

FINGER FOOD

PLATTER OPTIONS

Minimum 10 people required for all platters

\$ 4.5 per person

Dips - taramasalata, baba ghanoush, tzatziki, seasoned crispy pita bread, cucumber & carrot sticks.

\$ 7.5 per person

Cheese platter -Assorted local and imported cheese varieties served with sliced fruit bread, baguette, seasonal fruit, quince paste, mixed nuts.

\$ 9 per person

Charcuterie -prosciutto, salami, honey baked ham, chorizo, chargrilled & pickled seasonal vegetables, marinated olives, persian feta & specialty sliced breads & crackers.

PRICED PER PIECE \$ 3 per item

House made Pizza - Margherita -fresh vine-ripened tomato, buffalo mozzarella, basil (v)

House made Pizza - Spanish sausage, chargrilled pumpkin, rocket pesto

House made beef & Guinness pies

House made lamb sausage rolls, tomato chutney

Southern fried chicken tenderloins with sweet paprika & lime sauce

Teriyaki chicken skewers with mint labna (gf)

Peking duck & plum spring rolls served with sweet chilli jam

Mushroom arancini with aioli (v)

Shredded roast chicken, peanut, thai basil, rice paper roll served with nahm jim(gf)

Pan fried chicken & prawn gyoza

Balinese beef skewers with peanut dipping sauce (gf)

Vegan Bao buns (vg)

Vegan gyoza with spiked soy dipping sauce (vg)

PRICED PER PIECE \$ 3.5 per item

Thai chicken sliders with melted cheese, pickled cucumber, yoghurt, fresh coriander

Beef Burgers with pickle, onion, mustard, tomato & mayonnaise

Mini pork chipolata, caramelised onion & mustard

Vegetarian volcano sushi (v) (gf)





BEVERAGES

Alcoholic

\$ 10 per glass / \$ 45 per bottle Mitchelton VIC Series NV Sparkling

Mitchelton VIC Series Sauvignon Blanc Mitchelton VIC Series Chardonnay

Mitchelton VIC Series Shiraz Mitchelton VIC Series Cabernet Sauvignon

\$9 each

Mountain Goat Steam Ale Mountain Goat Summer Ale

\$8 each

Venom mid-strength Beer Boags Premium Light

Non-Alcoholic

\$ 4 per glass

Juices, Soft Drinks & Mineral Water

