

## HANDMADE FINGER FOOD

Unlimited food served over a 3-hour period

Chef's selection of 12 items \$27pp

Select your own menu of 12 items \$30pp

### Cool

*Chef's selection of dips with house baked ciabatta bread (V)*

*Vegetarian rice paper rolls with pickled vegetables and plum sauce (GF)*

*House baked mini bagel, smoked ham, tomato and cheddar cheese with Dijon mayo*

*Wild mushroom, feta and baby basil bruschetta on house baked spelt bread (V)*

*Sweet potato and goats cheese frittata with capsicum relish (V, GF)*

*House baked mini breads, with assorted fillings (V, options)*

*Smoked salmon florets on blini pillows with dill crème*

*Zucchini and mint fritters with Halloumi cheese and Za'taar yoghurt (V)*

*Rare roasted beef florets on potato rosti with horseradish crème and balsamic onion (GF)*

### Warm

*Moroccan chicken skewers with mint yoghurt (GF)*

*Battered flake bites with roasted garlic and lemon aioli*

*A selection of hand made mini pizzas with Napoli sauce and mozzarella (V options)*

*Spanish beef meatballs with smokey paprika aioli (GF)*

*Lamb shepherds mini pie with mashed potato and relish*

*Roasted red pepper, spinach and feta quiche with capsicum relish (V)*

*Mushroom and Parmesan Arancini balls with pesto dip (V)*

*Crumbed calamari strips with lemon aioli*

*Gourmet beef sausage rolls with tomato relish*

*Vegetarian spring rolls with sweet soy sauce*

*Panko crumbed chicken tenderloin with basil aioli*

*Mini burger, ground beef, pickles, cheddar cheese and relish*



## PREMIUM CANAPÉS

This menu can be fully customized to suit your event and style, pricing may vary based on your selection. Contact our team to discuss your individual needs.

### Cool canapés

*Rye crouton, wild mushrooms, feta and baby basil (V)*

*Smoked duck on figs with parsnip and orange (GF)*

*Spanner crab sous vide on wonton crisp with avocado mousse and lemon balm*

*Smoked Salmon on chive blini with dill crème and roe*

*Hand made sushi, sashimi, Futomaki, Nigiri, Hosomaki, Yukari and Temaki (GF, ½ V)*

*Coconut chicken rice paper roll with pickled vegetables and snow pea sprouts (GF)*

*Seared scallop on Brioche croute with bacon jam*

*Confit tomato, goat's cheese and baby basil tart with balsamic glaze (V)*

*House baked baby ciabatta, poached chicken and rocket*

### Warm canapés

*Chorizo, red pepper and Kalamata olive pizza with fresh rocket*

*Panko and Nori crumbed chicken tenderloin with wasabi aioli*

*Pear and blue cheese Arancini with saffron yoghurt dip (V)*

*Poached fig, blue cheese and rocket pizetta (V)*

*Pork and prawn spring rolls with ginger, chives and sweet soy sauce*

*Pork belly sous vide, pickled papaya salad, tamarind chutney, toasted brioche*

*Pork, apple and fennel pastry roll with green mango chutney*

*Pulled beef brisket petit pie with home made ketchup*

*Quinoa and pomegranate falafels with home made hummus (V, G)*

*Spiced beef kofta with home made kasundi relish (GF)*

*Yakitori chicken skewers with miso dip (GF)*



## Dude Foods

*Brioche slider, house ground beef chuck and rib, vintage cheddar, pickles, onion rings and relish*

*Coconut crumbed jumbo Queensland prawns with mango and lime aioli*

*Southern fried chicken with Popeye's delta sauce*

*Smokey BBQ pulled pork burger with sweet baby ray's and slaw*

*Chilly dogs with ground beef, sour cream and pickles*

*Loaded wedges with bacon, cheese, gravy and sour cream*

*Reuben sandwich with sauerkraut and Swiss cheese*

## Fork Food for something more substantial

*Smoked pork butt with mac and cheese and slaw (GF)*

*Pulled lamb shanks, Pomme pureé with greens and jus (GF)*

*Beef Rendang curry on aromatic jasmine rice (GF)*

*Beer battered fish and chips with tartare sauce*

*Cold Soba noodle salad with grilled chicken and rice wine dressing*

*Duck congee with crispy greens and peanut candy (GF)*

*Hand made gnocchi with roasted pumpkin and sage sauce (V)*

## End your event on a high note with our hand made sweets

*Lemon curd tart with burnt meringue*

*Salted caramel and couverture chocolate tart*

*Flourless orange cake with burnt almonds (GF)*

*Vanilla custard filled éclair with dark couverture chocolate top*

*Pecan fudge cake (GF)*

*Couverture white chocolate and blue berry cheesecake*

*Grand Marnier and citrus fudge cake with cocoa nibs*

*White chocolate truffle filled with strawberry ganache (GF)*





## ADDITIONAL INFORMATION

**Deposit:** A 10% NON REFUNDABLE deposit is required to secure all bookings. This secures the date and covers you against any future price rises.

**Payment:** Final numbers, dietary requirements, final menu selection and full payment is due 7 days prior to your event. Please note some ingredients may be replaced if seasonally unavailable

**Cancellation:** A cancelation within 5 days of your event will incur up to a 50% surcharge

**Dietaries:** We are able to cater for all dietary requirements, please ensure we have at least 7 days notice. Some specific dietary requirements may incur a surcharge.

**GST:** All priced quoted are exclusive of GST

**Travel surcharge:** If your function requires more than 30 minutes of travel from our location, there may be a travel surcharge, it may vary depending on how far the event is and how many staff are required.

**Service on site:** If your location does not have a functioning kitchen, the set up of an offsite kitchen may be required and a separate quote will be provided.

**Equipment:** All necessary equipment, platters, napkins will be provided on the day.

**Staff:** Some events may incur staff surcharge depending on the number of guests and the menu selected.

