

# Finger Food

## Sliders

\$5.50 each  
(20 minimum)

### CHICKEN PARMA SLIDER

chicken schnitzel, sugo, ham, mozzarella, brioche bun

### CLASSIC CHEESEBURGER

beef patty, American cheese, tomato ketchup, mustard, pickles, brioche bun (gfo)

### BEETROOT FALAFEL SLIDER

hummus, pickled slaw [v,vg,gfo,df]

## Pizza

\$4.00 slice  
(18 slices per pizza)

### MARGARITA

fresh vine-ripened tomato, shredded mozzarella, basil, sugo (v)

### BBQ CHICKEN

chicken, bacon, sugo, mozzarella, BBQ sauce

### SALAMI

Calabrese salami, chargrilled peppers, hot honey, mozzarella, sugo

### POTATO & ARTICHOKE

potato, artichoke heart, mozzarella, rosemary, truffle cream (v,vg)

### VEGAN SUPREME

mushrooms, kalamata olives, vegan mozzarella, basil, sugo (v,vg,df)

## Platters

(20 pieces  
per platter)

### CHAR SUI PORK BUN - \$90

hoisin sweet chilli glaze (df)

### PORTUGUESE CHICKEN SKEWER- \$80

peri peri sauce (gf,df)

### HALLOUMI & ROAST MEDITERRANEAN VEGETABLE SKEWER - \$80

Chimichurri (v,vgo,gf)

### GINGER SOY PRAWN SKEWER - \$85

sweet chilli and lime (gf,df)

### CAULIFLOWER AND VEG BHAJI - \$70

Mango chutney glaze, mint raita (v,vgo,gf,df)

### CHORIZO & MANCHEGO POLENTA CHIPS - \$70

rosemary salt, paprika aioli (gf)

### BREADED CHICKEN GOUJON - \$80

BBQ sauce, ranch dressing

### TOMATO & BASIL ARANCINI - \$80

herb aioli (v,gf)

## Pastry

\$5.00 each  
(20 minimum)

### CLASSIC SAUSAGE ROLL

tomato sauce

### BEEF & VEGETABLE PASTIE

tomato relish

### BEEF BRISKET CHEESE & PEPPER PIE

herb aioli

### HOT POT MUSHROOM AND POTATO PIE

tomato relish (v,vg,df)

### PUMPKIN, LEEK & FETA QUICHE

salsa verde (v)

### TRUFFLE MUSHROOM & THYME TART

herb salsa (v,vg,gf,df)

### LAMB & ROSEMARY PIE

mint dressing



# Finger Food Cont.

## Grazing

### **DIPS PLATTER**

platter designed for 10 - **\$65**

selection of three dips with house marinated olives and flatbread crisps (v)

### **CHEESE PLATTER**

platter designed for 10 - **\$95**

chefs selection cheese, quince jam, smoked almonds, grapes, crackers and sliced ciabatta (v)

### **CHARCUTERIE PLATTER**

platter designed for 10 - **\$100**

artisan cured meats, house marinated olives, cornichons, sliced ciabatta

### **GRAZING TABLE**

minimum 30 pax - **\$20** per person

artisan cured meats, chefs selection cheese, selection of dips, house marinated olives, cornichons, quince jam, smoked almonds, grapes, flatbread crisps, sliced ciabatta, lavosh