

**Note: Surcharges apply on public holiday**

## Cocktail Menu

6 pieces per person 35pp choose 1 cold and 3 hot- 1.5 pieces of each item per person

8 pieces per person 45pp choose 1 cold and 3 hot- 2 pieces of each item per person

10 pieces per person 53pp choose 2 cold and 3 hot – 2 pieces of each item per person

Choose 3 cold, 3 hot, 2 mini bowls

## Cold Options

Sushi (GF, V/ VEGAN option)

Delicate inside out rolls sliced and served with wasabi infused soy sauce

Choose from Vegan chicken and assorted vegetable or assorted fish, chicken and vegetable

Rice Paper rolls (GF, VEGAN)

Vegetarian Rice Paper Rolls, sliced and served with hoisin sauce

Bocconcini & Tomato (GF, V) Served on a mini skewer with fresh basil and balsamic

Prosciutto & Goats cheese (GF Option available) Served on Grainy Crisp bread

Chimichurri Beef (GF) Marinated rare roast beef on a mini skewer

Smoked Salmon (GF) Smoked Salmon roses served on metal spoon with avocado puree, chives and capers

## HOT Options

Tempura Prawn Served with Asian aioli dipping sauce

Lamb Meatballs Stuffed with feta and served with minted yogurt dipping sauce

Gourmet Pies Choose from Chicken and leek, Beef Burgundy or Vegetable tikka (

Mushroom Arancini (V) With white wine, served with garlic mayo dipping sauce

Pork Sausage rolls Fennel infused, served with chunky tomato relish

Falafel (GF, VEGAN) Vegan delight topped with plant based mayo

Calamari Baby calamari meat served on sugar cane with toasted sesame seeds and sweet chilli



Quiche (V) Spinach and cheese quiches served with chunky tomato relish

Potato Rosti (GF, V) Topped with whipped crème fresh and chives

Chicken Skewers (GF) Grilled lemon and pepper marinated chicken skewers

## Mini Bowls

Choose 2 (50/50 split for guests/ 1 bowl per person) \$6 pp

Choose 4 (50/50 split for guests/ 2 bowls per person) \$10 pp

All mini bowls are a minimum of 50grams per serving and served in a biodegradable brown kraft bowl

Minimum of 60 guests required for ordering of mini bowls

## Caesar Salad

Mini version with lettuce, crispy bacon, croutons, parmesan cheese and creamy anchovy mayo

## Vegetable Noodle (GF, Vegan)

Glass rice noodle served cold with vegetables, coriander, chilli and sesame oil dressing

## Salt and Pepper Squid

5-6 pieces served on rocket, topped with lemon and tarte dressing

## Mushroom Risotto (V, GF)

Served warm and topped with shaved parmesan and fresh parsley

## Singapore Noodle (V)

Served warm and topped with dried shallots and sesame seeds

## Desserts (cold)

### Chocolate Profiterole

Choux pastry puff filled with a rich chocolate ganache

### Boutique Tarts

Includes a delicate selection of chocolate Hazelnut, passionfruit with dark chocolate, mascarpone fig cream cake, jasmine tea mousse, strawberry cream groove, Ube mousse with black sesame.

### Vegan Slice



Chocolate vegan slice with dried and fresh raspberry

Petits Fours Friands (GF)

Selection of min gluten free blueberry, coffee, lemon friands

Celebration Cake - 400ea

Barley Naked single tier celebration cake topped with a celebration sign of your choice.

Choose from White Chocolate, milk chocolate or caramel.

(Serves 40 -50 people) – Includes delivery, cutting, serving, and biodegradable serving bowls and spoons

## Platters

Designed to share as the perfect starter on arrival or entrée at your event. These platters are fit for any function

including

weddings, conferences, or music party events.

80 Per Platter

Dips

Selection of seasonal dips served with fresh French stick, lavosh or crackers

Antipasto

Selection of dips, olives, carrot, celery, sun dried tomatoes, pickles cucumbers, served with French stick, lavosh or GF crackers.

100 per platter

Cheese

Selection of cheese (Brie and smoked cheddar), olives, quince paste, pickles cucumbers, fresh and dried fruit, served with an

assortment of seeded crackers, crisp breads and nuts.

(serves 8-10 people)

Cheese and Meats

Selection of cheese (Brie, smoked Cheddar and Blue, prosciutto, salami, olives, quince paste, pickles cucumbers,



fresh and dried fruit,  
served with an assortment of seeded crackers, crisp breads, nuts and popcorn.

(serves 10-15 people)

Substitution of meats for smoked salmon or falafel bites available upon request.

For orders of 8 or more of this option a grazing table display can be set up

(serves 8-10 people)

## Sandwiches

A selection of triangle sandwiches on white and grain breads (48 pieces)

Egg and lettuce, ham and cheese with pickle, cheese and salad (serves 20-24)

Gluten Free available – 150 per platter

## Desserts

A selection of bite sized cakes slices. Choose from red velvet (GF),

Apple Crumble, Baked Cheesecake, or Chocolate with Raspberry

