



BREAKFAST

MINIMUM ORDER 25

OPTION 1 21.5 P/P

CAN BE MADE VEGAN + GF, ADD \$2

- Ham + Swiss cheese croissant
- Mini spinach + Gruyere filo tart
- Hash browns with rosemary salt + tomato chutney (gf, vegan)
- Bircher muesli with apple, toasted almonds + coconut
- Lemon chia slice
- Seasonal fresh fruit

OPTION 2 17.5 P/P

CAN BE MADE VEGAN + GF

- Ham + Swiss cheese croissant
- Mini spinach + Gruyere filo tart
- Assorted Danish
- Seasonal fresh fruit

CLASSICS

MINIMUM ORDER 10

SANDWICHES 8.2 P/P

CAN BE MADE VEGAN + GF

Selection of fresh sandwiches with 20% vegetarian filling

CHIPS 12.5 P/P

2 STYLES AVAILABLE

Shoestring fries with chicken seasoning + aioli (vegan option available)

OR

Potato wedges with roast fennel + garlic mayonnaise (vegan option available)

Prices are subject to change; a minimum spend of \$400 if the only function booked on the day.

PLATTERS

OUR 25-PIECE PLATTERS ARE SELF-SERVE. WE RECOMMEND 3-5 PIECES PER PERSON FOR A LIGHT MEAL OR STARTER + 6-8 PIECES PER PERSON FOR A MORE SUBSTANTIAL MEAL

Tenderised chicken breast in oat + herb crumb with preserved lemon mayonnaise	82.5	Grilled eggplant + besan fritters with vegan aioli (gf, vegan)	82.5
Chilled Thai fish cakes with pickled cucumber + fine herbs (gf)	82.5	Lamb + roast carrot sausage rolls with tomato chutney	92.5
Roast pumpkin + Parmesan arancini (gf, veg)	82.5	Vietnamese cold rolls with five-spiced pressed tofu + chilli dipping sauce (gf, vegan)	82.5
Chicken Katsu slider with shredded slaw, bulldog sauce + Kewpie mayonnaise	105	Chicken + vegetable spring rolls with chilli + coriander dipping sauce	82.5
Prawn sandwich with pickled cucumbers, mayonnaise + rocket	92.5	Pea + mint croquettes with lemon + sour cream sauce (veg)	82.5
Mini beef pie with tomato chutney	82.5	Ground Kabuli chickpeas falafels with garlic sauce (gf, vegan)	82.5

CHEF SELECTION PLATTER 90

FEEDS 6-7 PEOPLE FOR A LIGHT MEAL OR STARTER - NO SUBSTITUTIONS

6 x Oat + herb chicken pieces	6 x Ground Kabuli chickpea falafels
6 x Mini beef pies + tomato chutney	6 x Roast pumpkin + Parmesan arancini

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GRAZING

TASTING PLATTER 120

STARTER FOR 7-10 PEOPLE

A selection of cold meats, marinated vegetables, olives, cheese + grilled flatbread

CHEESE PLATTER 96

FEEDS 7-12 PEOPLE

A selection of Australian cheeses with dried figs, quince paste + assorted crackers

DIPS + BITS PLATTER 76

FEEDS 7-12 PEOPLE

A selection of four premium dips, carrot, celery, cucumber, red pepper + crackers

FRUIT PLATTER

Seasonal fruit platter

- Medium (5-10 People) 55
- Large (10-15 People) 85

TREATS

MORNING TEA 12 P/P

SELF-SERVE BUFFET STYLE / CAN BE MADE VEGAN

- Walnut brownie
- Lemon chia slice
- Fresh fruit
- Hash brown with rosemary salt + tomato chutney (gf, vegan)

DESSERTS

INDIVIDUAL OPTIONS MINIMUM OF 5

- Chocolate melting moment 4.5
- Jam finger 5
- Lemon melting moment 4.5
- Lemon curd tart 5
- Salted caramel chocolate cheesecake (gf) 7
- Blueberry cheesecake (gf) 7
- Vegan cannoli 5
- Salted caramel tart 5

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FOOD STATION MENU

ALL FOOD IS SERVED BUFFET STYLE AT YOUR DESIGNATED AREA - A MINIMUM OF 20 PEOPLE ARE REQUIRED IF THE ONLY FUNCTION ON THE DAY

OPTION 1

30 P/P

- BBQ beef sausage with tomato chutney
- Harissa marinated chicken thigh with natural yoghurt + lime (gf)
- Eggplant besan fritters with aioli (gf, vegan)
- Miso roasted sweet potato salad with toasted seeds + charred spring onions (gf, vegan)
- Sprouts, chickpea, radish, carrot, tomato + cumin salad (gf, vegan)
- Apple slaw with lemon dressing (gf, veg)
- Crusty ciabatta + cultured butter

OPTION 2

45 P/P

- BBQ beef sausage with tomato chutney
- Harissa marinated chicken thigh with natural yoghurt + lime (gf)
- Basque pork belly with sherry vinegar and quince glaze (GF)
- Eggplant besan fritters with aioli (gf, vegan)
- Miso roasted sweet potato salad with toasted seeds + charred spring onions (gf, vegan)
- Sprouts, chickpea, radish, carrot, tomato + cumin salad (gf, vegan)
- Apple slaw with lemon dressing (gf, veg)
- Crusty ciabatta + cultured butter

OPTION 3

60 P/P

- BBQ beef sausage with tomato chutney
- Harissa marinated chicken thigh with natural yoghurt + lime (gf)
- Basque pork belly with red currant glaze
- Tiger prawns lemon salt + Marie Rose sauce
- Roast pumpkin + Parmesan arancini (gf, Veg)
- Eggplant besan fritters with aioli (gf, vegan)
- Miso roasted sweet potato salad with toasted seeds + charred spring onions (gf, vegan)
- Sprouts, chickpea, radish, carrot, tomato + cumin salad (gf, vegan)
- Apple slaw with lemon dressing (gf, veg)
- Crusty ciabatta + cultured butter

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SPANISH PAELLA

MINIMUM 50 PEOPLE / SUBJECT TO AVAILABILITY

Explore the delicious flavours of Spain with one of our famous Paellas, an authentic taste sensation and visual spectacle from start to finish. Lemon brined chicken, succulent chorizo sausage, saffron-infused stock, and roasted red peppers all brought together in an impressively large pan – a culinary delight for you and your guests

CHICKEN + CHORIZO 22.5 P/P

Lemon brined chicken breast, salumi chorizo, saffron-infused stock, peas + fire-roasted capsicum

SEAFOOD 28.5 P/P

Lemon brined chicken breast, salumi chorizo, saffron-infused stock, South Australian prawns + calamari, local mussels, peas + fire-roasted capsicum

VEGAN 22.5 P/P

Silver beet, roasted mushrooms, peas, fire-roasted capsicum, saffron-infused stock + truffle oil

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