

## 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

Stella Artois 5% ABV

Balter Cerveza 4% ABV

Cascade Premium Light 2.5% ABV

Carlton Zero
0% ABV

Somersby Apple Cider 4.5% ABV

Pinot Grigio Australia Sauvignon Blanc
New Zealand

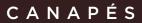
Pinot Noir Australia

**Malbec** *Argentina* 

Brut Cuvée Australia

Prosecco NV Australia

> **Rosé** France





## \$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)



## 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** 

**Assorted Macarons** 

**Coffee and Walnut Cake** 

(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.