

# **BARTIGA**

## *Function & Events*

### **CANAPE**

*\$100 per person (6 items)*

*\$120 per person (9 items)*

### **APPELLATION OYSTERS**

rice wine mignonette.

### **PRAWN TOAST (veg. options)**

hainan chilli dressing.

### **BEEF RENDANG SAUSAGE ROLL (veg. options)**

coriander chutney.

### **KINGFISH CRUDO**

nahm jim and fried shallots.

### **LAKSA CHICKEN CURRY PUFF**

### **BEEF TATAKI SKEWERS**

asian style chimichurri.

### **SMOKED BEETROOT AND GOATS CHEESE**

tartlet and mandarin gel.

### **PEKING DUCK SPRINGROLLS**

hoisin sauce.

### **MORETON BAY BUG ROLLS (veg. options)**

zucchini pickles and mango habanero.

### **WAGYU PASTRAMI SLIDERS**

red curry paste and caramelised onion.

## **STATIONS**

*Priced per 10 people*

### **CHEESE & CHARCUTERIE - \$450**

2 types of cheese, 3 types of charcuterie\Quince paste, assortment of crackers and bread, fresh honeycomb, dry apricots and walnuts, tomato chutney & seasonal fruits.

### **VEGETARIAN - \$250**

Celery & Carrot Sticks, Cucumber and Radish, Hummus, Beetroot dip, Smashed avocado, Seasonal fruits, assortments of crackers and bread.

### **TACO - \$500**

3 types of protein, 1 vegetarian, salsa with corn tortilla's, coriander and onions.

### **SEAFOOD - \$700**

Freshly shucked oysters, cooked king prawns on ice with seafood sauce  
(additional \$30 per platter for peeled prawns)  
house smoked salmon, Sashimi platter,  
fresh bread with fish roe dip and hummus & assorted .