

CANAPÉ MENU

Our canapé menu is designed to be a substantial meal that comes out slowly throughout your event

CHOOSE 5 (3 LIGHT, 2 SUBSTANTIAL) \$25PP

CHOOSE 6 (4 LIGHT, 2 SUBSTANTIAL) \$30PP

CHOOSE 7 (4 LIGHT, 3 SUBSTANTIAL) \$35PP

add an extra option or upgrade an option to a substantial add + \$5pp

LIGHT CHOICES

Arancini

**Crumbed Arborio risotto balls with your choice of flavour
(GFO & V option available)**

Creamy butternut Pumpkin / Cashew / Whipped parmesan (Veg)
Field Mushroom / Black truffle / Thyme / Red onion jam (Veg)
Cabasa Sausage / Mozzarella / Smoked red capsicum puree / aioli
Globe Artichoke / Dill / Parmesan cream / Parmesan snow (Veg)

Fritters

Crispy fried bhaji style fritters with your choice of

Spiced onion / Mint / Chili / Cucumber Labneh / Cherry Tomato
Relish (Veg) (GF)
Sweet corn / Zucchini / Coriander / Grapefruit reduction / Whipped
Feta (Veg) (GF)

Croquettes

Crumbed Potato Mousseline with your choice of

BBQ Pulled Pork / Smoked Capsicum / Coriander / Corn Puree
Prosciutto / Parmesan / Italian Parsley / Lemon / Aioli
Smoked chicken / Sweet Potato / Coriander / Peri peri sauce
Bocconcini / Basil / Caramelised Onion / Aioli (Veg)

House made Sushi

With your choice of filling

Tuna / Cucumber / Mayonnaise (GF)
Smoked Salmon / Cream Cheese / Seasonal Vegetables (GF)
Crispy Chicken / Salad / Mayonnaise (GFO)
Seasonal Vegetables (GF/ Veg/ V)

Crispy 5 spice boneless chicken nibbles

served with sriracha aioli

SUBSTANTIAL CHOICES

Sliders (GFO available)

Toasted petite brioche burger buns with your choice of

Crispy beer battered market fish / Tartare / Cos leaf
BBQ Pulled Pork / Coriander Slaw / Sriracha Dressing
Chargrilled Wagyu mince rissole / Cos Leaf / Mayo /
Cheese / Relish
Grilled Halloumi / sun-dried tomato black olive tapenade /
fresh lemon (Veg)

Spring Rolls

house made / Enoki mushroom / Asian greens / Rice noodles

LIGHT CHOICES

En croute

Toasted house focaccia topped with your choice of

Seared Beef Fillet Tataki / Wasabi / Sesame
Prawn / Dill / Lemon / Red onion / Aioli
Basil Pesto / Wood fired Roasted Capsicum / Danish Feta / Chives
/ Olive oil (Veg)

Vol au Vents

with your choice of filling

Chicken / Chive / Asparagus
Smoked Salmon / Dill / Capers
Moroccan Butternut Pumpkin / Sage (Veg)

Mini Savoury Tartlets

with your choice of filling

Char grilled Pepper Beef Fillet / Horseradish / Cream Cheese
Beetroot Hummus / Goats Cheese / Chive / Honey (veg)
Smoked Salmon Mousse / Dill
Bruschetta / Balsamic Glaze (veg)
Peri Peri Chicken / Tomato / Olive tapenade

Mozzarella Sticks

Crumbed served with House Ranch dipping sauce (Veg)

Flatbreads (Veg)

Wood fired flatbreads topped with your choice of

Butternut pumpkin hummus / Caramelised Onion / Crumbled Fetta
Confit garlic / Italian parsley / Black pepper / Olive oil
Bocconcini / Basil / Smoked pomodoro sauce

SUBSTANTIAL CHOICES

Bao Buns (GFO available)

Soft, warm cloud puffs with your choice of filling

Crispy Pork Belly / Shau sun sauce / Pickled Veg / Fried shallots /
Aioli
Panko Crumbed Prawn / Dill / Pickled red onion /
Confit garlic mayo
Crisp tempura cauliflower / Shallot Relish Pickled Veg / Chili /
Sriracha Mayo

