





Cocktail Menu

We recommend you consider allowing 1 canapé per fifteen minutes of food service. Should you wish for 2 hours of food service, please select 6-8 cocktail items/dessert from the menu and a substantial item.

Dietary requirements available, please let us know before your event. Some items can be adjusted to meet gluten or dairy free requirements

Prices include GST (Cocktail Menu minimum spend \$30 per guest)

Waiting staff supplied with no extra cost

GF: Gluten Free DF: Dairy Free V: Vegetarian Ve: Vegan

Chicken, Duck and Pork

Chicken satay skewers with satay Sauce (GF DF) \$3.95

Popcorn Chicken with Habanero Salt (GF) \$3.95

Terriyaki chicken rice paper roll served with Nuoc Cham \$4.25

Sticky pork belly bites with crispy shallot and chilli (GF) \$4.25

Tartlet of roasted chorizo, apple & balsamic Glaze \$4.25

Sushi selection with soy, Wasabi & pickled ginger(DF) (GF) \$3.95

Beef/Lamb

Chimichurri Beef with a creamy potato croquette (GF) \$4.25

Fillet of beef wellington with béarnaise sauce \$4.50

Beef Fillet and Prosciutto lollie pop (GF) \$4.50

Lamb, mint and rosemary pie \$4.25

Fish

Tempura Exmouth Prawns, sweet chilli and lime(DF) \$4.50

WA Scallops, Cauliflower Skordalia, smoked panchetta (GF) \$4.75

Hickory Hot Smoked Salmon, Potato Crisp, Salsa verde (GF DF) \$4.25

Cold smoked salmon, cream cheese, crostini, micro shoots \$3.95





Vegetarian

(some of the below items can be made vegan)

- Filo and spinach ricotta cigars with mint yoghurt \$3.95
- Wild mushroom, parmesan and tarragon Tartlet \$3.95
- Tomato & buffalo mozzarella risotto ball with basil mayo \$3.95
- Vegetable Kofta, mint gremolata (Ve) (GF) (DF) \$3.75
- Three Cheese Arancini spiced tomato chutney \$3.95
- Vegetarian Sushi with soy, Wasabi & pickled ginger(DF) (GF) \$3.75
- Turkish bread with two dips, marinated olives & feta \$3.75
- Vegetarian rice paper rolls with Nouc Cham (DF) (GF) (Ve)\$3.75
- French fries in bamboo cones (GF) \$3.25

Sharing Boards

(serves 10-15)

Anti Pasti Board \$120

Assorted Cured Meats and Italian condiments with Turkish bread and dips

Cheese Board \$120

Selection of gourmet cheeses, quince paste, fresh fruit, dried fruits roasted nuts, an assortment of crackers & grissini **(contains nuts)**

V= Vegetarian Ve= Vegan GF= Gluten free DF= Dairy Free
If you have any other specific dietary requirements, please let us know

Substantial Items



More substantial than canapés and less time consuming than a full menu. The solution to feeding your guests generously and efficiently. Each item is served individually, presented on trays by the service team for your guests to help themselves to dishes of their choice.

Hot Dishes (curries come with rice)

Indian Butter Chicken (GF) \$9

Lamb Rogan Josh (GF) \$9

Vegetable Thai green curry (GF) (Ve) \$9

Beer battered Market fish from Kailis with fries and tartare sauce (DF) \$10

Lamb cutlets with rosemary and thyme, sweet potato puree (GF) \$14

Fillet steak, slow roast tomato, hand cut chips, pepper sauce (GF) \$15

Arancini Risotto Bowls (some items can be made vegan):

Wild mushroom & boccocini, Napoli Sauce, parmesan, rocket (GF) \$8

Roasted butternut pumpkin, spinach and parmesan (GF) \$8

Sliders (\$1.50 to add fries):

BBQ Beef Brisket, Slaw & brioche bun \$8

Fried Buttermilk Chicken, pickles and siracha \$8

Field Mushroom & grilled Halloumi slider, gremolata(V) \$8

Mini Desserts

Glazed lemon tarts, raspberries \$4.25

Lemon meringue pies \$4.25

Vanilla and Raspberry panna cotta (GF) \$4.25

Macaron selection \$4

Chocolate brownies \$4

Salted caramel chocolate tart \$4.25

Orange & almond cake, bitter chocolate ganache (GF) \$4

Glazed Fruit tarts \$4.25



Finger Food Menu

The finger food menu is ideal for less formal casual get-togethers, informal business gatherings, sundowners and birthdays. We supply waiting staff to walk the food around the room, making sure all guests are catered for

