

# COCKTAIL MENU

MENUS CANNOT BE CHANGED BUT CAN BE ADDED TO.  
ALLERGIES CATERED INDIVIDUALLY

## HARMONY PACKAGE

**\$36 PER HEAD MINIMUM 40 GUESTS**

Gourmet Vegetable Cigar Spring Rolls served with Sweet Chilli Sauce - V  
Mini Potato Cakes Topped with a Bruschetta Mix - V  
House made beef meatballs with tomato relish  
Pub style mini chicken schnitzel  
Traditional kofta skewers with freshly made tzatziki  
House made Greek mumma style sausage rolls wrapped in flaky pastry  
Panko Crumbed Whiting with Sweet Chilli Sauce  
Italian arancini, crunchy on the outside, delicious on the inside - V  
Mixed dumplings, steamed and served with traditional soy sauce - V  
Mixed Gourmet Canape Pies with house made Tomato Relish - V

## GOURMET PACKAGE

**\$43 PER HEAD MINIMUM 40 GUESTS**

Fresh, bite size sushi with a mix of delicious fillings - V  
Gourmet Mixed Cocktail Pizza's with all the classic toppings - V  
Italian arancini, crunchy on the outside, delicious on the inside - V  
House made beef meatballs with tomato relish  
Mini Potato Cakes Topped with a Bruschetta Mix - V  
House made Greek mumma style sausage rolls wrapped in flaky pastry  
Gourmet Japanese Style Vegetable Gyoza - V  
Malaysian Style Grilled Chicken Satay Skewers  
Fishermen's basket - served in individual little baskets  
Traditional beef wellingtons, complete with mushrooms  
Crispy mozzarella sticks with a warm cheesy filling - V

## ELEGANCE PACKAGE

**\$48 PER HEAD MINIMUM 40 GUESTS**

Fresh, bite size sushi with a mix of delicious fillings - V  
Fresh tartlets with a selection of the finest ingredients - V  
Salt & pepper calamari bites that are bloody delicious!  
Crispy mozzarella sticks with a warm cheesy filling - V  
Karaage chicken bites even Colonel Sanders would be proud of  
Juicy little prawns wrapped in a golden pastry twister  
Grilled Angus beef sliders in mini rolls with cheese & tomato relish  
Duck wellington, traditionally made, delicious and served with tomato relish  
Pub style chicken parma bites - taste as good as they sound  
Gourmet Vegetable Cigar Spring Rolls served with Sweet Chilli Sauce - V  
Italian arancini, crunchy on the outside, delicious on the inside - V  
House made Greek mumma style sausage rolls wrapped in flaky pastry

**PRICING FOR FOOD AND DRINKS RELATES TO EVENT DATE, NOT BOOKING DATE**

**PRICE VARIATION USUALLY NOT MORE THAN 10%**



# COCKTAIL MENU - ADD ON ITEMS

EACH MENU IS CERTAINLY ENOUGH TO CATER FOR HUNGER.

MANY PEOPLE PREFER TO OVER FEED SO HERE IS YOUR CHANCE DO SO.

ADD AS MANY AS YOU LIKE, ADD NONE OR ADD PLATTERS

PRICES ON BELOW ITEMS ARE PER PERSON. DEPENDING ON THE ITEM IT COULD MEAN ONE PIECE PER PERSON OR IT COULD BE MULTIPLE PIECES PER PERSON

Prawn twisters- Juicy little prawns wrapped in a golden pastry twister	\$4.60
Salt & pepper calamari bites with an aioli dipping sauce	\$4.60
Karaage chicken pieces even Colonel Sanders would be proud of!	\$4.60
Sausage Rolls, house made by our very own Greek mumma	\$4.60
Mini potato cakes topped with chunky tomato relish	\$4.60
Pub style mini chicken schnitzels	\$4.60
Beef Sliders- Grilled angus beef sliders in mini rolls with cheese & tomato relish	\$5.50
Chicken sliders - crispy Chicken snitzel sliders in a mini roll with cheese & colesaw	\$5.50
Cigar sized duck spring rolls with a plum dipping sauce	\$5.50
Nonna's mixed mini pizza's topped with traditional Italian toppings	\$5.50
Lamb kofta's served with a fresh, house made tzatziki	\$5.50
Traditional duck wellingtons	\$5.50
Mixed gourmet croquettes served with matching dipping sauces	\$5.50
Saffron and pistachio arancini	\$5.50
Panko crumbed whiting with hot chips in mini baskets	\$6.00
Juicy garlic prawns on fragrant seasoned rice, served in mini bowls	\$12.00

## KIDS PACK \$27 PER CHILD

A child-friendly menu featuring favourite foods, including party pies and sausage rolls. It may include treats like sugar, nuts, chocolate, and ice cream, but no vegetables or green items, unless allergies are noted.

