

**1 HOUR CONTINUOUS FOOD SERVICE 28- pp**

we recommend a selection of 1 COLD / 3 HOT canapés (8 pieces p/person) per person

**2 HOURS CONTINUOUS FOOD SERVICE 38- pp**

we recommend a selection of 2 COLD / 4 HOT canapés (12 pieces p/person) per person

**COLD SELECTION**

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**ASSORTED SUSHI ROLLS** (gf) (v available)

**ASSORTED HANDMADE COLD ROLLS & DIPPING SAUCE** (gf) (v available)

**BRUSCHETTA** (v)  
with Roma tomato and basil

**BRUSCHETTA**  
with double cream brie and vanilla and honey marinated apricot

**MINI TARTLETS** (v)  
with semi dried tomato, olive and basil pesto

**MINI TARTLETS** (v)  
spicy tomato and jalapeño salsa

**MINI CHEESE CUPS** (gf)  
Barossa salami, house pickled onion

**CHILLI MARINATED PRAWN TAILS**  
with Thai spiced yoghurt, pita bread

**HOT SELECTION**

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**ARANCINI** (v)  
pesto and mozzarella

**STEAMED VEGETARIAN DUMPLINGS** (v)

**CULSHAW'S CHIPS** (v)  
with aioli

**SKEWERED LEMON PEPPER SEASONED CHICKEN** (gf)  
with sweet chilli

**MINI WARM ROASTED VEGETABLE & OLIVE TART** (v)

**CHICKEN TIKKA SAMOSA**  
with yoghurt

**MOROCCAN SPICED LEMON SKEWERED LAMB**  
(gf available)  
with soy dipping sauce

**ARTISAN COCKTAIL MEAT PIES**  
with tomato sauce

**COCKTAIL VEGETARIAN PASTY** (v)

**HONEY & SESAME TEMPURA PRAWNS**

**SPICY BEEF MEATBALL** (gf)  
with Neapolitan sauce

**CHICKEN & LEMONGRASS WONTON**

**PULLED MARINATED PORK SLIDERS**

**MINI CHEESEBURGER**  
Beerenberg tomato chutney

## DESSERTS

65- per platter

MINI APPLE CRUMBLE TARTS  
with fresh cream

CHOCOLATE DIPPED STRAWBERRIES

LEMON CURD TARTLET

INDIVIDUAL DARK CHOCOLATE  
& COFFEE TARTLETS

SEASONAL FRUIT PLATTER

All platters are designed to feed approximately  
10-15 people

## CAKE SERVICE

If you wish to provide your own celebration cake,  
following charges will apply

Cupcakes no charge

To present your cake on a platter  
for your guest's self-service 2.5- per slice

## UPGRADES

Selection of homemade dips and  
pita breads 55- per platter

Selection of gourmet cheese  
and crackers 75- per board

Antipasto board with dips  
and breads 85- per board

All boards and platters are designed to feed  
approximately 10-15 people

\* Pricing applicable until 30th June 2023

\* For responsible service of alcohol all guests attending  
must be catered for, with the exception of children under  
the age of 10 years of age

\* Guests with dietary requirements will be catered for  
separately if we have been advised 7 days prior to your  
event, any dietaries given on the day may not be catered  
for accordingly

\* Menu items are subject to availability