



Function Menu Summer

CANAPES \$4.50 each

- Rosemary polenta chips with parmesan and chive custard (V,GF)
- Wild Mushroom and haloumi tart topped with fennel pesto (V,GF)
- Potato rosti with rare roast beef, topped with horseradish GF
- Spicy chicken bites with bbq sauce (GF)
- Prosciutto wrapped asparagus with vincotto (GF)
- Salt and pepper Calamari skewers, fennel and lemon (GF)
- Prawns wrapped in wonton, homemade agro dolce sauce
- Pork and veal sausage rolls
- Pumpkin arancini, roasted garlic and seeded mustard aioli (V)
- Lamb samosa with spiced yoghurt
- Tomato, basil, Persian fetta bruschetta (V)

SUBSTANTIAL CANAPES \$8 each

- Wagyu cheese burger sliders
- Seafood pie with prawns, mussels, fish and calamari
- Pork and haloumi involtini GF
- Eggplant parmigiana (V,GF)
- Lamb Souvlaki, braised lamb, coleslaw, garlic sauce

DESSERTS \$5 each

- Apricot and almond baklava
- Vanilla pannacotta w strawberry jelly
- Chocolate Delice w shortbread
- Lemon tart

***Ask about our bespoke Grazing tables.
We can create an amazing grazing table for any budget.**