

KIT & KABOODLE

STANDARD DRINKS PACKAGE

3 HOURS \$63PP; 4 HOURS \$79PP
5 HOURS \$98PP; 6 HOURS \$116PP

ADD HOUSE SPIRITS +\$12PP

PPH LAGER

4.2% ABV

Cascade Premium Light

2.5% ABV

Carlton Zero

0% ABV

Pino Grigio

Australia

Pinot Noir

Australia

Brut Cuvée

Australia

PREMIUM DRINKS PACKAGE

3 HOURS \$85PP; 4 HOURS \$106PP
5 HOURS \$134PP; 6 HOURS \$159PP

ADD HOUSE SPIRITS +\$12PP

PPH LAGER

4.2% ABV

Carlton Draft Fresh

4.6% ABV

Balter Cerveza

4% ABV

Cascade Premium Light

2.5% ABV

Carlton Zero

0% ABV

Young Henry's Apple Cider

4.6% ABV

Sauvignon Blanc

New Zealand

Pinot Grigio

Australia

Pinot Noir

Australia

Malbec

Argentina

Brut Cuvée

Australia

Prosecco NV

Australia

Rosé

France

KIT & KABOODLE

CANAPÉS

\$ 4 PER PIECE

Pork and Fennel Sausage Roll Bite

with spicy tomato relish

Farfalle Pasta Salad

with pesto, pine nuts, olives, tomato, bocconcini and grilled chicken

Italian Pinwheel

with spicy salami, cream cheese, parmesan and lettuce

Vegetable Spring Roll

(V) (VE)

\$ 5 PER PIECE

Roast Tomato and Ricotta Bruschetta

drizzled in chilli honey
(V) (GFP)

Goats Cheese and Strawberry Bruschetta

drizzled in honey and balsamic glaze
(V) (GFP)

Smoked Salmon and Cream Cheese Tart

Thai Chicken Pie

Spinach and Mushroom Pie

(V)

\$ 6 PER PIECE

Lamb Souvlaki Skewer

drizzled with garlic yoghurt
(GF)

Prawn Toast

Chicken Souvlaki Skewer

(GFP)

Baked Spinach and Feta Filo Roll

(V)

Prawn San Choy Bow

(GF)

\$ 7 PER PIECE

Chorizo and Prawn Skewer

(GF)

Beef Negimaki

Chicken Katsu Finger Sandwich

with tonkatsu and cabbage

Squid Ink Pasta

with tomato and garlic prawns, basil and grana padano

Satay Duck Skewer

with peanut sauce
(GF)

\$ 8 PER PIECE

Chicken Schnitzel Slider

with spicy mayo, slaw and pickle

Wagyu Beef Slider

with American cheese and pickles

Grilled Haloumi Slider

with sweet and sour capsicum
(V)

KIT & KABOODLE

CANAPÉS

\$12 PER PIECE

Tuna Ceviche Tostada

*with avocado crema and salsa macha
(GF)*

Lamb Chop

*with ras el hanout
(GF)*

Shrimp and Crab Po' Boys

with avocado and lettuce

PLATTERS

Assorted Dips

with za'atar flatbread and vegetable sticks

\$100 per platter

Cheese Platter

with crackers, fruit, chutney and nuts

\$160 per platter

Antipasto Platter

*deli meats and cheese, with crackers, fruit
and vegetables*

\$250 per platter

DESSERT

\$5 PER PIECE

Opera Cake

Coffee and Walnut Cake

Assorted Macarons

(V) Vegetarian; (VE) Vegan; (GF) Gluten Free; (VP) Vegetarian Possible on Request;

(VEP) Vegan Possible on Request; (GFP) Gluten Free Possible on Request.

Halal items are also available for an additional \$3 per canapé.

Please be aware that all food is prepared in a kitchen that handles allergens. Whilst all reasonable efforts are taken to accommodate dietary needs, we cannot guarantee that our food will be allergen free.

All menu and beverage selections are subject to change depending on product availability.