

HANDMADE FINGER FOOD

Our fully catered finger food packages start from \$30pp
For a 3 hour service including staff, platters, napkins

Menu 1 \$30pp

House baked baby ciabatta rolls with premium chicken mix (V options)
Vegetarian rice paper rolls with pickled vegetables and plum sauce (GF, V)
Zucchini and corn fritter with mango salsa and fresh coriander (V)
Smoked salmon florets on pan-fried blini with dill crème
Moroccan chicken thigh skewers with mint yoghurt (GF)
Battered flake bites with roasted garlic and lemon aioli
Spanish beef meatballs with smokey paprika aioli (GF)
Chef selection of Arancini balls with pesto dip (V)
Gourmet beef sausage rolls with tomato relish
Vegetarian spring rolls with sweet soy sauce (V)
Spiced falafels with home made humus (GF, V)
Selection of home made quiches with capsicum relish (V)



Menu 2

\$44pp

Prawn rice paper rolls with Wombok slaw and plum sauce (GF, V options)

New York mini bagels with smoked duck, Brie and sour cherry

Mushroom, baby basil and truffle oil bruschetta on house baked rye croute (V)

Rare roast beef on potato rosti with horseradish and onion jam (GF)

Chef selection of mini pizzas with Napoli sauce and mozzarella (V options)

Pork and prawn spring rolls with ginger, chives and sweet soy sauce (V option)

Panko crumbed chicken tenderloin with basil aioli

Marinated lamb skewer with harrisa yoghurt (GF)

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

Thai chicken pastry rolls with pineapple chutney

Spiced falafels with home made humus (GF, V)

Assorted petit pies with home made tomato ketchup (V options)





Add some Fork Food for something more substantial

For just \$9pp

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 home made tartare sauce

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

Vegan eggplant lasagna with tofu ricotta and vegan Parmesan (GF, V)

Crispy skin Salmon on Kipfler potatoes with olives and capers (GF)

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

For just \$4.5pp

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 cancellation 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 inclusive 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: Our pricing is based on a minimum number of 50 dining guests. We can cater for smaller functions however staff surcharges will apply.

Public holiday surcharge: If your event falls on a public holiday a surcharge will be applied, this will depend on the number of staff required on your event.

