



### canapé menu:

\$22 per person (20 persons min.)

house crumbed prawn cutlets w/ aioli

mix of various pizzas

grilled tandoori basted chicken breast fillet skewers w/ yoghurt dipping sauce\*

mix of spinach & and fetta filo parcels and pumpkin and swiss cheese parcels

marinated rare beef fillet croutons w/ onion jam

\*\* guests to receive 2 of each of the above (10 pieces p. person food will be served during a 2 hour period)

### additional optional items:

(minimum order of 20 pieces per item selected)

sydney rock oysters with soy & ginger dressing *	\$3.20 per piece
spinach & and fetta filo parcels	\$2.50 per piece
mini beef or chicken burgers	\$5.00 per piece
pumpkin and swiss cheese pastry parcels	\$2.50 per piece
tandoori lamb fillet skewers*	\$3.20 per piece
tandoori lamb rack cutlets (cooked medium)*	\$4.90 per piece
beef fillet skewers with red wine and pepper jus*	\$3.50 per piece
fried prawn and herb wontons w/ sweet chili sauce	\$2.50 per piece
arancini (crumbed risotto, herb and parmesan balls)*	\$2.80 per piece
Boxes	
braised lamb shank and risotto	\$6.50 each
Nepalese lamb curry w/jasmine rice*	\$6.00 each
fish and chips w/aioli	\$7.50 each
thai yellow chicken curry*	
w/ roast sweet potato & jasmine rice	\$5.00 each (\$4.50 vegetarian)

### platters for 10:

**wedges, sourcream & sweet chilli or**

**beer battered chips w/ pepper gravy or tomato ketchup**

\$35 per platter

**mezze of dips, carrot and celery sticks & breads**

\$45 per platter

selection of the following house made dips

roast eggplant, hummus, avocado, beetroot

**antipasto platter**

\$75 per platter

Italian salami, prosciutto, olives, roasted capsicum, marinated artichokes

steamed asparagus w/shaved parmesan, bocconcini

tomato and basil drizzled extra virgin olive oil

served with flat bread and Turkish bread

**3 skewers platter (30 skewers)\***

beef fillet & pepper jus, tandoori lamb fillet, chicken breast w/sweet chilli and oriander \$90 per platter

**pizzas for 10 (cut into 10 small slices)**

Tandoori chicken (\$21) or Tandoori lamb fillet (\$24)

Pesto and chicken (\$21)

Prosciutto and rocket (21)

Mediterranean (onion, pumpkin, capsicum, eggplant, mushrooms (\$21)

Caramelised onion, tomato, basil & kalamata olives (\$19)

## **The chefs canapé selection**

Grilled scallop with beurre blanc served in tasting spoon *	\$4
Triple cooked pork belly w/balsamic glaze served in tasting spoon *	\$3.50
Sesame crusted seared tuna skewer *	\$4.00
Lightly Crumbed Queensland King prawns w/aioli	\$4.00
Pulled pork cracker with apple chutney or coleslaw *	\$3.50
Harissa Lamb fillet crouton w/fig chutney	\$3.50
Smoked salmon, chive cream and roe in cucumber roll*	\$3.50
Steamed Asparagus wrapped in Prosciutto, Hollandaise dipping sauce *	\$4
Roasted field mushroom stuffed with bacon and cheddar *	\$3.50
Cajun mini chicken burger with chilli mayo	\$5

**Items marked with an asterisk \* are gluten free**