
SHARING PLATTERS

BREAD

\$75

FRESHLY BAKED FOCACCIA AND SOURDOUGH WITH BUTTER, OLIVE OIL & BALSAMIC VINEGAR

TRIO OF DIPS

\$100

SELECTION OF THREE HOUSE-MADE DIPS, SERVED WITH AN ASSORTMENT OF BREAD & CRACKERS

HUMMUS | BABA GANOUSH | BEETROOT | TZATZIKI | SPICY CAPSICUM | TARAMASALATA | BLACK OLIVE TAPENADE

CHEESE BOARD

\$200

SELECTION OF THREE LOCALLY SOURCED CHEESES SERVED WITH AN ASSORTMENT OF CRACKERS AND SEASONAL FRESH & DRIED FRUITS

EDAM | GOUDA | BRIE | CAMEMBERT | GOAT | CUBED CHEDDAR

CHARCUTERIE BOARD

\$200

SELECTION OF THREE CURED MEATS, SLICED IN HOUSE AND SERVED WITH AN ASSORTMENT OF BREAD, CRACKERS & PICKLES

SALAMI [DANISH, HUNGARIAN, SPANISH] | HOT SOPPRESSA | MORTADELLA | PROSCIUTTO

FRUIT PLATTER

\$150

A SEASONAL SELECTION OF FRUIT

SWEET TREAT PLATTER

\$150

ASSORTMENT OF FRESHLY BAKED TREATS INCLUDING PASTRIES, CHOC-CHIP COOKIES, SALTED CARAMEL BROWNIE BITES (GF) & BANANA BREAD (VGN)

FOOD SELECTIONS MUST BE CONFIRMED 2 WEEKS PRIOR TO YOUR EVENT

CF - GLUTEN FREE

GFO - GLUTEN FREE OPTION

DF - DAIRY FREE

DFO - DAIRY FREE OPTION

VGN - VEGAN

VGNO - VEGAN OPTION

VG - VEGETARIAN

VGO - VEGETARIAN OPTION



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 - VEGETARIAN OPTION



LARGE PLATES

BUFFALO CHICKEN WINGS (DFO, GF) W/ CHOICE OF RANCH OR BLUE CHEESE SAUCE	24PC	\$75
ROASTED PORK BELLY (DF, GF) W/ BBQ SAUCE	20PC	\$100
CHEESEBURGER SLIDERS (DFO, GFO) W/ CHEESE, PICKLES, TOMATO SAUCE & MUSTARD	25PC	\$140
BUTTERMILK CHICKEN SLIDERS (DFO, GFO) W/ COLESLAW & CHIPOTLE SAUCE	25PC	\$140
CRUMBED FISH SLIDERS (DFO, GFO) W/ COLESLAW & TARTARE	25PC	\$140
PLANT BASED SLIDERS (VGN, DF, GFO) W/ CARAMELISED ONION, LETTUCE, COLESLAW & VEGAN AIOLI	25PC	\$140
FISH & CHIP CUPS (DFO, GFO) W/ TARTARE & LEMON	25PC	\$140

FOOD SELECTIONS MUST BE CONFIRMED 2 WEEKS PRIOR TO YOUR EVENT

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DF - DAIRY FREE
DFO - DAIRY FREE OPTION

VGN - VEGAN
VGNO - VEGAN OPTION

VG - VEGETARIAN
VGO - VEGATARIAN OPTION



DRINK PACKAGES

BASIC PACKAGE

HOUSE WINES
HOUSE BEERS
CIDER
SOFT DRINKS

2 HOURS

\$50PP

3 HOURS

\$70PP

PARTY STARTER PACKAGE

BASE SPIRITS*
HOUSE WINES
HOUSE BEERS
CIDER
SOFT DRINKS

2 HOURS

\$70PP

3 HOURS

\$90PP

THE GOODS PACKAGE

PREMIUM SPIRITS*
PREMIUM WINES
ALL TAP BEERS
CIDER
SOFT DRINKS

2 HOURS

\$90PP

3 HOURS

\$110PP

ALTERNATIVELY, WE CAN PROVIDE A DRINKS TAB,
SUBSIDISED DRINKS OR GUESTS CAN PAY AS THEY GO.

DRINK SELECTIONS MUST BE CONFIRMED 1 WEEK PRIOR TO YOUR EVENT

