



# Function Menu

## PLEASE NOTE:

To ensure full availability of items- function orders must be placed 1 week prior to the event

Min: \$200 spend

Please also advise of any dietary requirements whilst placing order . if you require any adjustments, speak with our team whilst ordering - we'd be happy to accomodate and come up with something suitable for you and your guests !

G.F= Gluten Free

V=Vegetarian

V.e=Vegan

G.F.O= Gluten Free Option

V.O or Ve.O= Vegetarian or Vegan Option



# Grazing Platters

EACH PRICE= MINIMUM SPEND FOR PLATTER  
EACH PLATTER SERVES APPROX. 6-8

## Crudite Platter (G.F/ Ve)

\$55

Large assortment of fresh vegetables and nuts with a selection of dips .

## Fruit Platter ( G.F/Ve)

\$60

An assortment of seasonal fruit

## Antipasto & Charcuterie Platter (G.F )

\$95

Selection of cured meats, cheese, olives, baby cornichons, fresh fruit, seasonal vegetables, nuts, bread and crackers

## Trio of dips (V/Ve.O)

\$50

Homemade bread served with Beetroot Hummus, Tzatziki and sweet potato dip



## Roasted Veg & Potato Salad Bowl (V/Ve.O)

\$85

Roasted veg and potato salad, seasoned with zataar and other herbs. Add chicken or tofu for extra charge-pleaseed on request

## Sweet Platter

Priced on request- Great for breakfast meetings or to add a desert to your function. Select between mini muffins, premium chocolates, croissants, danishes, scones, dhonuts or a combination of 2. All served with fresh fruit. Gluten free, vegan - available on request



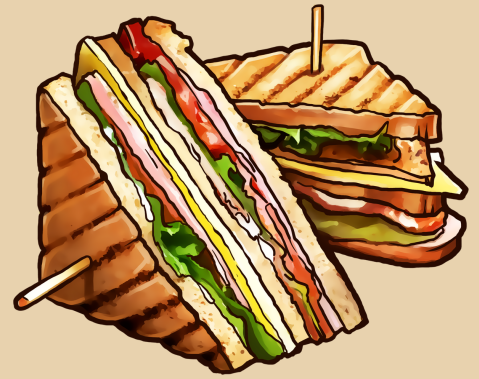
# Sandwich Platters

EACH PLATTER SERVES approx. 6 people for \$60  
min order for sandwiches- 6 pax

Choose an assortment of options up to 3 below  
GLUTEN FREE OPTIONS AVAILABLE ON REQUEST

## OPTIONS

- Egg & Lettuce (V/G.F.O)
- Ham, cheese & tomato with honey seeded mustard (G.F.O)
- Cucumber & Cream Cheese (V/G.F.O)
- Turkey & cranberry \*\* (G.F.O)
- BLT (Bacon, lettuce, tomato) \*\* (G.F.O)
- Shredded chicken, tomato, cheese, rocket, mayo\*\* (G.F.O)
- Prosciutto & Brie\*\* (G.F.O)
- Roasted zucchini, kale, sun dried tomato & vegan aioli\*\* (Ve/G.F.O)
- Hummus, kimchi & sweet potato\*\* (V.e/G.F.O)



Items marked with \*\* are from the gourmet range and will incur an additional \$25 per platter charge





## Hot Food Platters

EACH PLATTER FEEDS 6 people /min order \$50  
Choose an assortment of options up to 4 below. Your platter will be the average price of your options

Falafel Served with Hummus (Ve, G.F O) \$50

Fried Zucchini Wedges (Ve) \$50

Arancini (V) \$50

Deep fried, crumbed Italian rice balls stuffed with your choice of filling:  
Porcini & Truffle OR Pumpkin, feta & thyme

Beef/Chicken Shish Kebabs (G.F) \$100

Marinated chicken or beef skewered between layers of roasted red onion, tomato, capsicum and pineapple. Tofu option available on request.

Sliders \$65

Mini burgers with your choice of filling - all same price

- Halloumi -milk bun, caramelised onion, rocket
- Chicken-milk bun, marinated grilled chicken, Swiss cheese, rocket, picklenaiyse
- Beef - milk bun, house made patty, American cheese, pickles, mustard, ketchup

Peking Duck Spring Rolls \$65

served with homemade hoisin sauce ( contains peanuts)

Homemade Sausage Rolls \$100

Locally sourced beef mince sausage rolls wrapped in golden flaky pastry, topped with poppy and sesame seeds- served with homemade spicy tomato dipping sauce

Quiche \$100

Homemade quiche - check with staff on what's available



## Canapes

EACH PLATTER FEEDS approx. 5 people  
Priced @ \$35pp  
min spend for canapes 10 people  
Choose up to 3 options

### Whipped Blue Cheese & Pear crostini (V)

Honey whipped gourmet blue cheese served atop golden crostini, topped with fresh pear slices

### Bruschetta Bites (Ve)

Golden baguette topped with diced tomato, red onion, cucumber and parsley, drizzled with a balsamic glaze

### Mini Salmon Bites

Crispy discs of cucumber, topped with cream cheese, salmon & dill

### Spinach & Ricotta Triangles (V)

Housemade spinach & ricotta mix folded between layers of puff pastry-baked until golden crispy

### Beetroot & garlic mushroom (V)

Mini bread rounds topped with homemade beetroot hummus & garlic mushroom

### Crushed Potatoes & Asparagus (V/Ve.O)

Mini crushed potatoes with cottage cheese topped with roasted asparagus & herbs

### Eggplant

Tempura eggplant, shredded carrot and hummus