SHARING PLATTERS

BREAD FRESHLY BAKED FOCA & BALSAMIC VINEGAR		GH WITH BUTTER, O	LIVE OIL	\$75
TRIO OF DIPS SELECTION OF THREE OF BREAD & CRACKER		ERVED WITH AN ASS	ORTMENT	\$100
HUMMUS BABA GANG TARAMASALATA BLA			SICUM	
CHEESE BOARD SELECTION OF THREE ASSORTMENT OF CRAC				\$200
EDAM GOUDA BRIE	CAMEMBERT GOAT	CUBED CHEDDAR		
CHARCUTERIE BOARD SELECTION OF THREE WITH AN ASSORTMEN	CURED MEATS, SLICE		RVED	\$200
SALAMI [DANISH, HUI MORTADELLA PROSC		HOT SOPPRESSA		
FRUIT PLATTER A SEASONAL SELECTION	ON OF FRUIT			\$150
SWEET TREAT PLATTER ASSORTMENT OF FRES COOKIES, SALTED CAR	HLY BAKED TREATS IN			\$150
FOOD SELECTION	NS MUST BE CONFIRM	IED 2 WEEKS PRIOR T	O YOUR EVENT	
GF - GLUTEN FREE GFO - GLUTEN FREE OPTION	DF - DAIRY FREE DFO - DAIRY FREE OPTION	VGN - VEGAN VGNO - VEGAN OPTION	VG - VEGETARIAN VGO - VEGATARIAN OPT	ION



SMALL PLATES

THAI CURRY PIE W/ TOMATO SAUCE (VGN, GF)	12PC	\$70
VEGETABLE SPRING ROLLS W/ SWEET CHILLI SAUCE (VG)	20PC	\$70
PUMPKIN ARANCINI W/ AIOLI (VGN, GF)	20PC	\$80
MUSHROOM & TRUFFLE ARANCINI W/ AIOLI (VG)	20PC	\$80
PLANT-BASED VEGO ROLLS W/ TOMATO SAUCE (VGN, GF)	20PC	\$80
SAUSAGE ROLLS W/ TOMATO SAUCE	20PC	\$80
CLASSIC AUSTRALIAN MEAT PIE W/ TOMATO SAUCE	20PC	\$80
SALT & PEPPER TOFU W/ TARTARE SAUCE (VGN, GF)	20PC	\$55
SALT & PEPPER SQUID W/ TARTARE SAUCE (GF)	20PC	\$85
FRIES W/ TOMATO SAUCE (GF)	4X BOWL	\$45
WEDGES W/ SOUR CREAM & SWEET CHILLI (GF)	4X BOWL	\$50

FOOD SELECTIONS MUST BE CONFIRMED 2 WEEKS PRIOR TO YOUR EVENT

GF - GLUTEN FREE GFO - GLUTEN FREE OPTION DF - DAIRY FREE DFO - DAIRY FREE OPTION VGN - VEGAN VGNO - VEGAN OPTION VG - VEGETARIAN VGO - VEGATARIAN OPTION

