

MENUS TO MINGLE



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.

PLATTERS TO SHARE

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.

Platters include approx 25–30 items.



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**

Fresh tomato salsa served on crispy grilled ciabatta & finished with a sticky balsamic glaze

WONTON TARTS **\$80**

Teriyaki chicken, peanuts, coriander, crisp vegetables

BEEF CROSTINI **\$85**

Horseraddish, rare roast beef, fried onion, rocket

SALMON ON RYE **\$90**

Smoked Salmon on Rye with cream cheese

FINGER SANDWICHES **\$85**

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



DIETARY KEY

GF – Gluten Free
V – Vegetarian

MENUS TO MINGLE...



HOT PLATTERS

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|--|--------------|
| SPINACH TRIANGLES [V] | \$85 |
| Spinach & feta golden pastry triangles, tomato relish | |
| ARANCINI [V] | \$85 |
| Assorted vegetarian arancini, garlic aioli | |
| SPRING ROLLS [DF] | \$85 |
| Cocktail spring rolls, sweet chill sauce and ketchup manis | |
| MOZZARELLA STICKS | \$85 |
| Golden fried Mozzarella sticks with ranch dipping sauce | |
| PASTRIES PLATTER | \$80 |
| 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 | |
| SALT AND PEPPER SQUID [GF, DF] | \$90 |
| House made salt & pepper squid, garlic aioli dipping sauce | |
| PORK BELLY BITES [GF] | \$95 |
| Slow braised pork belly with fragrant herbs | |
| CHICKEN TARTS | \$100 |
| Chicken, camembert tarts with cranberry | |
| LAMB TARTS | \$100 |
| Lamb & tomato rustic tarts with sticky balsamic | |

GRAZING STATIONS



CHEESE [V] \$180

Chefs' selection of cheese, including brie, blue vein and cheddar, quince paste, dried fruits, artisan crackers and crisp breads +18pp

ANTIPASTO [V] \$120

Marinated vegetables, fresh cheese, giardiniera, local mixed olives, toasted pita bread, hummus and artisan crisp breads +12pp

CHARCUTERIE \$180

Double smoked ham, prosciutto, salami, grilled chorizo, beef pastrami, spicy sopressa, accompanying condiments, toasted ciabatta bread and crackers +18pp

DIPS [V] \$100

Housemade hummus, kalamata tapenade, basil pesto, guacamole, tzatziki, vegetable crudities, toasted pita and grissini +10pp

GRAZING \$160

Double smoked ham, salami, marinated vegetables, fresh cheese, local olives, toasted pita and crackers +16pp

Each station comfortably serves 10 guests, with the option to accommodate additional guests as needed.

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GF – Gluten Free
V – Vegetarian

DF – Dairy Free
VE – Vegan