

HANDMADE FINGER FOOD

Menu 1 \$35pp

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 avocado and pine nuts (GF, Vegan)

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

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

Vegetarian spring rolls with sweet soy sauce (V)

Selection of home made quiches with capsicum relish (V)

**One of each item per person 12 pieces total
2.5-hour service duration, prices include chef and wait staff**



HANDMADE FINGER FOOD

Menu 2 \$49pp

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

New York mini bagels with roast turkey, avocado, cream cheese and cress

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

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

Coconut crumbed prawns with lime aioli (GF)

**One of each item per person 12 pieces total
2.5-hour service duration, prices include chef and wait staff**





Add some bowl Food for a more substantial meal

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)

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 \$6.5pp

All varieties served 2 pieces per person

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

Coconut and almond bites with vegan chocolate (GF, Vegan)

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 20% 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. We accept payment via bank transfer, Visa, MasterCard or cash.

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 and Sunday surcharge: If your event falls on a public holiday or on a Sunday, a surcharge will be applied. This will depend on the number of staff required on your event.

