

GRAZING PLATTERS \$16.50 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 IS
ADDED TO FINAL INVOICING

STAFF IS ADDITIONAL TO COOK AND SERVE YOU @ \$55per Hr

HOMEMADE MINI BEEF BUGERS SERVED ON A BRIOCHE BUN \$7

with caramelized onion, lettuce & a house made tomato relish

DUCK SPRING ROLLS \$7

Served with a spiced orange plum sauce

CHICKEN SNITTY SLIDERS \$ 7

With a bacon & avocado salsa

PULLED PORK BUNS STATION \$8.50

Served with brioche buns

And an apple coleslaw

PRAWNS WRAPPED IN WONTON SKINS \$7

Served with a soy & ginger dipping sauce

CHICKEN TACOS STATION \$12.50

With shredded iceberg, tasty cheese & chipotle sour cream

Served with corn & tomato salsa

Served with soft and hard tacos

ROSEMARY LAMB SKEWERS \$ 7

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

LAMB KOFTA MEAT BALLS \$6 .50

Sealed with paprika & sesame seed Served with a creamy hummus dipping sauce

MOROCCAN CHICKEN SKEWERS \$5.50

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

CHICKEN SATE SKEWERS \$5.50

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

CHORIZO RUSTIC TARTS \$5.50

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

MINI QUICHES \$5.50

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

MEXICAN BEEF & BEAN STUFFED SPUDS \$5.50

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

CRISPY BABY CHATS POTATOES \$5.50

Topped with whipped sour cream, crispy bacon, aged cheddar with shallots & smoked paprika

PUMPKIN & PARMEASAN ARANCINI BALLS \$6.00

Drizzled with a basil oil & a fresh tomato coulis

BUTTON MUSHROOMS MARINATED IN MY GARLIC & HERB OIL \$5.50

filled with caramelized onions goats' cheese & Tyme
Topped with a panko crumb for a little crunch

HEIRLOOM TOMATOES \$6.00

Served on a crisp crostini, with a basil & fetta cream cheese whip topped with roasted Spanish onion

SPICED FRIED WHITING FILLET \$6.50

Served with a saffron infused mayonnaise dusted with a lime salt

PORK & FENNEL SAUSAGE ROLLS IN PUFF \$5.50

served with my homemade tomato relish

SMOKED SALMON CREPE ROULADE \$5.50

with rocket and pickled onions & sour cream dressing

Staff is additional to cook & serve you on the day @ \$55 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