

MENUS TO MINGLE



GRAZING STATION(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, dips and seasonal accompaniments.

From \$15 per person. (Minimum 30 people)

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

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

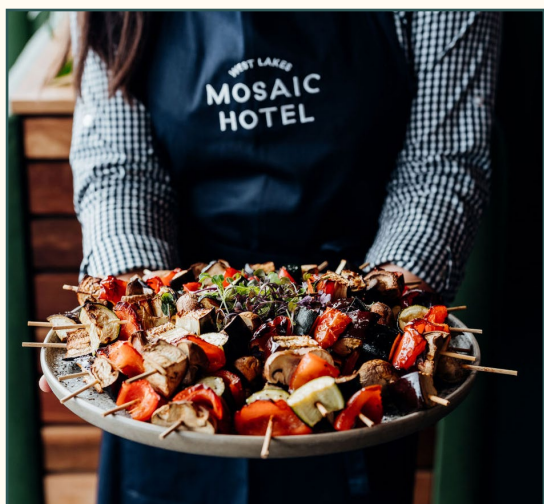
Chefs' selection of finger sandwiches
[GF and V available]



DIETARY KEY

GF – Gluten Free
V – Vegetarian

MENUS TO MINGLE...



HOT PLATTERS

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