
Cheese croquette V	\$90
Beef croquette	\$90
Porcini mushrooms arancini V	\$90
Pumpkin thyme arancini V	\$90
Spinach falafel, lemon tahini VE	\$80
Cauliflowers, pea & potato samosas VE	\$95
Kibi, brazilian beef croquette DF	\$95
Lamb kofta GF	\$95
Beef skewers, chimi churri GF DF	\$95
Spinach quiche V	\$85
Beef party pie	\$85
Sausage rolls	\$85

GRAZING BOARDS

Trio of housemade dips, grilled pitta bread	\$38
Cheese platters	\$110
Charcuterie board - (Cold cuts, olives, grilled vegetables, baguette)	\$110
Fruit platters	\$95

SUBSTANTIAL BOWLS

\$9 each (Minimum 15)

Vegan burrito bowl - rice, beans, corn salsa GF
Lamb barbacoa bowl - beans, rice, pico de gallo GF DF
Thai beef salad lime dressing DF
Falafel with tabouleh salad VE
Fish and chips
Grilled chicken, quinoa salad bowl GF DF
Smoke salmon poke bowl GF

SLIDERS

\$7.50 each

Beef burger sliders
Pulled pork sliders
Chicken peri peri sliders
Sydney rock mignonette \$5 each , or 24 for \$120
Prawns tempura \$4.50 each
Lamb cutlet, salsa verde DF \$9 each

DESSERT

Petit fours	\$125
Chocolate brownies GF	\$85



SET MENU

ALL SET MENUS ARE FOR A MINIMUM 20 PAX

STARTERS + 2 MAINS + SIDES \$60pp

STARTERS + 2 MAINS + 1 DESSERT + SIDES \$65pp

STARTERS

Charcuterie board - cold cuts, olives, grilled vegetables

Spinach falafel, lemon tahini

Cheese croquette, chipotle aioli

MAINS

Roast grain fed strip loin, red wine jus **GF DF**

Chicken breast with Moroccan spices **GF DF**

Tasmanian Salmon capers, truss tomato, lemon **GF DF**

Slow cooked lamb shoulder, salsa macha **GF DF**

Potato gnocchi, olives, roasted tomatoes, spinach **V**

Chickpea lentil curry with saffron rice **VE GF**

SIDES

Roast chat potatoes

Steamed vegetables

Garden salad

DESSERT

Petit four

Or

Berry cheesecake



BBQ PACKAGES

ALL BBQS ARE A MINIMUM 20 PAX

Packages include all mains. Please choose 2 x salads.

BBQ meat is GF & DF with the exception of gourmet chorizo.

BBQ 1

\$50pp

Grain fed rump cap
Marinated chicken thigh fillet
Roast vegetables

BBQ 2

\$60pp

Grain fed rump cap
Marinated chicken thigh fillet
Gourmet chorizo
Roast vegetables
Salmon

BBQ 3

\$65pp

Grain fed rump cap
Gourmet chorizo
Lamb shoulder
Roast vegetables
Salmon
Marinated chicken thigh fillet

SALADS

Coleslaw cabbage, carrots, red onions, mayonnaise **GF**

Nicoise chat potatoes, green beans, black olives, egg, cos lettuce **GF**

Beetroot, spinach, feta cheese, orange segments **GF**

Moroccan couscous, chickpeas, olives, roast peppers, spinach, carrots, mint **DF**

Quinoa salad, palm heart, roast sweet potatoes, mix leaves, cashew nuts **VE**

Greek salad, tomato, kalamata olives, feta, crisp vegetables **VE**

Rice noodle salad

DESSERT

Fruit platter

