



canapé menu:

\$25 per person (20 persons min.)

house crumbed prawn cutlets w/ aioli

mix of various pizzas

grilled tandoori basted chicken breast fillet skewers w/ yoghurt dipping sauce*

mix of spinach & and fetta filo parcels and pumpkin and swiss cheese parcels

marinated rare beef fillet croutons w/ onion jam

** guests to receive 2 of each of the above (10 pieces p. person; food will be served during a 2 hour period)

additional optional items:

(minimum order of 20 pieces per item selected)

sydney rock oysters with soy & ginger dressing * \$4 per piece

spinach & and fetta filo parcels \$3 per piece

pumpkin and swiss cheese pastry parcels \$3 per piece

tandoori lamb fillet skewers* \$4 per piece

beef fillet skewers with red wine and pepper jus* \$4 per piece

fried prawn and herb wontons w/ sweet chili sauce \$3 per piece

Boxes	braised lamb shank and risotto	\$7
	Nepalese lamb curry w/jasmine rice*	\$6.5
	Beer battered fish and chips w/aioli	\$8
	thai yellow chicken curry*	
	w/ roast sweet potato & jasmine rice	\$6.5 (\$5.5 vegetarian)

platters for 10:

wedges, sourcream & sweet chilli or

beer battered chips w/ pepper gravy or tomato ketchup

\$55 per platter

mezze of dips, carrot and celery sticks & breads

\$45 per platter

selection of the following house made dips
roast eggplant, hummus, avocado, beetroot

antipasto platter

\$95 per platter

Italian salami, prosciutto, olives, roasted capsicum, marinated artichokes
steamed asparagus w/shaved parmesan, bocconcini
tomato and basil drizzled extra virgin olive oil
served with flat bread and Turkish bread

3 skewers platter (30 skewers)*

beef fillet & pepper jus, tandoori lamb fillet, chicken breast w/sweet chilli and coriander \$110 per platter

pizzas for 10 (cut into 10 small slices)

Tandoori chicken (\$22) or Tandoori lamb fillet (\$25)

Pesto and chicken (\$22)

Prosciutto and rocket (22)

Mediterranean (onion, pumpkin, capsicum, eggplant, mushrooms) (\$21)

Caramelised onion, tomato, basil & kalamata olives (\$21)

The chefs canapé selection

Grilled scallop with beurre blanc *	\$4
Triple cooked pork belly w/balsamic glaze *	\$3.5
Sesame crusted seared yellowfin tuna skewer *	\$4.5
Lightly Crumbed King prawns w/aioli	\$4
Harissa Lamb fillet crouton w/fig chutney	\$4
Smoked salmon, chive cream and roe in cucumber roll*	\$3.5
Steamed Asparagus wrapped in Prosciutto, Hollandaise dipping sauce *	\$4
tandoori lamb rack cutlets (cooked medium)*	\$5
Cajun mini chicken burger with baby salad leaves, tomato chilli mayo	\$6
Mini beef burger with aioli, rocket and cheddar	\$6

Items marked with an asterisk * are gluten free