



FUNCTION PLATTERS

LARGE ANTIPASTO PLATTER

\$95 per platter

prosciutto, Danish salami, hummus, stuffed olives, marinated artichoke, cherry bocconcini, roasted capsicum, sourdough, lavosh

LARGE CHEESE PLATTER

\$95 per platter

a selection of Australian cheeses with seasonal fruit, quince, lavosh, and sourdough (v)

MIXED PLATTER # 1

\$95 per platter

vegetable spring rolls with soy emulsion (v)
pumpkin arancini balls with aioli
assorted mini quiches

MIXED PLATTER # 2

\$95 per platter

Mushroom and mozzarella arancini balls with aioli (v)
Spiced squid with aioli
Beef burgundy mini pies with ketchup

MIXED PLATTER # 3

\$95 per platter

Mini cheeseburger sliders
Pork & fennel sausage rolls with ketchup
Spicy BBQ chicken wings

platters are placed on tables for guests to graze from, and are recommended for groups of 10 – 30 guests. (v) vegetarian, (gf) gluten free.



FUNCTION CANAPÉ PACKAGES

6PC \$35PP	3 COLD, 2 HOT, 1 SUBSTANTIAL
9PC \$50PP	4 COLD, 4 HOT, 1 SUBSTANTIAL
12PC \$65PP	5 COLD, 5 HOT, 2 SUBSTANTIAL

COLD CANAPÉS

caramelised onion tartlet (v)
avocado & tomato smash (v)
prosciutto wrapped rockmelon (v) (gf)
Caprese bite (bocconcini, tomato, basil) (v) (gf)
smoked salmon, cucumber, horseradish crème fraîche (gf)
oyster (natural or champagne & chive) (gf)

chocolate dipped strawberry (v) (gf)
mini gelato cones (v)

HOT CANAPÉS

vegetable spring roll w/ soy emulsion (v)
pumpkin arancini w/ aioli & parmesan (v)
nachos bite (v) (gf)
spiced squid w/ aioli (gf)
tandoori chicken skewer (gf)
pork & fennel sausage roll
lamb meatball w/ napolitana sauce (gf)

HOT SUBSTANTIAL CANAPÉS

fish & chips w/ tartare sauce & lemon
cheeseburger slider w/ pickles & ketchup
veggie slider w/ rocket & aioli (v)

*Canapés are served throughout the event by wait staff, and are recommended for groups of 30 – 80 guests.
For fewer guests, we recommend selecting from our platter menu. (v) vegetarian, (gf) gluten free.*