

Function Menu

MENU PACKAGES

\$25 per person

5 pieces + 1 box

\$35 per person

6 pieces + 1 box + 1 dessert

\$45 per person

8 pieces + 2 boxes + 1 dessert

\$55 per person

12 pieces + 2 boxes + 2 desserts

COLD

Goat Cheese, Roasted Tomato & Thyme Tart (v)

Tomato and capsicum gazpacho verrines

Peking Duck Pancake

Smoked Atlantic Salmon Rolls

On blinis with lime crème fraiche

Sydney Rock Oyster

Natural and with echalotte vinegar (extra \$2)

Assortment of mini wraps

Cottage cheese / cucumber / mint / fresh tuna rilette / dill / lemon

Skewers of Marinated Cherry Tomato & Basil

Ceviche of Dory

lime, chives and olive oil served in a Chinese spoon

HOT

Arancini Ball (v, gf)

Pumpkin, wild mushroom and feta cheese risotto

Vegetable Spring Roll (v)

sweet chilli sauce

Mini Shitake Mushroom & Goat Cheese Pie (v)

Pizza Cyprus (v)

Haloumi cheese, roast eggplant, fresh basil, tomato and caramelised onion

Pizza Rustica (v)

Potato, pumpkin, oregano and crème fraiche

Provençal Stuffed Vegetables

zucchinis, button mushroom, piquillo peppers

Deep-Fried Soft-Shell Crab (gf)

with mango and chilli jam

HOT CONTINUED

Barbequed King Prawn Skewers (gf)

Italian gremolata marinade

Croque Monsieur

with Swiss cheese and ham

Salt And Pepper Calamari

with lime and aioli

Bacon Wrapped Prune On A Bread Pillow

Lamb Souvlaki Ball

tzatziki yoghurt

San Choy Bow (gf)

pork mince and iceberg lettuce

Mini Beef & Mushroom Shiraz Pie

Mini Chicken & Tomato Chutney Pie

crusted with parmesan cheese

Prosciutto di Jamon and potato croquettes

with aioli

Aged Grain-Fed Beef Slider

with fried onion, Swiss cheese and beetroot

Chicken Yakitori Skewers (gf)

Been Tenderloin Yakitori Skewers (gf)

BOXES

Beer Battered Fish Fillets & Chips

with aioli sauce and lemon

Spicy Mince & Noodle Stir-Fry

(vegetarian option available)

Mizuna salad (cold) (v, gf)

with pumpkin, pine nuts, cherry tomato and pomegranate balsamic dressing

Thai Pork Belly & Green Pawpaw Salad

DESSERTS

Goji Berry Liqueur, Cranberry And Mint Icy Pole (add \$2) 18+ only

Callebaut Dark Chocolate And Coconut Truffle

Mini Chocolate And Almond Fondant

Hazelnut Cupcake

Custard Filled Canelé De Bordeaux

Lemon Meringue Tartlet

Profiterole Religieuses

Fresh Fruit Bouquet

chocolate dipped strawberries, melon, pineapple, grapes and watermelon on skewers