

Functions Menu

\$25 PER GUEST
TWO COLD, THREE HOT

\$30 PER GUEST
TWO COLD, THREE HOT,
ONE SUBSTANTIAL

\$35 PER GUEST
TWO COLD, THREE HOT,
TWO SUBSTANTIAL

Add Dessert option \$5 per guest

Hot

Lemon pepper squid, aioli, lime *nf/df*
Fried seafood gyoza, ponzu, shallots *nf/df*
Pumpkin & pecorino arancini, aioli *nf/v*
Vegetable spring roll, sweet chili *nf/df/ve*
Pork & fennel sausage rolls, smokey BBQ sauce *nf*
Beef & burgundy pie, ketchup *nf/df*

Cold

Sydney rock oyster, ponzu *nf/df/gf*
Assorted sushi, soy & wasabi *nf/df/vr/ver*
Bruschetta tartlets, bocconcini, basil,
balsamic *nf/gf/v/dfr*
Avocado salsa, corn tostada, sesame chilli salt *nf/df/ve*
Goats cheese tart, caramelised onion *nf/gf/v/dfr/ver*
BBQ pork pancakes, hoisin *nf/df*

Sweet

Warm churros, dulce de leche *nf/v*
Double choc brownie bites,
mascarpone chantilly *nf/v*

Substantial

Pulled BBQ pork roll, slaw, chipotle mayo *nf/df*
Orecchiette pasta, charred tomato tapenade,
olives, broccolini, parmesan, pangrattato *nf/df/ve*
Beer battered fish & chios, tartare *nf/df*
Mini tav burger *nf*
Peri-peri chicken skewer, chilli mayo *nf/gf/df*

Dietary Plate

SUBSTANTIAL

Tofu poke bowl, brown rice, cabbage,
edamame, carrot, ponzu *nf/gf/df/ve*

COLD

Bruschetta tartlet, tomato bruschetta, basil,
balsamic *nf/df/gf/ve*

Clean living lettuce cup, kale tabouli, wild rice,
pickled cauliflower, pomegranate *nf/df/gf/ve*

HOT

Green falafel, green chilli tahini *v/gf/df/nf*
Vegetable pakora, mint, pea raita *v/gf/df/nf*