



**canapé menu:** \$27 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 *  | \$4.40 per piece |
| spinach & and fetta filo parcels                  | \$3.40 per piece |
| pumpkin and swiss cheese pastry parcels           | \$3.40 per piece |
| tandoori lamb fillet skewers*                     | \$4.90 per piece |
| beef fillet skewers with red wine and pepper jus* | \$4.90 per piece |
| fried prawn and herb wontons w/ sweet chili sauce | \$3.70 per piece |

**vegan items**

|   |                  |
|---|------------------|
| Sweet potato, parsley and risotto arancini                | \$3.50 per piece |
| Filo pastry parcels w/ Mexican bean chilli, guacomale dip | \$3.50 per piece |
| Kalamata olive, caramelised onion and tomato pissaladiere | \$3.50 per piece |
| Grilled vegetable mini Turkish bread sandwiches           | \$4.50 per piece |

**boxes:**

|   |        |
|---|--------|
| braised lamb shank and risotto              | \$7.90 |
| Nepalese lamb curry w/jasmine rice*         | \$7.90 |
| Chicken, leek and tarragon casserole w/rice | \$7    |
| Beer battered fish and chips w/aioli        | \$8.40 |
| thai yellow chicken curry*                  |        |
| w/ roast sweet potato & jasmine rice        | \$6.90 |
| Vegan/vegetarian Thai red curry box*        | \$6.   |

**platters for 10:**

wedges, sourcream & sweet chilli or  
beer battered chips w/ pepper gravy or tomato ketchup  
sweet Potato chips w/ aioli \$59 per platter

**mezze of dips, carrot and celery sticks & breads** \$45 per platter  
w/ roast eggplant, hummus, avocado, beetroot dips

**antipasto** \$95 per platter

salami, prosciutto, olives, roasted capsicum, artichokes  
steamed asparagus w/shaved parmesan, w flat bread and Turkish bread

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

beef fillet w/ red wine jus, tandoori lamb fillet w/minted yogurt, yakitori chicken & green onion \$140 per platter

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

Tandoori chicken (\$23) or Tandoori lamb fillet (\$27)  
Pesto and chicken (\$23)  
Prosciutto and rocket (23)  
Mediterranean (onion, pumpkin, capsicum, eggplant, mushrooms) (\$22)  
Caramelised onion, tomato, basil & kalamata olives (\$22)

### **Chefs canapé selection**

|  |        |
|--|--------|
| Grilled scallop with beurre blanc *                                  | \$4.90 |
| Triple cooked pork belly w/balsamic glaze *                          | \$4.90 |
| Sesame crusted seared yellowfin tuna skewer *                        | \$5.90 |
| Lightly Crumbed King prawns w/aioli                                  | \$4.40 |
| Rare Harissa Lamb fillet crouton w/fig chutney                       | \$5.   |
| Smoked salmon, chive cream and roe in cucumber roll*                 | \$4.40 |
| Steamed Asparagus wrapped in Prosciutto, *                           | \$4.40 |
| tandoori lamb rack cutlets (cooked medium)*                          | \$7.   |
| pepper fried mini chicken breast burger w/ guacomale and chilli mayo | \$7    |
| Mini beef burger w/ aioli, caramelised onion, rocket and cheddar     | \$7    |

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