

GRAZING PLATTERS \$15 PP + GST

A selection of cheese, salami, homemade chargrill
marinated veg, olives

Fruit, baby Dutch carrots and greens

Served with a selection of breads, crisp Moroccan flat bread,
oven baked sour dough drizzled with my garlic herb oil and
crackers

These come on platters feeding approx. 10 people

**WHEN CHOOSING YOUR COCKTAIL SELECTION
TO DESIGN YOUR MENU OF YOUR CHOICE
CHOOSE A SELECTION OF 7 To 8 ITEMS OR MORE OR
ADD A GRAZING
ADD THIS UP AND THIS IS YOUR PER HEAD CHARGE +
GST
STAFF IS ADDITIONAL TO COOK AND SERVE YOU @
\$50 per Hr**

MINI BEEF HAMBURGERS \$ 6.50

with caramelized onion, lettuce & a house made tomato relish

DUCK SPRING ROLLS \$6.50

Served with a spiced orange plum sauce

CHICKEN SNITTY SLIDERS \$ 6.50

With a bacon & avocado salsa

PULLED PORK BUNS STATION \$8

Served with brioche buns

And an apple coleslaw

PRAWNS WRAPPED IN WONTON SKINS \$6

Served with a soy & ginger dipping sauce

MINI CHICKEN TACOS STATION \$8

With shredded iceberg, cheese & chipotle sour cream

Served with corn & tomato salsa

All you need to build your taco

ROSEMARY LAMB SKEWERS \$ 6

Marinated in Lemon Juice, Olive Oil, Seeded Mustard &
Rosemary, seared on the Hot Plate and Tossed through a

Light Jus.

LAMB SATAY \$ 6

Seared on the Hot Plate, Served with a Sweet & Spicy Sate Sauce.

The following are \$5 pp

MOROCCAN CHICKEN SKEWERS

Marinated in Lemon, Olive Oil, & Moroccan Spices, Seared on the Hot Plate & Served with a Fresh tomato dressing & Yogurt.

CHICKEN SATE SKEWERS

Seared on the Hot Plate, Served with a Sweet & Spicy Sate Sauce.

CHORIZO RUSTIC TARTS

Puff Pastry with a Combination of Chorizo Sausage, Tomato, spinach & Cheese.

LAMB & HARISSA PITA BREADS

**Filled with lamb and fetta
Topped with baba ghanoush and roasted seed mix**

MINI QUICHES

Filled with Bacon and Zucchini, Finished with a Trio Cheese.

MEXICAN BEEF & BEAN STUFFED SPUDS

Served in Baby Chat Potatoes, baked in the Oven and Topped with Tasty Cheddar Cheese, Sour Cream & Chives.

RICOTTA LEBANESE FLAT BREAD

Filled with spinach, ricotta, doused in a garlic oil & grilled on the Hotplate served with Tzatziki

PUMPKIN & PARMEASAN ARANCINI BALLS

Drizzled with a basil oil & a fresh tomato coulis

EGGPLANT BRUSCHETTA

**Marinated Char-Grilled Eggplant & roasted capsicum,
Served on Crisp**

Bruschetta and Topped with Goats cheese

MEAT BALLS

Served with Tomato Relish & Minted Yoghurt.

SPICED FRIED WHITING FILLET

Served with a saffron infused mayonnaise dusted with a lime salt

SALT & PEPPER SQUID

Served with a lime mayonnaise

PORK & FENNEL SAUSAGE ROLLS IN PUFF

served with my homemade tomato relish

SMOKED SALMON CREPE ROULADE

with rocket and pickled onions & sour cream dressing

**# Staff is additional to cook & serve you on the day @ \$50 per
hr per staff member
how many will be calculated once menus are designed and how
many guests**

Take Home Menu

**Let us do the cooking for you!
Skip the prep and hassle — we'll have everything ready for you
on my platters
so better for the environment and will also look amazing with
a simple reheat or serve-out instructions.**

**We can tailor the menu to suit your needs,
so you can relax and be the star of your event.**

☐ Pick-Up Option

**Contact me to discuss what we can do for you:
☐ 0401 737 867**