

CANAPE MENU

Minimum of \$25pp and you can mix and match from the items below.

COLD CANAPES \$5ea

Chef's selection of mini savoury brioche buns

Freshly shucked natural oysters, served with shallot vinegar (gf)

Raw and cured fish blinis, crème fraîche, dill

Farmhouse terrine, garden chutney, cornichon, brioche

HOT CANAPES \$5ea

Tamarind chicken wings, coriander, sesame (GF)

Pork and cider sausage roll, Cumberland sauce

Gnocchi gorgonzola (V)

Vegetable pakora, tomato, coriander chutney (VG/GF)

Mini cheeseburger, pickles, tomato, lettuce

Mini halloumi burger, mint, dip of the day (V)

Leek & cheddar croquettes (V)

Chef's selection of house made pizzas (VO)(GFO +3.5)

SUBSTANTIAL ITEMS \$10ea

Mushroom risotto, chives, parmesan (V/GF)

Crumbed fish 'n chips, tartar, lemon

Bangers, mash, onion gravy (GF)

Steak sandwich, tomato, rocket, mustard

Crispy fish roll, slaw, mayo

Bowls of fries, aioli (V/GF)

GRAZING TABLE (min. 1 metre)

Cold meats, pickled veg, bread, cheese, dips, grissini, seasonal fresh fruit

1 metre \$500 (caters for 40-60)

2 metres \$1,000 (caters for 60-80)

3 metres \$1,500 (caters for 80-100)

DESSERT CANAPES \$5ea

Mini lemon curd tarts

Ricotta & orange doughnuts, chocolate dipping sauce

Mini vanilla panna cotta, fresh berries (GF)(VGO)

Mini chocolate brownie, caramel ganache (GF)

KIDS' MEAL

\$16pp for 2 courses (12yo and under)

MAINS (choose one)

Margarita pizza

Battered fish, chips, salad

DESSERT

Ice cream sundae