

**COLD** - 20 units p/platter

\$65 per platter

- bruschetta | baguette | Roman tomato | shallots | basil & SA olive oil (v)
- caramelised muntrie & shallot tart | pesto | beetroot dust (v)
- assorted sushi | soy & chilli dipping sauces | pickled ginger
- Vietnamese cold rolls | peanut hoi sin (gf)
- marinated duck tartlet | soy, lime & coriander glaze
- red gum smoked chicken | parmesan round | macadamia nuts | apple & celery salad (gf)
- peppered kangaroo | damper | beetroot relish | fetta | dukkah
- smashed avocado & tomato salsa | salami basket | finger lime | Woodside chèvre (gf)

**HOT** - 20 units p/platter

- artisan cocktail sausage roll | ketchup \$85 per platter
- artisan cocktail pie | braised beef | ketchup
- barramundi goujon | finger lime aioli
- tempura prawn | sweet chilli sauce
- sweet potato & cashew empanada (v) \$80 per platter
- chicken skewer | chermoula rub (gf)
- tikka chicken puff | Greek yoghurt
- arancini | chicken | pancetta
- pork belly tart | forest mushroom | brie | sundried tomato
- marinated lamb skewer | Greek yoghurt (gf)
- Moroccan lamb shank tart | pine nuts | apricot
- chimichurri meatballs | tomato & basil sauce
- chorizo & smoked cheddar puff roll | bush tomato relish
- scallop dumplings | sweet soy (gf)
- panko crumbed Mac & Cheese (v)
- steamed vegetable dumplings | sweet soy (v) (gf) \$75 per platter
- shitake mushroom dumpling | sweet soy (v)
- netted spring rolls | Davidson Plum sweet & sour sauce (v)

\*Pricing applicable until 30 June 2021

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### **SUBSTANTIAL** - 10 units p/platter

\$95 per platter

- slider | southern fried chicken | fennel slaw | pickles
- slider | haloumi | mushroom | pesto (v)
- Thai yellow curry | pork belly | Jasmine rice (gf)
- battered barramundi | shoestring fries | finger lime aioli
- hot dog | brioche bun | American mustard | cheese | bush tomato relish
- Nasi Goreng | pepperberry | fried Jasmine rice | chipotle (v) (gf)
- salt & pepper squid | shoestring fries | aioli

### **SWEET** - 20 units p/platter

- Portuguese tart \$120 per platter
- Chocolate brownie (gf) \$110 per platter
- Scones | Beerenberg preserves+ cream (2 x ½ = 1 unit) \$110 per platter
- Macaron \$110 per platter
- Mini Magnum \$80 per platter
- Cake service charge | cut and place your BYO celebration cake on platters \$2.50 pp

### **OTHER**

- **Grazing Board** - recommended for light nibbles (suitable for approximately 20 guests)
  - Antipasto: cured meats, cheese, grilled breads, crackers, pickles, stuffed bell peppers, olives and dips \$180
  - Sweet: selection of pastries, macarons, slices and petite sweets \$180
  - Dip: house-made, pita, dukkah, vegetable crudités, cheese, nuts, grilled breads, crostini \$80
- **Grazing Table** (suitable for minimum 50 guests) from \$20pp

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