

GRAZE WITH HEART

Grazing table menu

Pricing:

\$65pp Your selection of 2 boards, 4 canapes, 1 substantial

\$75pp Your selection of 3 boards, 4 canapes, 2 substantial

Grazing Boards (minimum 20 people)

Dip Platter: Moroccan Carrot and Mint, Baba Ganoush, Whipped Herb & Fetta, Muhummara, with Crudités **GF**

Charcuterie Board: Selection of Cured Meats, House-made Pickled Vegetables, Marinated Olives, Seeded Crispbread **GF**

Cheese Board: Selection of Premium Cheeses, Cornichons, House-made Pear Paste, Candied Pecans, Seasonal Fruit, Seeded Crispbread **GF**

Sweet treats: Heart Signature Brownie, Lemon Curd Tartlet, Frangelico, Hazelnut & Lime Cheesecake with Citrus Pearls, Fig, and raspberry and almond GF cake.

Canapes (2 per serve)

Cold:

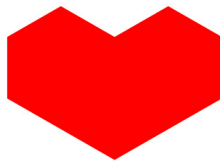
Vietnamese Exotic Mushroom Rice Paper Rolls, Tamari Lime Dipping Sauce **GF, VG**

Goats Curd & Beetroot Cheesecake, Balsamic Red Onion Jam
Sake Cured Salmon, Pickled Radish, Ponzu Dressing **GF**

Cucumber & Herbed Cream Cheese Finger Sandwiches

Chicken, Macadamia & Lime Mayonnaise Finger Sandwiches

Tuna & Avocado Tartare, Tamari Lime Dressing, Seeded Crispbread **GF**



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Canapes (2 per serve)

Hot:

5 Spice Tofu, Mango, Green Rice, Macadamia Sate Sauce **GF, VG**

Caramelised Apple & Pork Sausage Rolls, Harissa Aioli

Rare Roast Eye Fillet Tostada, Chimichurri, Jalapeno Cream Cheese **GF**

Spiced Sweet Potato Cakes, Mango Chutney **GF, VG**

Wild Barramundi & Kaffir Lime Crispy Rice Parcels, Green Sriracha,

Coriander & Lime Dressing **GF**

Wild Mushroom & Mozzarella Arancini Balls, Saffron Aioli

5 Spice Salt & Pepper Squid, Wasabi & Lime Mayonnaise

GF option available

Substantial

Exotic Mushroom & Pine Nut Risotto, Parmigiano Reggiano **GF**

Middle Eastern Charred Cauliflower, Persian Pilaf, Pistachios, Pomegranate

& Burnt Butter Yoghurt **GF**

Char Kway Teow (Spicy Malaysian Rice Noodles with Seafood, Chinese

Sausage & Asian Greens)

Sylvie's Mauritian Fish Curry, Coconut Sambal, Saffron Rice **GF**

Lamb and Prune Tagine with Almonds, Herbed Couscous & Harissa

Iranian Spiced Beef & Pistachio Kefta, Persian Pilaf, Minted Yoghurt **GF**

Seared Lemongrass King Prawns, Green Mango Salad, Nahm Jim Dressing **GF**

Lemongrass Rare Beef Salad, Vermicelli Noodles, Vietnamese Herb Salad **GF**



TERMS & CONDITIONS

For booking enquiries, contact our team at info@heartcafe.com.au or call 0450 119 404

BYO: Champagne, wine, beer or cocktails: Corkage \$5 pp

Lunch bookings available for groups of 8 or more. Dinner bookings available for groups of 20 or more. Exclusive venue hire is available for 40+ guests.

Bookings of 10 or more attract a discretionary 10% service fee added to the final bill.

Bookings are essential and must be placed at least 48 hours in advance.

Bookings can only be confirmed upon receipt of a 50% deposit. Please advise of any dietary requirements at the time of booking. Our lunch sitting is 12pm-3pm, our dinner sitting is 6pm-10pm.

Final guest numbers and any allergies must be confirmed 48 hours before date of booking.

Cancellation Policy

We understand we live in uncertain times, should you need to reschedule due to unforeseen circumstances, we will always do our best to help.

For a full refund of deposit, groups under 10 guests must provide no less than 48 hours notice.

For a full refund of deposit, groups of 10 guests and over must give 7 days' notice of cancellation.

Menus are subject to change based on availability.

Heart Café is a social enterprise by The Wayside Chapel. By celebrating at Heart Café, you will be contributing to The Wayside Chapel's Wingspan employment program. Wingspan empowers young adults who have faced barriers to employment reach their full potential. You can learn more about the Wingspan project and The Wayside Chapel at the link: waysidechapel.org.au/wingspan