

MENUS TO MINGLE



CANAPÉS AND PLATTERS

Bite sized. Big flavour. Perfect for mingling.
A delicious mix of hot and cold bites designed for stand-up functions. Ideal for cocktail parties and networking events where guests can graze and roam.

GRAZING TABLE(S)

Feast your eyes and your appetite.
Abundant and beautifully styled. A grazing table is perfect for informal gatherings or stylish sundowners with charcuterie, cheeses and seasonal accompaniments.



CANAPÉS (Over a 2hr duration)

4x Options \$25pp

6x Options \$32pp

8x Options \$45pp

COLD

Thai chicken wonton cups

Smoked salmon on rye

Roast beef and horseradish

Duck breast with quince glaze

Oysters with pickled ginger and sesame [GF]

HOT

Wild mushroom tarts with truffle oil [VE]

Slow braised pork belly with fragrant herbs [GF]

Chicken, camembert tarts with cranberry

Beef & caramelized onion, potato topped pies

Lamb & tomato rustic tarts with sticky balsamic

Potato spinach frittata with kalamata & pesto [V]



PLATTERS & SUBSTANTIALS



PACKAGES

LIGHT BITES

4 Platter items \$25pp

SOCIAL SELECTION

6 Platter item \$30pp

PARTY TIME

8 Platter items \$40pp

LINGER LONGER

10 Platter items \$45pp

THE DINNER UPGRADE

8 Platter items +1 Substantial \$45pp

THE CROWD PLEASER

Spring rolls, arancini, pizza, party pies, chicken satay
+ 50/50 substantials (squid & chips and beef sliders)
\$30pp (Min 30pax)

COLD PLATTERS

COLD ROLLS [GF]

\$90

BBQ chicken, vermicelli noodles, fragrant herbs, julienne vegetables, hoi sin sauce

SUSHI [GF, V]

\$80

Assorted vegetarian Californian rolls

BRUSCHETTA [V]

\$80

Tomato and feta on toasted ciabatta

WONTON TARTS

\$80

Teriyaki chicken, peanuts, coriander, crisp vegetables

CROSTINI

\$85

Hummus, rare roast beef, fried onion, rocket

FINGER SANDWICHES

\$85

Chefs' selection of finger sandwiches
[GF and V available]

PLATTERS & SUBSTANTIALS

HOT PLATTERS

JALAPENO BITES [V]	\$85
Fried cheesy jalapeno bites, tomato chutney	
SPINACH TRIANGLES [V]	\$85
Spinach & feta golden pastry triangles, tomato relish	
ARANCINI [V]	\$85
Assorted vegetarian arancini, garlic aioli	
MAC & CHEESE BITES	\$85
Golden fried mac & cheese bites, hickory smoked BBQ sauce	
SPRING ROLLS [DF]	\$80
Cocktail spring rolls, sweet chill sauce and ketchup manis	
SOUTHERN FRIED CAULI [GF, DF]	\$75
Spiced and battered cauliflower pieces, smoky aioli dipping sauce	
CRISPY FRITTERS [GF, VE]	\$70
Indian spiced vegetable fritters, yoghurt raita	
PASTRIES PLATTER	\$90
Cocktail beef pies, pasties and sausage rolls, tomato sauce	
MEATBALLS [GF]	\$85
House-made beef meatballs in Napoli sauce with parmesan cheese	
LAMB KOFTA [GF, DF]	\$90
Mediterranean inspired lamb kofta with tzatziki	
CHICKEN SATAY [GF, DF]	\$90
Marinated chicken skewers, peanut satay sauce	
PIZZA	\$90
Chef selection of wood oven pizzas including meat and vegetarian options	
PRAWN CONES	\$90
Marinated prawns in crisp spring roll pastry, sweet chilli dipping sauce	
SALT AND PEPPER SQUID [GF, DF]	\$90
House made salt & pepper squid, garlic aioli dipping sauce	

SUBSTANTIALS

FLATHEAD & CHIPS	\$8
Deep fried, crumbed flathead, chips & lemon	
POPCORN CHICKEN	\$9
Southern fried popcorn chicken pieces, chips	
BEEF SLIDERS	\$6
House-made beef sliders, stacker pickles, cheese, and tomato sauce on a brioche bun	\$6
CHICKEN SLIDERS	
Southern fried chicken, slaw and aioli on a brioche bun	\$8
PULLED PORK SLIDERS	
BBQ pulled pork, slaw and aioli on a brioche bun	\$6
SQUID & CHIPS [GF]	\$6
Salt and pepper squid, chips	
WEDGES [V]	\$6
Seasoned potato wedges, sour cream and sweet chilli sauce	

DIETARY KEY

GF – Gluten Free	DF – Dairy Free
V – Vegetarian	VE – Vegan