

<div> <div>THE TAPROOM NEXT DOOR</div> <div>  <div>CHEF SHAW KITCHEN</div> </div> <div>CHEF-OWNED. FAMILY CRAFTED.</div> </div> <div>EVENTS FOOD MENU</div>		
MENU - PRICE PER PIECE		DIETARIES
		ADDITIONS
<div>SAUSAGE ROLL</div> <div>SESAME CRUSTED PUFF PASTRY FILLED W. BEEF</div> <div>4</div> <div>BEEF BRISKET PIE</div> <div>FILLED W. SLOW-COOKED BEEF BRISKET.</div> <div>4</div> <div>CHICKEN WONTON</div> <div>STEAMED + SERVED W. SWEET SOY.</div> <div>4</div> <div>LEMON PEPPER CALAMARI</div> <div>SERVED W. ROASTED GARLIC AIOLI + LEMON WEDGE.</div> <div>4</div> <div>FISH BITE</div> <div>SERVED W. ZESTY TARTARE SAUCE + LEMON.</div> <div>4</div> <div>ASSORTED CROSTINI</div> <div>ROASTED MEDLEY MUSHROOM /PUMPKIN + FRIED KALE /HEIRLOOM TOMATO + GOATS CHEESE.</div> <div>5</div> <div>MUSHROOM ARANCINI</div> <div>PORTABELLO MUSHROOMS W. TRUFFLE AIOLI.</div> <div>4</div> <div>MINI SLIDERS</div> <div>FRIED CHICKEN OR SLOW-COOKED PULLED PORK W. TANGY SLAW + BBQ SAUCE.</div> <div>5</div> <div>DUCK PANCAKE</div> <div>W. CUCUMBER, SPRING ONION + CORIANDER.</div> <div>6</div> <div>CHILLI CON CARNE EMPANADA</div> <div>MEXICAN-STYLE SPICY BEEF SERVED W. SOUR CREAM.</div> <div>4</div> <div>CURRIED POTATO EMPANADA</div> <div>W. SPICY MINTED PEAS SERVED W. SOUR CREAM.</div> <div>4</div> <div>SMOKED SALMON RILLETT</div> <div>ON A ZUCCHINI + CORN FRITTER.</div> <div>5</div> <div>QUICHE</div> <div>W. BACON, ONION + 3-CHEESE OR SUNDRIED TOMATO + FETA.</div> <div>4</div> <div>PORK BELLY CRISP</div> <div>BBQ PORK BELLY ON A WONTON CRISP W. PICKLED CARROT + PEANUT CRUMBLE.</div> <div>5</div> <div>SPANAKOPITA</div> <div>PASTRY FILLED W. SPINACH AND RICOTTA.</div> <div>4</div> <div>MUSHROOM CUPS</div> <div>W. OLIVES, SUNDRIED TOMATOES + FETA.</div> <div>4</div> <div>HALOUMI FRIES</div> <div>SERVED W. SWEET CHILLI SAUCE + SOUR CREAM.</div> <div>5</div> <div>PRAWN SPRING ROLL</div> <div>WRAPPED IN RICE PAPER + SERVED W. VIETNAMESE DIPPING SAUCE.</div> <div>5</div>		<div>GLUTEN FREE / CELIAC OPTIONS</div> <div>SELECTION OF GLUTEN FREE ITEMS CURATED BY OUR CHEFS + SAFE FOR CELIACS.</div> <div>+5 PER PERSON</div> <div>VEGAN OPTIONS</div> <div>SELECTION OF VEGAN ITEMS CURATED BY OUR CHEFS.</div> <div>+5 PER PERSON</div> <div>CHEESE PLATTER (SERVES 30-40 PERSONS)</div> <div>SELECTION OF OUR CHEFS FAVOURITE CHEESES SERVED ALONGSIDE DRUNKEN PEARS, MUSCATELS, CANDIED WALNUTS, HOUSE-MADE LAVOSH + QUINCE.</div> <div>120</div> <div>CHARCUTERIE BOARD (SERVES 30-40 PERSONS)</div> <div>SELECTION OF OUR CHEFS FAVOURITE CURED MEATS SERVED W. PICKLES, MARINATED OLIVES + CROSTINI.</div> <div>150</div> <div>DESSERTS (PRICE PER PIECE)</div> <div>SELECTION OF PETITE FOURS; CHOCOLATE GANACHE TART, RED VELVET CAKE, LEMON CURD TART, CARAMEL WHITE CHOCOLATE TART.</div> <div>5</div>
<div>MINIMUM OF 6 PIECES PER PERSON (EXC. ADDITIONS)</div> <div>ALL DISHES MAY CONTAIN TRACES OF NUTS, DAIRY, GLUTEN, EGGS, SOY, SESAME & SHELLFISH. IF YOUR GUESTS HAVE ALLERGIES, WE MUST BE ADVISED 7 DAYS PRIOR TO THE EVENT DATE.</div>		