

FOOD OPTIONS

CANAPES

Chefs choice — 6 pieces — \$40pp
Your choice of 8 canapes — \$50pp
Your choice of 10 canapes — \$60pp

gf - gluten free
v - vegetarian
ve - vegan
df - dairy free

Cold

Blini, trout rilette, dill crème fraiche, lemon balm

Sun dried tomato hummus, buckwheat & caraway crispbread, dukkah (gf, ve)

Spanish potato tortilla, caramelised onion, chorizo salami (gf, veg opt)

Rare roast beef on rye, beetroot relish, horseradish, mustard cress

Prawn tostada, pico de gallo, guacamole (gf)

Hot

Chickpea & manchego croquette, salsa brava, Guindilla pepper (gf)

Lamb shank & rosemary pie, dark ale ketchup (gf)

Spicy chicken & corn empanada, chipotle mayo

Mushroom & vermicelli noodle spring roll, nuoc cham sauce (gf, v)

Mushroom duxelles sausage roll, olive, tarragon (ve)

Peking duck pancake, leek, hoisin

Grazers | \$7.5 each (min. 20 pieces)

Lemon & paprika calamari, Cajun remoulade, lemon (gf opt)

Cheeseburger slider, cheddar, American mustard, pickles, milk bun (gf opt)

Plant-based slider, vegan cheddar, American mustard, pickles, potato bun (gf opt, ve)

Southern fried chicken ribs, spring onion, chilli salt, herbed ranch dressing (gf)

Southern fried cauliflower, spring onion, chilli salt, herbed ranch dressing (gf, ve)

Petit Fours | \$5 each

Brioche roll filled with strawberries & white chocolate ganache

Mini cinnamon doughnuts, Nutella buttercream

Orange curd tartlet, raspberry, lemon balm (gf opt)



FOOD OPTIONS

PLATTERS

gf - gluten free
v - vegetarian
ve - vegan
df - dairy free

Lemon & paprika calamari, caper mayonnaise
(gf, df) | \$60

Pumpkin & thyme arancini, parmesan aioli (v) | \$60

Chicken ribs, chilli salt, herbed ranch dressing (gf) | \$60

Cauliflower, chilli salt, herbed ranch dressing
(gf, v, ve opt) | \$55

Pork & fennel sausage rolls, tomato ketchup | \$75

Angus beef party pie, tomato relish | \$75

*approx. 20 pieces per platter

Cheese Board | \$150

Six Farms Ash brie, Vastelregio Gorgonzola Picante,
Ish Aged Cheddar, Grana Padano, fig jam, candy
pecans, muscatel, fruit loaf, lavosh

Charcuterie Board | \$150

16 month Villani Prosciutto, Sopressa Finocchiona,
Chicken & preserved lemon terrine, chorizo salami,
Mt Zero Olives, dill cucumbers, beetroot relish &
sourdough baguette



FOOD OPTIONS

SEATED SHARING MENU

gf - gluten free
v - vegetarian
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Entrées - Select Two

Sun dried tomato hummus, grilled flatbread, toasted pine nuts (gf opt, ve)

Lemon & paprika calamari, Cajun remoulade, lemon (gf opt)

Southern fried chicken ribs (gf) OR cauliflower spring onion, chilli salt, herbed ranch dressing (gf, v, ve opt)

Honey glazed halloumi, fig jam, candied pecans, lemon (gf, v)

Mains - Select Two (add one extra dish +\$15)

Agave pumpkin, coconut labneh, pickled onions, white beans, dukkah (gf, ve)

Whole chicken, braised cannellini, bacon, salsa verde (gf)

Whole roasted lamb shoulder, piperade, pickled onion & parsley salad (gf, df)

Barramundi, mussels, fennel, blistered tomatoes, kipfler potatoes, lemon & chive dressing (gf, df)

Sides

Green beans, lemon, garlic, olives, sage (gf, ve)

Fries, aioli (gf opt, v, ve opt)

House slaw, mustard vinaigrette (gf, ve)

Petit Fours

Brioche roll filled with strawberries & white chocolate ganache

Mini cinnamon doughnuts, Nutella buttercream

Orange curd tartlet, raspberry, lemon balm (gf opt)

Minimum of 10 people

2 Course | \$60 per head

2 course service; main & chef's sides with a choice of entrée or dessert

3 Course | \$75 per head

3 course service; entree, main & dessert with chef's sides

All dishes served to share

FOOD OPTIONS

WORKSHOP PACKAGE

gf - gluten free
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Morning Tea | \$25 per person

Lunch | \$25 per person

A La Carte Options Available

Preorder required for groups of 15+

Morning Tea

Homemade muffins

Mini smoked cheese jaffle, tomato relish

Mini Pain Au Chocolat

Fruit platter

Lunch

Prosciutto, rocket , sun dried tomato & brie baguette

Smoked mozzarella & tomato toastie

Spinach & ricotta danish

Fruit platter

Vegan & gluten free options available on request

Included

Still & sparkling water

Tea & coffee station

Selection of juices