



Canapés Menu

\$5 per item

House Made Mini Sausage Rolls
w/ tomato chutney

Tomato & Mozzarella Bruschetta
w/ fresh basil & olive oil (v) (veo)

Roasted Pumpkin Arancini
w/ kewpie mayo (v) (gf)

Beef Meatballs
w/ Napoli sauce & parmesan Crispy

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

Vegetarian Spring Rolls
w/ dipping sauce (2 per serve) (v)

Party Pies
w/ tomato chutney

Substantial
\$9.00 per item

Beer Battered Barramundi & chips
w/ tartare (df)

Cheeseburger Sliders
w/ Dijon mayo & onion jam (gfo) (dfo)

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 (gfo)

\$7.50 per item

Grilled Chicken Skewers
w/ peanut sauce (gf)

Grilled Prawn Skewers
w/ garlic butter (gf)

Prosciutto Bruschetta
w/ house made piccalilli

Fried Calamari
w/ rocket, lemon & aioli (gfo)

Crispy Chicken
w/ aioli & pickles (dfo)

Charcuterie

\$295 and serves 35 guests.

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

Shared platters

Large Fruit Platter
\$75 (serves 15)

Chicken Nuggets Platter
w/ tomato sauce \$50

Fish & Chip Platter
w/ tartare sauce \$100 (serves 10)

Hot Chip Platter
w/ tomato sauce \$50 (Serves 10)

Wedges Platter
w/ sour cream & sweet chilli sauce
\$60

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 (gfo) Gluten Free option (dfo) Dairy Free option (veo) Vegan option
10% surcharge on public holidays · 1.5% surcharge on card payments · Please advise our staff of any allergies