Canape Menu

5 canapes + 1 substantial @ $41pp

Tray Served - Inclusive of dietaries catered separately

Cold

CRAB & PRAWN ON SESAME RICE CRACKER

chilli kewpie, micro cress (gf,df)

VEGETARIAN RICE PAPER ROLL

sweet chilli sauce (v,vg,gf,df)

RARE BEEF CROSTINI

rare beef, black garlic aioli, shallots, capers

Hot

LAMB SHANK & ROSEMARY SAUSAGE ROLL

mint sauce

POTATO ROSTI & OLIVE TAPENADE

olive & sundried tomato tapenade, caramelised onion relish (v,gf)

Substantials

CHICKEN KATSU

crispy crumbed chicken, sushi rice, japanese pickles, golden curry sauce

Beverage Packages

2 hour silver beverage package - Full service included @ $38pp

Bar tab & cash bar options available on request

Wild Folk Prosecco | The Potting Shed Rose | The Potting Shed Sauvignon Blanc | The Potting Shed Chardonnay The Potting Shed Shiraz | The Potting Shed Cabernet Sauvignon

Carlton Draught | Mountain Goat Pale/Lager | Golden Axe Cider

Heaps Normal 0% | Juices | Soft Drinks | Mineral water

Finger Food

Approx. spend $2650 75-100 pax
Individual platters served to table

Sliders

CHICKEN PARMA SLIDER - 50
chicken schnitzel, sugo, ham, mozzarella, brioche bun

CLASSIC CHEESEBURGER - 50
beef patty, American cheese, tomato ketchup, mustard, pickles, brioche bun

Pastry

HOT POT MUSHROOM AND POTATO PIE - 40
tomato relish (v,vg,df)

CLASSIC SAUSAGE ROLL - 40
tomato sauce

TRUFFLE MUSHROOM & THYME TART - 40
herb salsa (v,vg,gf,df)

Extras

CHAR SUI PORK BUN - 4 PLATTERS
hoisin sweet chilli glaze (df)

GINGER SOY PRAWN SKEWER - 4 PLATTERS
sweet chilli and lime (gf,df)

CAULIFLOWER AND VEG BHAJI - 4 PLATTERS
Mango chutney glaze, mint raita (v,vgo,gf,df)

Grazing

CHEESE - 4 PLATTERS
Chefs selection cheese, quince jam, smoked almonds, grapes, crackers & sliced ciabatta (v)

Drop & Go

Approx. spend $1150

Delivery only - No service included

Bread

BAGEL - 24

smoked salmon, pickled red cabbage, dill cream cheese

HALF WRAP - 24

chicken caesar - chicken breast, bacon, egg, cos, parmesan, dressing

Quiche

ROASTED PUMPKIN - 24

Butternut squash, goatscheese & salsa verde

Savoury

BEEF ALE & PEPPERCORN PIE - 20

tomato relish

HALLOUMI & ROAST MEDITERRANEAN VEGETABLE SKEWER - 20

Chimichurri (v, gf)

Sweet

GRANOLA POT - 20

granola, mixed berry compote, greek yoghurt, toasted almonds [v]

ASSORTED MINI PASTRY - 20

croissant, almond croissant & pain au chocolat (v)

Substantial

PARMA HAM PIZZETTA - 20

parma ham, bocconcini, sugo, hot honey

Conference Menu

Full day conference package - Full service included @ $65pp

Morning Tea

HOUSE MADE BISCUITS

MINI BREKKIE BRIOCHE

streaky bacon, egg omelette, cheese, tomato relish

Lunch

BAGEL

poached chicken, shredded lettuce, cucumber, herb mayo (df)

WRAP

alafel, hummus, spinach, cucumber, capsicum, carrot (v,vg,df)

QUICHE

Smoked bacon, caramelised onion & spinach

SEASONAL FRUIT PLATTER

LEMON CURD SLICE

(v)

Afternoon Tea

HOUSE MADE BISCUITS

SCONE

cream & jam (v)

TOMATO & BASIL ARANCINI

herb aioli (gf)

Beverage Package

JASPER FAIR-TRADE BREWED COFFEE • T2 FRESHLY BREWED TEA VARIETIES

FRESH ORANGE JUICE • MINERAL WATER

Set Menu

3 course alternating drop - Full service included @ $85pp

Entree

SALMON & PRAWN CEVICHE

smokey chilli mango & lime, cassava cracker [gf,df]

SCOTCH EGG

tomato and butter bean ragu

Main

SLOW BRAISED BLADE OF BEEF

confit garlic mash, spinach mushroom and shallot fricasse [gf]

HERB & PARMESAN CRUMBED CHICKEN SCHNITZEL

apple & fennel coleslaw, potato wedges, ranch dressing

Dessert

SALTED CARAMEL TART

peanut brittle, coffee gel, vanilla icecream [v]

CHOCOLATE FONDANT

raspberry gel, vanilla icecream [V]

Beverage Packages

2 hour silver beverage package - Full service included @ $37pp

Bar tab & cash bar options available on request

Wild Folk Prosecco | The Potting Shed Rose | The Potting Shed Sauvignon Blanc | The Potting Shed Chardonnay The Potting Shed Shiraz | The Potting Shed Cabernet Sauvignon

Carlton Draught | Mountain Goat Pale/Lager | Golden Axe Cider

Heaps Normal 0% | Juices | Soft Drinks | Mineral water