## ALLERGY REQUIREMENTS

For guests with allergies, we provide separate food upon prior arrangement, including their names for identification. If selecting from the Canape Platter Menu, there is an additional cost of \$33 per person. Note that we do not cater to dietary preferences like Keto or Diabetic diets.

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# CANAPE PLATTER MENU

Most of our meats are house roasted or poached.

All our relishes and sauces are house made.

We only use organic chicken breast, house poached.

All platters have a variety of fresh vibrant fillings including vegetarian options

• 40 Mixed Gourmet Sandwich Platter	\$ 125
• 40 Mixed Gourmet Mini Wraps	\$ 135
• Mixed Platter – 20pt Mixed Sandwich & 20 Mini Wraps	\$ 135
<b>20 MIXED BANH-MI MINI ROLLS</b>	<b>\$ 160</b>
Grilled chicken, beef, and a vegetarian option with egg mixed, coriander, mint, chilli and red onion, carrot, and grilled red capsicum with sweet chilli	
<b>20 MIXED SLIDERS</b>	<b>\$ 150</b>
Chicken schnitzel, tomato, cheddar, lettuce & mayo Beef, horseradish, swiss cheese, tomato, spinach & mustard Falafel, hummus, carrot, sprouts, lettuce & chilli jam Ham, bocconcini cheese, spinach, seeded mustard & tomato	
<b>GRILLED TURKISH BREAD &amp; DIPS</b>	<b>\$ 120</b>
A selection of grilled Turkish breads, crudites and crackers and fresh vibrant dips	
<b>50 MINI SUSHI PLATTER</b>	<b>\$ 130</b>
Mixed sushi & nori rolls, served with soy, wasabi & ginger	
<b>MIXED DIP PLATTER</b>	<b>\$ 110</b>
A selection of house made dips with fresh crudites and oven baked corn chips	
<b>FRESH FRUIT &amp; CHEESE PLATTER</b>	<b>\$ 130</b>
Invigorating seasonal fruits & a variety of gourmet cheeses & crackers	
<b>CHEESE PLATTER</b>	<b>\$ 130</b>
A selection of domestic and international cheese served with a variety of crackers, dried fruits and strawberries	
<b>FRESH FRUIT PLATTER</b>	<b>\$ 120</b>
An invigorating mix of seasonal fruit	
<b>GOURMET ANTIPASTO PLATTER</b>	<b>\$ 150</b>
A selection of deli meats, a house made dip, house made falafel, grilled pita bread, gourmet cheeses & antipasto vegetables	

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NOW FOR THE PLATTER MENU SOME PEOPLE JUST CAN'T GO PAST...  
(FEEL FREE TO ADD IT TO ANY OF OUR MENU'S, NO JUDGEMENT HERE)

# CANAPE PLATTER MENU

\$ 70

## Fairy Bread - yep, you read correctly

We've had so many requests, we had to make it official. Done properly, of course: white bread and real butter. Then there's the sprinkle controversy - long or round. Regardless of what you request we have to do a 50/50 split between the long and the round - trust us, it's a thing! This platter contains 40 corners of each variety and is ALWAYS served with a smile!

