

GRAZING

Selection of cheese, charcuterie, seasonal fruit, condiments, breads and crackers

ENTREE

Grilled Chicken, Peach Salsa

Vol-Au-Vents - Creamy Chicken & Mushroom OR Ratatouille (vo)

Roast Duck & Porcini Mushroom Agnolotti, Blackberry Gastrique

Kibeh, Beef Mince filling, onion, pine nuts, middle eastern spices

Soft Shell Tacos - Beef, Chicken OR Tofu (Choose two) (gf, dfo, vo)

Kingfish Ceviche En Crout, Horseradish Cream (df)

Steamed Scallop, Pickled Carrots (gf, df)

Bruschetta, Tomato & Onion, Fresh Basil, Balsamic Glaze (v, gfo, dfo)

Wild Mushroom Arancini, Kewpie Mayo (v, gfo, vo)

MAIN

Your choice of 2. Add a third option for \$20pp

Panko Crusted Atlantic Salmon Fillet, creamy mash, old tom dill cream sauce (gf, dfo)

Slow braised lamb shoulder, smoked eggplant, salsa verde (gf, df)

Lemon & herb roasted chicken, beetroot hummus, reserve shiraz & honey glaze, (gf, dfo)

Duck breast, Pedro Ximenez reduction, spinach puree

Wide mushroom & truffle risotto, parmesan wafer (v)

Pepper crusted scotch fillet, sage & brown butter sauce, celeriac & horseradish puree (gf,df)

Roasted Vegetable Lasagna, roasted zucchini, eggplant, bell pepper, rich tomato sauce & mozzarella cheese (v, vo)

SIDES

Your choice of 3

Mixed leaves, sherry dressing, pickled shallot, tomato, cucumber (gf, df)

Chat potato, rosemary salt (gf, dfo)

Creamy mash, chives (gf, dfo, v, vvo)

Honey glazed carrots (gf, df, v, vvo)

Broccolini, compressed lemon & herbed butter sauce (gf, dfo)

CANAPES ADDITIONAL \$6EA

Served roaming

House smoked salmon, horseradish, avruga caviar (gf, df)

Mini wagyu pie, housemade HP sauce (df)

Beetroot relish tart, whipped goat's curd (v, gf, dfo, vvo)

Wild mushroom arancini, kewpie mayo (v)

Rice paper roll, hoisin (vo, vvo, df, gf) - Chicken, Prawn OR Tofu

Mixed bean empanada, tomato relish (v, vv, df)

Mini chicken & waffles, Canadian maple

Stuffed mushrooms, Parmesan crumb (v, vvo)

Vegetable spring rolls, sweet chilli sauce (v, df)

Mini corndogs, holy trinity

Falafel cos hearts, tomato salsa, tahini (gf,vv)

SUBSTANTIAL CANAPES ADDITIONAL \$9EA

Served roaming

Beef slider, cheddar, pickles, burger sauce (dfo)

Falafel sliders, tahini aioli, lettuce, beetroot relish (v, vv, dfo)

Pizza (lets talk flavours)

Loaded hotdogs, caramelised onion, holy trinity

Pasta bowls - ragout, sugo (gfo, v, dfo, vvo)

Kibeh Bi Labneh, yoghurt sauce, beef mince filling, onion, pine nuts, middle eastern spices

Chicken & mushroom risotto bowls (gf)

Fish n' chips

Salt & pepper calamari

Soft shell tacos - chicken, beef, tofu (Choose two)

THE CRAFT & CO

Function Menu
Autumn 2024

DESSERTS \$7EA

White chocolate creme patissiere, chocolate soil, raspberry

Mini Bomboloni - Lemon

Danishs - Raspberry/Blueberry

Portuguese Tarts

Slices - Lemon/Caramel

Ricotta donuts, cinnamon sugar, choc hazelnut sauce

Lemon tartlet, Chantilly Cream

Dark Chocolate custard tartlet, Raspberry gel, berry compote

