



FINGER FOOD

SERVED ON PLATTERS

SLIDERS

Minimum order - 20 per filling/platter

CHEESEBURGER	\$5
<i>classic cheeseburger, tomato, mustard, pickles, brioche bun</i>	
FRIED CHICKEN	\$5
<i>breaded chicken breast, American burger cheese, BBQ sauce, aioli, brioche bun</i>	
VEGAN CHEESEBURGER	\$5
<i>vegan patty, vegan cheese, vegan bun, tomato, mustard, pickles (v,vg)</i>	



PIZZA

18 slices per pizza topping / priced per slice

MARGARITA	\$4
<i>fresh vine-ripened tomato, shredded mozzarella, basil, Napoli (v)</i>	
PROSCIUTTO	\$4
<i>chargrilled peppers, black olives, mozzarella, Napoli</i>	
SALAMI	\$4
<i>mozzarella, salami, Napoli, peppers, red onion</i>	
VEGAN SUPREME	\$4
<i>vegan mozzarella, napoli, chargrilled peppers, black olives, mushroom, red onion (v,vg)</i>	

PASTRY

Minimum order - 20 per item



SHORTCRUST PASTRY	\$4.5
<i>Classic sausage roll - tomato sauce Roasted vegetable roll - tomato sauce (v,vg,df)</i>	
COCKTAIL PIE	\$4.5
<i>Beef rendang pie - chilli kewpie Mushroom & vegan cheese pie classic - tomato sauce (v,vg,df)</i>	
FILO PASTRY ROLL	\$4.5
<i>Mild curry vegan filo - mango chutney (v,vg,df) Chicken mushroom filo - aioli</i>	

GRAZING BOARDS

Each board designed for 10 pax

DIPS	\$60
<i>house made dips, house marinated olives, Turkish flat bread (v)</i>	
CHEESE	\$90
<i>chef's selection cheese, quince paste, candied walnuts, fresh and dried fruits, lavosh (v)</i>	
CHARCUTERIE	\$100
<i>artisan cured meats, marinated olives, pickles, house bread, grissini</i>	

GRAZING TABLE

Pricing starts at \$20pp | minimum 30 pax

EXTRAS

Price per platter - 20 items per platter

SKEWERS	\$85
<i>Chicken yakitori - sweet soy glaze, chilli salt (gf,df) Vietnamese pork - peanut hoisin dressing Chorizo and halloumi - garlic yoghurt dressing (gf)</i>	
SPICED CAULI BITES	\$60
<i>spicy aioli, chives (v,vg,df,gf)</i>	
CHICKEN GOUJON	\$80
<i>parmesan crumbed - pesto mayo</i>	
ARANCINI	\$80
<i>Tomato and basil - pesto mayo (v) Beetroot and feta - black garlic mayo (v)</i>	