

HANDMADE FINGER FOOD

Our fully catered finger food packages start from \$27 pp for a 3-hour service including staff, platters, napkins and UNLIMITED FOOD! Let our Chef make a selection for you, or choose your own 12 items at \$30 pp

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

Cancelation: 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 if your event falls on a Public holiday, if the number of guests is below 30 and the menu selected.