## FRANKFURTS

\$ 120

An all time favourite, 3 kilo's of Frankfurts aka Little Boys. Skin on or skin off

## CHICKEN NUGGETS

\$ 85

100 of the good old fashioned chicken nuggets

## AUSSIE HOT PARTY PLATTER

\$ 110

24 Gourmet mini pies and 24 mini sausage rolls, served with tomato sauce  
\*\* or double it for \$150 \*\*

## TRADITIONAL COCKTAIL SPRING ROLLS

\$ 110

60 Delicious vegetables wrapped in pastry & served with sweet chilli sauce  
\*\* or double it for \$150 (because everyone always takes at least 2 or 3) \*\*

## VEGETARIAN HOT FOOD PLATTER

\$ 180

40 Vegetarian Spring Rolls  
30 Steamed Gyoza  
25 Spinach Pakora  
25 Spinach & Ricotta Triangles  
25 Mac 'n' Cheese Bites

## MEAT EATERS HOT FOOD PLATTER

\$ 180

25 Mini Meat Pies  
25 Mini Sausage Rolls  
50 Chicken Nuggets  
50 Bite Size Salt & Pepper Squid

## COMBINATION HOT FOOD PLATTER

\$ 180

40 Steamed Pork Dumplings  
30 Steamed Vegetarian Gyoza  
30 Spinach & Cheese Quiche  
50 Chicken Nuggets  
50 Bite Size Salt & Pepper Squid

## HOT MIXED QUICHES

\$ 95

30 Quiche Lorraine  
30 Cheese & Spinach Quiche

## GLUTEN FREE OR VEGAN PACK FOR ONE

\$33

# SWEET TREATS



## HOMESTYLE PLATTER

**80PC - \$130.00**

- 30 Cream Puffs
- 30 Chocolate Profiteroles
- 20 Chocolate Eclairs

## DELISH PLATTER

**80PC - \$150.00**

- 20 Chocolate Eclairs
- 20 New York Cheesecakes
- 20 Gourmet Mixed Profiteroles
- 20 Mixed Gourmet Slices

## SWEET PASSION PLATTER

**75PC - \$150.00**

- 15 Mississippi Mud Cakes
- 15 Mixed Profiteroles
- 15 Banana Hummingbird Gourmet Cakes
- 15 New York Cheesecakes
- 15 House made Mixed Mini Slices

## MINI SLICE PLATTER

**40PC - \$115.00**

- 40 Mixed Housemade Gourmet Mini Slices - VERY POPULAR

## HOMESTYLE PLUS

**100PC - \$150.00**

- 20 Cream Puffs
- 20 Chocolate Profiteroles
- 20 Chocolate Eclairs
- 20 Mini Mixed Gourmet Slices
- 20 Mini Churros

## CHEESECAKE PLATTER

**60PC - \$155.00**

- 15 Cookies & Cream
- 15 New York Baked
- 15 Tim Tam
- 15 Berry Cheesecake

## MINI GOURMET PLATTER

**100PC - \$150.00**

- 30 Mini Churros
- 20 Cheesecake Bites
- 20 Cream Puffs
- 30 Mini Apple Pasty Puffs
- Served with Chocolate Sauce

## MIXED GOURMET CAKES

**40PC - \$155**

- A selection of mixed cakes



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# ROAST MENU

Please note: If you choose a menu from the Roast range the maximum seating capacity is 70 guests including everyone in the bridal party.

Menus cannot be changed but can be added to.

Seating is casual, bar table style - designed to eat then dance - no table decorating required!

## TRADITIONAL AUSSIE ROAST

\$47 PER HEAD MINIMUM 30, MAXIMUM 70

- Choice of 2 meats - Beef, Chicken, Lamb or Pork (plus crackle of course)
- Choice of 3 salads / vegetables
- Buttered French sticks
- Gravy and condiments

## TRADITIONAL AUSSIE ROAST LARGE

\$60 PER HEAD MINIMUM 30, MAXIMUM 70

- Choice of 3 meats - Beef, Chicken, Lamb or Pork (plus crackle of course)
- Whole roast potatoes
- Choice of 4 salads / vegetables
- Buttered French sticks
- Gravy and condiments

## SALADS AND VEGETABLE CHOICES

- |                |                        |
|----------------|------------------------|
| • Garden Salad | • Whole roast potatoes |
| • Pasta Salad  | • Scalloped potatoes   |
| • Coleslaw     | • Roast pumpkin        |
| • Potato Salad | • Cauliflower gratin   |
| • Rice Salad   | • Peas                 |
|                | • Carrots              |

Add extra salads or vegetable dishes - \$7 per person

Add the fourth meat - \$10 per person

**GLUTEN FREE AND VEGAN OPTIONS AVAILABLE**

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If choosing from these two menu's the only items that can be added to it are from our sweets selection and page two of our platter selection

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