

Peckish Package
5 x canapes
\$30.00

Hungry Package
5 x canapes, 2 x substantial
\$47.00

Starving Package
7 x canapes, 2 x substantial
\$57.00

20 piece canape platters \$120.00

20 piece substantial platters \$180.00

COLD CANAPES (1-2 BITES)

Prosciutto, melon, smoked bocconcini skewers (GF, DF, VO)

Salmon, fresh dill cream cheese, blini

Corn chip, chargrilled corn, fresh tomato onion herb salsa, avocado crema (GF, V, DFO, VGO)

Seasonal fruit, Tajin seasoned skewers (GF, VG, DF)

Chicken, mayo, herb, crostini

Mushroom, red onion, thyme, goats cheese, crostini (V, VGO)

HOT CANAPES (1-2 BITES)

Classic beef and gravy pie, tomato sauce

Chicken honey soy skewers, sesame seeds, spring onion (GF)

Lamb and rosemary pastry rolls, tomato sauce

Spinach ricotta pastry rolls (V)

Chorizo croquettes, Manchego cheese, chipotle mayo

Pumpkin OR tomato arancini (GF, VG, DF) (*choose one*)

Fried chicken thigh bites, chipotle mayo (GF)

Pizza Margherita, Fior di Latte (V)

HOT SUBSTANTIALS (3-4 BITES)

Cheeseburger sliders on a milk bun, house made burger sauce, pickle (GFO)

Haloumi sliders on a milk bun, chilli maple sauce, butter ranch, spinach (V, GFO)

Salt and pepper calamari, chips, tartare in a boat

Chicken Katsu, rice, Katsu sauce in a cup (GF)

Zucchini fritter, sweet Asian sauce, Kewpie mayo (GF, V, VGO)

Fish taco, slaw, chipotle sauce

Banquet Menu One
2 smalls, 2 mains, 3 sides
\$55.00

Banquet Menu Two
3 smalls, 3 mains, 3 sides
\$75.00

BANQUET MENU

SMALLS

Burrata, roasted cherry tomatoes, nut free pesto, crostini (V, GFO)

Beef carpaccio, thinly sliced seared eye fillet tenderloin, anchovy aioli, rocket, Manchego cheese (GF)

Pizza Margherita, Fior di Latte (V)

Roast pumpkin, lentils, honey lemon dressing (GF, VG)

Salt and pepper calamari, leafy salad, lemon herb dressing

Fried Chicken thighs, butter ranch (GF)

MAINS

Oven Baked kingfish, turmeric curry dressing, coriander (GF, DF)

Beef cheeks, cauliflower puree, shallots, rich gravy (GF)

Slow cooked lamb shoulder, cannoli bean puree, gremolata (GF, DF)

Seasonal vegetable curry (GF, VG, DF)

Whole roasted chicken, green goddess sauce (GF)

SIDES

Roasted potatoes (GF, VG, DF)

Green beans, asparagus, broccolini, Manchego cheese (V, VGO, DFO)

Carrot, rainbow stem rhubarb, wild rice salad, marmalade dressing (GF, VG, DF)

Cherry tomato, cucumber, red onion garden salad (GF, VG, DF)

Shaved fennel, orange, rocket salad, mustard orange dressing (GF, VG, DF)

Steamed rice (GF, VG, DF)

Add on:

\$800 Grazing Table - serves approx. 50 people (1.5m Board)

\$125 Grazing Board - serves approx. 10 people

Cheese & Charcuterie

A selection of cheeses and cured meats served with bread, crackers, dips, pickles, olives and seasonal fruit

Cheese & Antipasto (V)

A selection of cheeses and grilled vegetables served with bread, crackers, dips, pickles, olives and seasonal fruit

Mixed dessert

Baked seasonal sweets (e.g. tarts, chocolate brownies, cookies) served with an assortment of lollies, chocolates and fresh fruit

Dessert Platter (20 Serves)

Chocolate Brownies (GF) \$60

Assorted La Rose Noire Tarts \$80

Lemon Slice \$60

Assorted Mini Muffins \$40