

Function Menu

GRAZING PLATES

Cheese Platter \$80.00

Vintage Cheddar, Creamy Brie, Baked Ricotta, Water Crackers and Grissini Sticks.

Meat Platter \$85.00

House-made Salami, Prosciutto, Rolled Virginian Ham, Water Crackers and Grissini Sticks.

Antipasto Platter \$95.00

Rolled Virginian Ham, House-made Salami, Vintage Cheddar, Marinated Mixed Olives, Cherry Tomatoes and Pickled Onions.

Healthy Platter \$75.00

Carrot and Celery Batons, Cherry Tomatoes, Marinated Mixed Olives, Fire Roasted Pepper Hummus, Char-grilled Zucchini, Red Onion, Capsicum and Eggplant.

Fruit Platter \$50.00

Mango, Watermelon, Oranges, Strawberries and Blueberries.

Chocolate, Fruit & Nut \$80.00

Pretzels, Chocolate Ganache, Chocolate Buttons, Banana Chips, Strawberries and Mixed Dried Fruits.



Function Menu

PLATTERS & CANAPES ALL PLATTERS DESIGNED FOR 20 GUESTS

Satay Skewers \$55.00

Choice of Chicken or Beef Skewers Topped w' Satay Sauce

Squid Rings \$50.00

Seasoned Crispy Fried Squid Rings, choice of Salt and Pepper, or Lemon Pepper and served w' House Tartare

Panko Prawns w' Sriracha and Lime Tartare \$65.00

Panko Crumbed Prawns served w' Sriracha and Lime Tartare

Buffalo Chicken Sliders \$75.00

Chicken coated w' Buffalo Sauce and House Slaw in Slider Milk Buns

Pulled Pork Sliders \$75.00

BBQ Pulled Pork and House Slaw in Slider Milk Buns

House-made Sausage Rolls \$55.00

House Minced Premium Beef Mini Sausage Rolls

Crumbed Wings \$40.00

Panko Crumbed Wings served w' BBQ Sauce



Function Menu

PLATTERS & CANAPES ALL PLATTERS DESIGNED FOR 20 GUESTS

Jalapeno Poppers \$50.00

Jalapenos Filled w' Blended Cheeses and served w'
Tomato Relish

Caramelized Onion & Sundried Tomato Quiche \$65.00

Quiche filled w' Caramelized Onion and Sundried
Tomato

BBQ Pork Buns \$80.00

Steamed BBQ Pork Buns

Mini Fish & Chips \$95.00

Individual Serves of Chips and Crumbed Whiting w'
Lemon and Tartare

Cocktail Spring Rolls \$45.00

Mini Spring Rolls served w' Sweet Chilli Dipping Sauce

Pesto Mushroom Crostini \$45.00

Crostini topped w' Pesto Mushroom, Rocket and Feta



Function Menu

PLATTERS & CANAPES ALL PLATTERS DESIGNED FOR 20 GUESTS

Classic Bruschetta \$40.00

Toasted Confit Garlic Breads topped w' Tomato, Onion, Garlic, Basil, Feta and Balsamic Cream

House-made Smoked Salmon Croquettes \$50.00

Mini Croquettes w' Creamed Potato, Smoked Salmon, Dill, Lemon Zest and Parsley served w' House Tartare

Baguettes \$50.00

Individual Baguette filled w' Your Choice of the Following;

- Ham, Cheese, Mesclun, Onion and Tomato Relish
- Curried Egg, Mesclun, Cheese, Tomato Relish
- Pesto Chicken, Sundried Tomatoes, Parmesan, Mesclun

DESSERT BOARD DESIGNED FOR 20 GUESTS

Petite Dessert Variety \$95.00

Variety of Vanilla Slice, Vanilla Filled Profiteroles, Banana Éclair and Vanilla Filled Chocolate Coated Profiteroles



Function Menu

PIZZA'S \$20.00 EACH

Margherita

Pizza Sauce, Cheese, Cherry Tomatoes, Basil

Ham and Pineapple

Pizza Sauce, Cheese, Ham, Pineapple

Meat Lovers

Pizza Sauce, Cheese, Ground Beef, Pepperoni, Salami, Ham, Red Onion, BBQ Sauce

Fire Breather

Pizza Sauce, Chilli Flakes, Cheese, Ground Beef, Pepperoni, Red Onion, Jalapenos

Greek Lamb

Pizza Sauce, Cheese, Oregano, Lamb, Red Onion, Olives, Feta, Minted Yoghurt

BBQ Chicken

Pizza Sauce, Cheese, Chicken, Bacon, Spanish Onion, Fire Roasted Capsicum, BBQ Sauce



Woodfired Pizza Menu

WOODFIRED PIZZA'S
\$24.00 EACH
MINIMUM ORDER 15*

Margherita

Bocconcini, Cherry Tomatoes, Basil & Cheese

Hawaiian

Sliced Ham, Cherry Tomatoes, Pineapple & Cheese

Meat Lovers

Ham, Pepperoni, Ground Beef, Salami, Cherry Tomatoes, Cheese & Barbeque Sauce

Capricciosa

Ham, Mushrooms, Olives & Cheese

Mexicana

Chilli Con Carne, Pico De Gallo, Jalapenos, Chipotle Sauce & Cheese

BBQ Chicken

Red Onion, Fire Roasted Capsicum, Bacon, Chicken, Cheese & BBQ Sauce



*Please note: a private chef is required to cater for wood fired pizza orders. The additional charge for this is \$100 for a minimum of 2 hours - which caters for minimum orders