Rolled Chinese Pancakes

Peking style pancakes with your choice of filling (GFO)
Confit duck / House Hoisin / Bean Shoots / Shallots / Sesame
Shitake Mushroom / Bean Shoots / Shallots / Sesame (Veg/ V)



NEESH BARBECUE BANQUET

MIN 30PPL, \$35PP

MAIN BBQ OPTIONS

CHOOSE 3

*Vegetable & Halloumi Skewers / Minute Steaks
Marinated Chicken thigh/breast/ Wagyu Beef Patties
Cheese Kransky Sausages / Gourmet Beef Sausages /
Mixed Vegetable Skewers / Grilled Pork Chops*

SIDE SALAD OPTIONS

CHOOSE 2

*Garden Salad / Potato Salad /
Thai Noodle Salad / Greek Salad /
Creamy Pasta Salad / Pesto Pasta Salad*
BBQ Package comes with Range of Breads & Condiments

PRIVATE DINING - LAZY BANQUET

MIN 25 PPL , \$44PP

*Our Lazy Banquet is a seated option, designed to be served gradually, placed along
the table and shared amongst guests*

*Chef's Selection of 7 course Share Plates including Dessert
(dates and times subject to availability)*



GRAZING TABLES

BRUNCH MORNING TEA \$25PP

Min 15ppl / For Events from 8am to 11am

Mini Quiches / Bacon & Egg Sliders /
Fresh Fruits / Assorted Pastries & Muffins /
Yoghurt Granola Cups / Assorted Juice's

LUNCH GRAZING TABLE \$25PP

Min 15ppl / For events from 11:30am to 2pm

Assorted Sandwiches & Wraps / Crackers / Dips /
Fresh Fruits / Salad Vegetables /
Basil Pesto Pasta Salad

CHARCUTERIE GRAZING TABLES \$22PP

Min 15ppl / For events between 11am to 5pm

Cured Meats / Assorted Cheeses / Pickled items / Artisan
crackers / Marinated Olives / Breads / Candied Nuts /
Fresh Fruits / Sweets



EXTRAS / ADD ONS

CHARCUTERIE BOARDS \$44 EA

*Selection of cured meats / cheeses / Pickled items / Fresh fruits /
Candied Nuts / Marinated Olives / Crackers / Warm Breads*

DESSERT BOARDS \$44 EA

variety of bitesized sweets such as
*mini filled donuts / Brownies / profiteroles / macaroons / marshmallows /
fresh strawberries / chocolate nutella dipping sauce
(these specific options stated will be subject to availability)*

WELCOME DRINK

Add an extra special touch with a drink on arrival for your guests.

Glass of House sparkling / Mimosa \$7pp (minimum of 10 required)

Cocktail Jugs \$35 ea

Serves approx 4-5 people

Sangria

Red Wine / Brandy / Triple Sec / Spices / Fresh Fruits

Tropical Punch

Liquor 43 / White Wine / Passionfruit / Fresh Fruits

Lost Kraken

Kraken Spiced Rum / Ginger Beer / Lime / Mint

Neesh Pimms

Pimms/ Ginger Ale / Lemonade / Fresh fruits

Other cocktail flavours may be available upon request



F.A.Q'S

FREQUENTLY ASKED QUESTIONS

Can I bring a cake?

Yes, you can certainly bring a cake. We don't charge any cakeage fees, and can cut and serve if required.

Do you have drinks packages or have BYO?

We do not offer drinks package or allow BYO however we have a fully stocked Bar with 5 beer Taps, cocktails, boutique wines and spirits. We also are able to order in a favoruite beverages for guests to purchase should it not be on our drinks menu.

Can I set up a bar Tab?

Yes, a bar tab can be set up and customized to your liking

Can I play my own music?

Yes, we can play your own playlist through Apply Music or Spotify

Can I bring my own DJ?

Yes, you can bring a DJ, however this would only be possible in our restaurant space inside with exclusive hire.

Can I bring my own decorations?

Yes, you may bring decorations.

What time do you close?

Our Venue is licensed until 12am, however last drinks may be called earlier at the Managers discretion on the night.

Can I come in earlier to set up?

The space will definently be ready to use 1 hour prior to your arrival, if needing more time please confirm with manager for availability