



CANAPES UPSTAIRS & DOWNSTAIRS

FINGER FOOD

HOT

Veal sausage rolls, tomato relish
 Tempura prawns, lime, sweet chilli
 Arancini of the day (vg)
 Croquette of the day (vgo)
 Roast pumpkin tart (vg)
 Goat's curd & caramelized onion tart (vg)
 Popcorn chicken (gf)
 Mini mushroom pie (vg)

COLD

Fresh oysters, lemon (gf)
 Spinach & tomato tart (vg)
 Sushi mix (gf/vgo/vo)
 Mini bagel: smoked salmon, cream cheese
 capers and dill
 Mini bruschetta (gfo/vg/vo)

DESSERT

Cannoli of the day
 Ricotta donut

(V) - VEGAN (VO) - VEGAN OPTION
 (VG) - VEGETARIAN
 (VGO) - VEGETARIAN OPTION
 (GF) - GLUTEN-FREE
 (GFO) - GLUTEN-FREE OPTION

LARGER SERVINGS

Beef slider, cheddar, pickles
 Mushroom & halloumi sliders, rocket,
 tomato relish, aioli (vg/gfo)
 Fish & chips
 Salt 'n' pepper calamari, rocket, radish
 & beet salad, lemon aioli (gf)

GRAZING TABLES

ANTIPASTO

Shaved cured meats, house preserved
 vegetables and pickled artichokes,
 marinated feta with lavosh and focaccia

CHEESE PLATE

(on request)
 Selection of Australian & European
 cheeses with crackers (gfo)

PIZZA

FROM THE RESTAURANT MENU

Traditional & vegetarian options
 price as per current pub menu

BYO cake - \$50 cakeage

BUILD YOUR OWN PACKAGE

Minimum canapes spend: \$30 per person
 (example: 6 hot/cold serves of finger food pp)
 Minimum servings order: 30 of one type of canape

PRICES PER PERSON:

Finger Food (hot/cold/dessert): \$6
 Larger Serving: \$11
 Grazing table: \$8

EXAMPLE PACKAGE:

Choose 3 hot/cold items (3 x \$6 = \$18)
 Add an antipasto platter (\$8)
 Include 1 larger serving (\$11)
 Finish with a delightful dessert (\$6)
YOUR PACKAGE TOTAL: \$43 per person

We are happy to discuss other canapes options
 or include other pub menu items

This is a sample menu. Menu items and
 pricing are subject to change
 Dietary requirements and children
 are catered for on request.