

## Functions

Small Grazing Table max 25 people \$500

Large Grazing Table 25 people and above  
\$1000

includes a variety of meats, cheeses, dips and seasonal fruits served with breads, crackers and croutes. and example of what would be on the table is.

brie, blue and cheddar

gluten free / keto friendly / normal crackers and bread sticks

fresh artisan breads

fresh fruits ie grapes, berries, kiwi, pineapple

house marinated olives

house made preserves and dips

2 canapés (1 standard, 1 substantial ) \$12pp

4 canapés (3 standard, 1 substantial ) \$22pp

6 canapés (4 standard, 2 substantial ) \$33pp

8 canapés (6 standard, 2 substantial ) \$45pp

canapés are served at one and a half of each

standard canapé

oysters natural, red wine shallot dressing (GF)

cauliflower buffalo wings, ajoblanco (VG)

honey butter sriracha chicken wings, sesame (GF)

paella arancini, tomato chilli jam, parmesan

truffle mushroom arancini, parmesan, aioli (V)

potato and leek croquettes, béchamel, crispy enoki (V)

corn ribs, paprika salt, pickled red onion, noosh (GF)(VG)

jalapeno poppers, ajoblanco (V)

substantial canapé

cheeseburger sliders, pickles, shallots, aioli, ketchup (GFA)

mushroom halloumi sliders, caramelised red onion, leaves, aioli (GFA)(VGA)(V)

ramen chicken bao, slaw, kewpie, sriracha

pork belly bao, slaw, peanuts, sesame, house asian bbq sauce

sichuan pepper squid, spring onion, lime, aioli

massaman beef cheek, pumpkin puree, peanut, coconut milk chilli

roast cauliflower florets, pickled veg, ajoblanco dukkah

lamb cutlets, charred red onion, charred fennel, dukkah, fetta

