## Minimum order 20

Tartlet with Goats Curd, Semi Dried Cherry Tomato, \$4.00 Salsa Verde \& Balsamic Drizzle
Lamb and Rosemary Pie
Smoked Salmon Corncake \& Horseradish Cream
Caramelised Pumpkin, Sage \& Cheese Arancini (GF) \$4.00
Crispy King Prawns with Harrisa
Peking Duck Pancakes with Spring Onions,
Cucumber and Hoisin Sauce
Crispy Sichuan Chicken Bao, Pickled Vegetables
and Sweet \& Spicy Sauce
Beef Burger, Brioche Roll, Pickle, Cheese and
American Mustard
Seared Scallop; Taramasalata Tartlet
Lemon Pepper Calamari with Rocket \& Aioli (GFO) \$7.50

## BAR TAB OPTIONS

Variety of Beers - local and imported beers
Sparkling Wines; Red Wines; White wines
Spirits; Premium Spirits; Bottle Pre Mixed Spirits
FUNCTION OPTIONS
$\$ 35$ per person - Select 5 items (min 2 finger food)
$\$ 40$ per person - Select 7 items (min 3 finger food)
$\$ 45$ per person - Select 9 items (min 4 finger food)
${ }^{*}$ Minimum spend applies. If under the minimum spend, a $\$ 500$ venue hire fee will be charged. Please choose from the categories Finger Food, Big Bites and Cocktail Food menu. Advise your function coordinator of any dietary requirements.

Yoghurt Cups (Berry, Mango, Passionfruit) $\$ 5.50$ Bircher Muesli Cups
Fruit Cups
Mini Bagels -Assort
Mini Sweet Croissant - Almond / Chocolate Mini Savoury Croissant - HC / CT

## Sandwich Toastie

-Ham Cheese Tomato; Ham Cheese; Cheese Tomato
Mini Muffin
Large Muffin

## Breakfast Muffin

-Egg Bacon \& Cheese, Egg Sausage \& Cheese
Tortillas -Egg \& Bacon; Spinach \& Mushroom
Frittata -Ham \& Cheese; Mushroom; Cheese (GFO)
$\$ 7.50$

Scones with Jam \& Cream
Toasted Banana Bread with butter \$5.00
Assorted Cakes (F)
Assorted Friands (F)
Assorted Macaroons
Biscuits
$\$ 4.00$
Assorted Slices (GFO)
Homemade Tarts - Portuguese

## SPECIALTY CAKES

from $\$ 75$ from \$90 \$120
arge Slab Cakes
We have a variety of flavours to choose from. All slabs are cut into small portions 27/48 etc. (GFO)

## $\mathrm{V}=\mathrm{V}$ egan

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Giuten free
\(\mathrm{F}=\) Flourless
DF = Dairy free
VGO = Vegetarian options
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Sandwich / Wraps / Rolls
Assorted Gourmet Point Sandwiches (4 Points)
Assorted Gourmet Mini Bagels, Baguettes, Rolls Toasted Filled Roti Wraps Cut in 3
Toasted Filled Flat Bread Cut in 4 (Vegan Option)
Fresh Wraps cut in 4 (4 Pita Wheels)
Pizza (cut into 4)
Combination Platter
(Mini Bagel, Mini Rolls, Pita Wheels, 4 Point SW)
PLATTERS
Fresh Cut Fruit (per person)
Gourmet Cheese Platter
A selection of three cheeses, dried fruit, nuts,
quince paste \& biscuits
Dips Platter
A selection of three dips, warm turkish \& pita bread
Antipasto Platter
A selection of cured meats, roasted and marinated vegetables served with warm foccacia bread

GOURMET CHEFS SALADS
Choose from a selection of Meat, Vegetarian, Vegan and Gluten Free Options
Medium Tray
Large Tray

## BEVERAGES

Tea / Coffee Milk Sugar (per person)
Bottle Juice 2 Lt
from \$4.00

Sparkling Mineral Water 750 ml
Soft Drinks 1.25Lt
Individual Small Bottles

Budget Range - Minimum order 12

Pies
Filos
Quiches
Samosas
Sausage Roll Cheese \& Spinach Rolls
Nori Rolls
Asian Dumplings / BBQ Pork Buns \$3.50
Rice Paper Rolls (GFO)
BIG BITES

## Minimum order 12 (GFO)

Choose from the following:
per item $\mathbf{\$ 6 . 5 0}$

Brioche Bun with a Beef Patty, Cheese, Pickles \& Special Sauce Pulled Pork and Asian Slaw in A Bahn Mi
Korean Fried Chicken with Pickled Veg and Sweet \& Spicy Sauce in a Steamed Bao (VGO)
Greek Styled Lamb Souvlaki with Lemon and Mint Yoghurt Veggie Burger with Haloumi, Beetroot \& Garlic Aioli in a Brioche Bun

Soft Shell Taco with Crumbed Fish Guacamole \& Salsa (VGO)

> BOWL FOOD

Minimum order 20 Choose from the following:

Risotto with Wild Mushroom, Spinach, Semi Dried Tomato \& Grano Padano (GF)
Malaysian Chicken Curry with Coconut Rice (GF)
Salt \& Pepper Calamari, Wild Rocket \& Lemon Pepper Mayo Flathead Tail Fish \& Chips, Remoulade Sauce
Beef Ragu, Orecchiette Pasta and Pecorino
Thai Green Vegetable Curry with Jasmine Rice (GF)
Vietnamese Poached Chicken, Glass Noodle \& Nuoc Mam Dressing (GF)

