



canapé menu:

\$20 per person (20 persons min.)

fried prawn and herb wontons w/ sweet chili sauce

mix of various pizzas

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

arancini (fried risotto and parmesan balls)*

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 burgers	\$5.00 per piece
pumpkin and swiss cheese pastry parcels	\$2.00 per piece
tandoori lamb fillet skewers*	\$3.00 per piece
tandoori lamb rack cutlets (cooked medium)*	\$4.90 per piece
beef fillet skewers with béarnaise*	\$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 mash potato	\$6.00 each
fragrant lamb curry w/jasmine rice*	\$5.50 each
fish and chips w/aioli	\$6.50 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 chunky chips w/ dijon mustard cream sauce \$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)* \$90 per platter
beef fillet & red wine jus, tandoori lamb fillet, chicken breast, lemon & herb

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
Asian spiced duck pani puri pastries	\$3.50
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