

# **Functions & Catering**

# **Canapes & Finger Food**

# Classic

**Substantial** 

4 finger canapes & 1 substantial canape \$40 per person + gst 4 finger canapes & 2 substantial canapes \$55 per person + gst

Additional canapes \$5 per person Additional substantial canapes \$8 per person

#### Cold

- Salmon & avocado crème fraiche Blini
- Prawn & lobster tart
- Caramelized onion & goats cheese tart
- Roast pumpkin, blue cheese & walnut tartlet
- Mushroom & pesto tart
- Egg & bacon tart
- Beef crouton horseradish cream

#### Warm

- S&P prawn or fish cakes
- Pork belly bites with dipping sauce
- Mushroom & fetta cups
- mini gourmet pies & sausage rolls
- Spring rolls (vegetarian & duck)
- Arancini seasonal selection
- Chicken skewers with dipping sauce

# **Substantial Canapes**

#### Sliders

- Rare roast Beef, lettuce, mustard
- Pulled Pork, Asian slaw, Char Siu sauce
- Crispy chicken, shredded lettuce, honey mustard mayo
- Fish patty, tartare sauce, pickled onion
- Slow cooked lamb with mint sauce
- Tiger prawn, chilli mayo & lettuce
- Zuchinni, corn, haloumi patty, rocket, avocado and Sriracha mayo -v

## **Finger Pieces**

- Asian inspired chilli chicken kebabs preserved lemon, dipping sauce
- Lamb kofta with crushed walnuts, lemon zest and mint
- Halloumi & zucchini fritters labneh, pickled onions, dukkha
- Crumbed prawn skewers, lime aioli
- Fried chicken bites, nam jim
- Bacon & Egg frittata

# Finger Sandwich / Wrap Platters

### **Protein**

- BLT bacon, lettuce and tomato
- House roasted ham, tomato relish, cheese & rocket
- Roast beef, cheddar cheese and horseradish
- Grilled chicken, lettuce, cucumber and aioli
- Roast turkey, lettuce, avocado and cranberry
- Pastrami or salami, cheese and caramelised onion
- Corned beef, cheese, chutney

## Vegetarian

- Mozzarella, tomato, basil and rocket
- Mediterranean Antipasto salad
- Egg, mayo and lettuce
- Gilled haloumi, pesto, spinach, semi dried tomato

### Seafood (mp)

- Smoked Salmon and Crème Fraîche, microgreens
- Prawn, chilli mayo & lettuce

# Fresh Australian Seafood market price

Pacific Oysters Sydney Rock Oysters - A Grade Fresh Australian Tiger prawns - peeled BBQ king prawns Lobster (mornay, natural) Moreton bay bug Blue swimmer crab Whole fish



# **Functions & Catering**

# **Grazing Tables & Buffets**

Minimum 35 pax in house - min 45 pax off site

**FRESH SEAFOOD** - \$55 per person market price fluctuations may apply

Sydney Rock Oysters with Mignonette, fresh Australian Tiger prawns (peeled or unpeeled) with sauce mary rose, Tasmanian smoked salmon, Mussels with cucumber salsa, Blue Swimmer crabs, Fish Cake and sesame mayo warm ciabatta

### AN ANTIPASTO FEAST - \$38 per person

Selection of Prosciutto, air dried Braesaola, mild Italian Sopressa, Double smoked Triple cream Brie, Australian Cheddar, Home-made Hummus and Tzatziki marinated olives, pickles, artichokes, semi-dried tomatoes, seasonal fruit with a variety of crackers and warm bread

### **VEGETARIAN FARE** - \$38 per person

A variety of Crudités, Home-made beetroot hummus, Tzatziki, traditional French onion, Carrot & cashew dip, Marinated olives and Fresh vine tomatoes and Mozzarella Skewers, Home-made Falafel accompanied with crispy flatbread and crackers or Zucchini & haloumi fritters, fresh seasonal fruit - plenty of gluten free options available

### THE CHEESE STATION - \$28 per person

12 Months Aged Manchego, Paprika coated goat cheese, Tarago river triple cream brie, Willow Grove Blue cheese served with crispy bread, quince paste, selection of crackers and bread nuts and dried and fresh seasonal fruit.

#### **SUGAR RUSH DESSERT TABLE** - \$28 per person (gf available)

House crafted selection of Petit Fours, Tiramisu shots, mini Creme Brûlée, Chocolate Brownie, Lemon tart, Carrot cake, Friand and many more to chose from