Choose from the following:

\$19 per person: Choose 5 items

or

\$25 per person: Choose 8 items

or

\$29 per person: Choose 10 items

All prices include GST

Menu items

Selection of Sandwiches, Baguettes and Wraps

Selection of sushi (GF) (DF)

Spicy Chicken Bites with chipotle mayo

Curry Puffs (Ve)

Vegetable Spring rolls (Ve)

Satay Chicken Skewers (GF)

Pork and Fennel Sausage Rolls

Chunky Beef Pies

Salt and Pepper Squid with Aioli

Tomato and Basil Bruschetta (Ve)

Crumbed Prawns with Sweet Chilli

Vegetable Samosas (Ve)

Breaded Chicken Tenders with BBQ Sauce

Fish Goujons with Tartare Sauce

Meat Ragu Arancini

Mushroom, Arancini (V)

Pumpkin, Feta and Rosemary Frittata (v GF)

Vegetable kofta (Ve GF)

Toasted Turkish bread with a selection of dips (v)

Bamboo cones of French Fries (GF)



Some items can be made to suit certain dietaries, just let us know!

Grazing Tables



\$27 per person

Set out on a 1.8m table with wooden risers and decor to create a beautifully decorated table of food for your guests to graze from

Tables typically include:

- Anti pasti meats: Glazed ham, Serrano, salami & Chorizo
- Stuffed feta belle peppers
- Trio of cheese with fruits, nuts and chutneys
- Olives, capers and gherkins
- Bruschetta
- Turkish bread with various dips
- Selection of arancini
- Chicken Bites
- Vegan GF koftas
- A selection of fresh seasonal fruit, vegetables and herbs for both decoration & consumption
- Included also clothed table with side plates, cutlery and napkins

Great care is made to ensure no foods are cross contaminated with products containing nuts, meat, lactose, gluten and seafood. Unfortunately, there is no guarantee that guests haven't cross contaminated once they begin grazing. Therefore we cannot properly accommodate for all allergies or intolerances on Grazing Tables, we can however, make up small platters to cater to a few guest dietary needs at no extra charge. Products included on these platters would be limited to those which are clearly labelled by manufacturers and therefore variety will be limited. Customers must understand that platters and grazing table products are prepared in the same premises which repackage nut, gluten, lactose and seafood products. If there is still something you specifically do not wish on the table however, please make sure you let us know. If you have guests who have allergies or intolerances, it is important to let them know that we cannot guarantee an allergen free environment

BAR MENU



Wines

WHITES

		Glass	Bottle
821 SOUTH MARLBOROUGH	NZ	\$9	\$40
WEST CAPE HOWE SSB	WA	\$10	\$50
HOWARD PARK CHARDONNAY	WA	\$10	\$50
BROWN BROTHERS MOSCATO	SA	\$8	\$40

REDS

ST JOHNS CRUSH SHIRAZ	WA	\$9	\$40
T'GALLANT CAPE SCHANCK PINOT NOIR	VIC	\$11	\$50
DEVILS LAIR CABERNET SAUVIGNON	WA	\$11	\$50

SPARKLING

DA LUCA PROSECCO	ITALY	\$9	\$40
SENSI 18K PROSECCO GOLD	ITALY	\$12	\$55
GRANT BURGE PINOT NOIR CHARDONNAY	SA	\$12	\$55

Beers/cider

	size/alc	
CORONA	355ML 4.6%	\$10
PERONI	330ML 5%	\$10
LITTLE CREATURES ROGERS	330ML 3.8%	\$10
GAGE ROADS HELLO SUNSHINE CIDER	330ML 5%	\$10
GAGE ROADS SIDE TRACK XPA	330ML 3.5%	\$10
PERONI 0%	330ML 0%	\$10
ON TAP (CHECK BAR TO SEE WHATS POURING)	PINT 568ML	\$13
	SCHN 425ML	\$11

Spirits

ABSOLUTE VODKA	\$11
GORDONS GIN	\$11
BACARDI RUM	\$11
CAPTAIN MORGANS SPICED RUM	\$11
BLACK LABEL WHISKY	\$11
JACK DANIELS	\$11
MAKERS MARK	\$11

ALL SPIRITS ARE 30ML WITH A MIXER

Soft Drinks

LEMON, LIME AND BITTERS	\$6
COKE	\$4
SPRITE	\$4
BUNDABERG GINGER BEER	\$6
ORANGE/APPLE JUICE	\$4
SPARKLING MINERAL WATER	\$4

