

# CANAPES MENU

25 PIECES PER PLATTER

Duck spring rolls, plum dipping sauce	\$90
Spinach & ricotta triangles <b>V</b>	\$90
Bean and corn empanadas <b>VE</b>	\$95
Mini vegetable rolls <b>V</b>	\$95
Chicken satay skewers, coriander <b>DF</b>	\$95
Chicken souvlaki skewers <b>GF DF</b>	\$95
Cheese croquettes <b>V</b>	\$90
Beef croquette	\$90
Porcini mushrooms arancini <b>V</b>	\$90
Pumpkin thyme arancini <b>V</b>	\$90
Spinach falafel, lemon tahini <b>VE</b>	\$80
Cauliflowers, pea & potato samosas <b>VE</b>	\$95
Kibi, Brazilian beef croquette <b>DF</b>	\$95
Lamb kofta <b>GF</b>	\$95
Beef skewers, chimi churri <b>GF DF</b>	\$95
Spinach quiche <b>V</b>	\$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 order of 15 portions)**

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

## SLIDERS

**\$7.50 each**

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

## DESSERT **25 pieces**

Petit four	\$125
Mini magnums	\$125
Chocolate brownies <b>GF</b>	\$85

## PIZZA

Margherita	\$25
Vegetarian	\$26
Pepperoni	\$26
Meat lovers	\$27



# 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

Includes , 2 salads, condiments and fruit platter  
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 V**

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

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

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

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

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

Rice noodle salad **DF V**

## DESSERT

Add \$8 per person

PETIT FOURS OR

CHEESECAKE OR

CHOCOLATE BROWNIES



# KIDS' MENU

*Minimum of 10 serves*

## PIZZA

*\$25 each*

Margherita, Meat Lovers, Pepperoni, Vegetarian

## NUGGETS

*\$12 per kid*

*Select one:*

Chicken nuggets

Fish nuggets

Plant based nuggets

## SLIDERS

*\$7.50 each*

## PARTY SAUSAGE ROLLS

*\$80 for 25 pieces*

## PARTY PIES

*\$80 for 25 pieces*

## CUP CAKES

*\$55 per dozen*

*Select one:*

Vanilla

Chocolate

Red Velvet

## HOT CHIPS

*\$8 a bowl*

