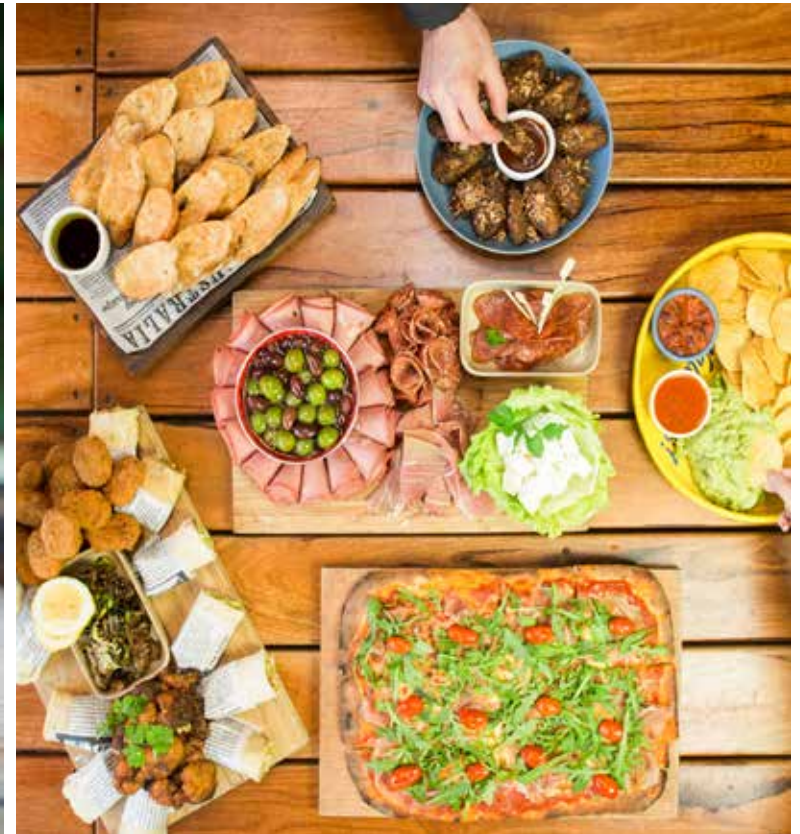


FOOD

Please note that our products either contain or/are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten) and sulphite preservatives. We cannot guarantee that any of our products are 100% allergen free.

Our chefs cater for all functions on site and menus are subject to seasonal change. Catering orders must be confirmed at least 14 days prior to your event. Please contact the Functions Manager for more information.



ANTI-PASTO PLATTER \$95

Marinated olives, fetta, grilled chorizo bread, selection of sliced meats

VEGAN PLATTER \$75

Marinated mix grilled vegetables, chickpea and chard capsicum nuggets, avocado, corn and red bean mini wraps, spiced cauliflower.

CHEESE BOARD \$100

2 cheeses at 200g each
quince, fresh apple, dried fruit, nuts, lavosh

(please note each platter is best served per 10-15 people)

PIZZA SLABS \$38.00

Classic margherita, buffalo mozzarella

Pumpkin, spinach, walnuts, feta

Prosciutto, rocket, burst blush tomatoes

Mexican pulled pork, chipotle, avocado

Braised moroccan lamb, spiced yoghurt, dukkha

BBQ chicken, bacon, capsicum, onion

(please note there are 12 slices per slab - one topping can be chosen per slab)

OTHER

Bowl of marinated olives \$13

Garden fries, aioli \$10

COLD CANAPES

Smoked chicken mousse, beetroot waffle cup. .\$.35

Vegetarian caponata tartlets \$.35

Goats cheese, beetroot, walnut tartlets \$.35

(for canapes a minimum of 15 pieces of each must be ordered)

HOT CANAPES

Pulled korean beef croquettes \$.45

Wild mushroom, goats cheese arancini ... \$.45

Vegetarian mini quiches \$.45

Assorted savouries \$.45

Beef brisket slider, pickles, swiss cheese. ... \$.5

Pulled pork slider, slaw \$.5

Teriyaki salmon skewers \$.5

Pulled pork bao bun, apple slaw \$.6

(for canapes a minimum of 15 pieces of each must be ordered)