Canapés Menu

$5 per item

House made mini sausage rolls
w/ tomato chutney

Tomato & mozzarella bruschetta
w/ fresh basil & olive oil (v)

Tomato & parmesan arancini
w/ garlic aioli (v) (gf)

Beef meatballs
w/ Napoli sauce & parmesan

Cauliflower bites
w/ lime vegan mayonnaise (vg) (gf) (df)

Vegetarian spring rolls
w/ dipping sauce (2 per serve) (v)

Party pies
w/ tomato chutney

Substantial
$9.00 per item

Beer battered fish & chips
w/ tartare (l)

Cheeseburger sliders
w/ Dijon mayo & onion jam

Beef brisket rolls
w/ coleslaw, onions & gherkins

Nashville-style hot chicken taco
w/ creamy slaw & soft shell taco

Lamb shoulder
w/ rice pilaf, yoghurt sauce & herbs (gf)

$7.50 per item

Grilled chicken skewers
w/ peanut sauce (gf)

Grilled prawn skewers
w/ garlic butter (gf)(l)

Prosciutto bruschetta
w/ pickles

Fried calamari
w/ rocket, lemon & aioli (gf)(df)(nf)(l)

Crispy chicken
w/ aioli & pickles (df)

Charcuterie Board
$295 and serves 35 guests.

Three dips, focaccia, olives, brie, cheddar, gorgonzola, two varieties of salami, ham, prosciutto, crackers, vegetables & pickles

Shared Platters

Chicken nuggets & chips platter
w/ tomato sauce $50 (serves 6-8)

Fish & chips platter
w/ tartare sauce (l)$100 *(serves 10)*

Wedges platter
w/ sour cream & sweet chilli sauce $60
(serves 10)

Dessert Canapés
$4 per item

Chocolate cake bites
Orange cake bites (gf)(df)
Lemon Tarts (gf)
Assorted Macarons

Large fruit platter
$75 (serves 15)

Please choose 5 or more items. Please kindly note there is a minimum order of 50 per item chosen

(v) Vegetarian (vg) Vegan (gf) Gluten Free (df) Dairy Free (nf) Nut free
Seafood Country of Origin: Australian (A) Imported ⓘ Mixed (M)
Our menu is Halal-friendly, with all meat prepared in accordance with Halal requirements.
10% surcharge on public holidays · 1.5% surcharge on card payments · Please advise our staff of any allergies