

# OUR *menu*

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Delivery fee \$30



## GRAZING BOARD

Farmhouse cheeses, artisan cured meats,  
fresh seasonal fruits, Australian nuts.

Small (1-2 pax) \$84.50

Medium (5-8 pax) \$175.50

Large (9-15 pax) \$253.50

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## FINGER SANDWICHES

(24 Fingers) - \$90.87

- Grilled vegetable, ricotta & smoky relish
  - Chicken, walnut, pesto
  - Double smoked ham & swiss cheese, Dijonnaise
  - Smoked Salmon, pickled ginger, cream cheese, herbs
  - Salad, alfalfa, Piccalilli
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## SLIDERS

12 pieces 1 option per dozen - \$90.87

Wagyu cheeseburger - \$105.87 for dozen

Poached chicken, feta, cucumber

Haloumi, capsicum pesto, caper

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## SEAFOOD PLATTER

- Large Tiger Prawn Platter with seafood sauce, tartare & lemon - 75 pieces (peeled and deveined option also available - \$229 whole/\$259 peeled)
  - NSW oyster Platter with mignonette and lemons - 4 dozen mixed - Rock & Pacific \$200
  - Prawns and Oyster Platter - 50 large cooked tiger prawns, 1 dozen \$210
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## GOURMET WRAPS

**6 large wraps cut - 2 options per box - \$103.87**

- Peking chicken, cucumber, shallot, hoisin
  - Falafel, beetroot Hummus, pickles & tomato
  - Roast beef, truffle mayo, onion jam, rocket
  - Chargrilled vegetables, goat curd, beetroot relish
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## MINI PIZZA

**1 option per dozen (12 pcs) - \$64.35**

- Meat lovers
  - Cheesey Garlic
  - Zataar
  - Vegan Mushroom
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## DIPS, CRUDITES, NUTS & BERRIES

**Small (serves 8-10) \$123.50 / Large (serves 15-20) \$253.50**

- Dill Yoghurt, nutty pesto, beetroot hummus
  - Fresh seasonal vegetables, diced feta, mixed nuts & fruits
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## MINI QUICHES

**12 pcs - \$75.35**

- prosciutto, leek, gruyere
  - Chorizo & Semi dried tomato
  - Roast capsicum & olive
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## MINI CROISSANTS

**9 pcs - \$55.85**

- Double smoked ham, swiss cheese & mozzarella
  - Spinach, feta & dill
  - Turkey, brie & cranberry
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## FAR EAST BITES

**24 pcs - \$71.45**

- Samosa, spring roll & moneybags - sweet chilli

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## FALAFEL PLATTER

**12 pcs - \$45.45**

- with Turnip, pickles, cucumber, hummus & herbs

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## INDIVIDUAL SKEWERS

**with yoghurt, pita bread and mezze - 12 pcs - \$64.35**

- Turmeric Garlic Chicken
- Traditional Lamb Kafta
- Roast Mediterranean Vegetable

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## LARGE FRUIT PLATTER - \$175.50

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## SALAD BOWLS

**Small (serves 4-6) - \$64, Medium (serves 8-10) - \$97.40,**

**Large (serves 15-20) - \$181.90**

- Caesar salad (w/chicken option small \$9.95/ Medium - \$19.90/ Large - \$27.95)
  - Rainbow poke bowl
  - Greek Salad
  - House Salad w. green goddess
  - Pesto Pasta, cherry tomato, bocconcini
  - Potato salad, creme fraiche, herbs
  - Fattoush salad of crispy lebanese bread, vine tomatoes, cucumber, radish, parsley & sumac
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## SAUSAGE ROLLS

**15pcs (1 flavour per box) \$87**

- Wagyu beef & thyme w smokey tomato Relish
  - Lamb, mint & burghul w Beetroot Jam
  - Pork & fennel w Piccalilli Relish
  - Spinach, potato, herb & feta w dill yoghurt
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## BITES

**16 pcs - \$103.95**

- Goats curd, honey & thyme
  - Smoked salmon & cream cheese
  - Avocado & pico de Gallo
  - Tomarto, ricotta & pesto
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## SUSHI

**48 pcs - \$188.50**

- Teriyaki chicken
  - Katsu prawn
  - Inside out tuna
  - Salmon & prawn nigiri
  - Avocado & cucumber mini rolls
  - All served with soy, wasabi, pickled ginger & lemon
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## WOODLAND MUSHROOM ARANCINI

- served with truffle mayo & pecorino (18 pcs - \$90.95/ 40 pcs \$195)

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## MIXED MINI PASTRIES

**12 pcs**

- Assorted mini Danishes - \$52
  - GF orange & almond cakes - \$74
  - Friands (flourless) - fresh fruit - \$78
  - Chocolate Nutella Brownies - \$90
  - Casa home made mini scones, double cream & Beerenberg strawberry jam (fresh berries) - 85
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