



FINGER FOOD



COLD PLATTERS/ STARTERS

ASSORTED SANDWICHES - \$55

(V upon request)

44 points of assorted Sandwiches, with a variety of fillings.

BRUSCHETTA - \$40 (V)

Freshly made Bruschetta, made with Tomato, Onion and Basil.

MIXED PLATTER - \$45

(G/F or V upon request)

A platter of Cabanossi, Tasty Cheese, Sundried Tomato Strips, Cocktail Onions, Gherkins, served with Crackers and 2 Dips.

PASTRY PLATTERS

FONDU - \$40 (V upon request)

A crusty Bread Cob filled with Spinach and Cheese or Bacon and Cheese, served with warm crusty Bread.

SPINACH & CHEESE TRIANGLES - \$45 (V)

Filo Pastry filled with Spinach and Cheese.

MINI QUICHES - \$50 (V upon request)

An assortment of Quiches including Mushroom and Tomato, Spinach and Fetta, and Quiche Lorraine just to name a few.

GOURMET PIES - \$55

A variety of Gourmet Mini Pies such as Chicken Florentine, Pepper Steak and Lamb with Rosemary.

PARTY PIES & SAUSAGE ROLLS - \$50

Served with Tomato and BBQ Dipping Sauces

HOMEMADE GOURMET PIZZAS - \$50

(V upon request)

Choose from Moroccan Lamb, Meat Lovers, Pumpkin & Rocket, Pesto & Cheese, Garlic Potato & Rosemary or Roasted Corn & Cheese

ASIAN PLATTER - \$35

Assortment of mini Spring Rolls, Samosas and Dim Sims served with an Asian dipping Sauce

PARMESAN & PEPPER PASTRY TWISTS -

\$30 (V)

Pastry Strips coated with Parmesan Cheese & Cracked Pepper, dipped in Egg wash & baked until golden.

MEAT PLATTERS

MINI HOT DOGS - \$45

Mini Cocktail Frankfurts in a small bread Roll served with Tomato Sauce and Mustard.

TUSCAN MEATBALLS - 50

(G/F upon request)

Homemade Beef Mince Meatballs mixed with Italian Herbs and Spices.

BEEF SATAYS - \$55

Lean Beef Strips marinated with the Chefs Special Satay Sauce and skewered.

MINI FILLET MIGNONS - \$60

(G/F upon request)

Scotch Fillet Cubes wrapped in Bacon Grilled/Baked served with Béarnaise Sauce.

MINI SLIDERS - \$55

Homemade Beef Patties on a toasted slider style Bun with Lettuce, Tomato & Aioli.

CRISPY APPLE PORK BELLY - \$50

Crispy Skin Pork Belly topped with fresh sliced Red Apple.

SPICY BBQ MEATBALLS - \$50

(G/F upon request)

Homemade Beef Mince Balls mixed with Onion, Garlic, Sweet Chilli Sauce, Mixed Herbs & baked.

BATTERED SKEWED HOT DOGS - \$50

Beer Battered Cocktail Frankfurts, skewered & served with Tomato Sauce.

STUFFED FIELD MUSHROOMS - \$50 (G/F)

Field Mushrooms stuffed with a slice of Brie, topped with thinly carved Garlic & Thyme Leaves, wrapped in Prosciutto & baked.

CRISPY BACON, CHEESE & BASIL

CROQUETTES - \$45 (V - without bacon)

Silky Mashed Potato mixed with Crispy Bacon, Cheese & Basil, crumbed in Panko Crumbs & cooked until golden brown.

DEVILS ON HORSEBACK - \$50 (G/F)

Prunes wrapped in Bacon & baked.

CLASSIC SKEWERED TRIO - \$40 ea. (G/F)

- Skewered half Cherry Tomato, Basil Leaf & Half Bocconcini Cheese Slice, **OR**
- Rockmelon Ball & a Mint Leaf wrapped in Prosciutto, **OR**
- Brie Wedge with Chopped Dill with a roll of Smoked Salmon.

Each of our platters consist of 20 items



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CHICKEN PLATTERS

CHICKEN SKEWERS - \$50

(G/F upon request)

Skewers of Chicken marinated in your choice of Sauce – such as Honey & Soy Sesame, Tandoori, & Lemon with Thyme & Garlic.

GARLIC CHICKEN BALLS - \$50

Crumbed balls of Chicken filled with Garlic Butter.

SWEET CHILLI CHICKEN TENDERS - \$50

Tender Chicken, coated in a Sweet Chilli Crumb, Sesame Seeds and Coconut, served with Sweet Chilli Sauce.

HOT'n'SPICY CHICKEN WINGS - \$50

Split Chicken Wings marinated in Chefs Special Chilli Marinade and baked. How hot do you want them?

MINI CRISP CHICKEN DRUMMETTES - \$55

Mini Drumsticks coated in special crispy Crumbs using Chef's Secret Spices and baked.

VEGETARIAN PLATTERS

SUNDRIED TOMATO & GOATS CHEESE

PUFFS - \$55

A mixture of Sundried Tomato, Goats Cheese wrapped in a Puff Pastry Parcel & baked until golden brown.

CRISPY ZUCCHINI SLICES - \$35

Fresh Zucchini Slices crumbed in our Special Bread Crumb Mixture served with Sour Cream and Sweet Chilli Sauce.

ARANCHINI BALLS - \$50

Homemade Tomato Risotto Balls, pocketed with a Mozzarella Square, crumbed and deep fried.

CRUMBED BUTTON MUSHROOMS - \$50

Button Mushrooms crumbed with a specially prepared Bread Mix.

SEAFOOD PLATTERS

PRAWN TWISTERS - \$60

Garlic Prawns wrapped in a Filo Pastry served with a Sweet and Sour Sauce.

MIXED SEAFOOD PLATTER - \$75

A variety of Crumbed Calamari Rings, Prawn Cutlets, Fish Pieces, Scallops and Seafood Sticks, served with Lemon Wedges and Tartare Sauce.

THAI COCONUT PRAWNS - \$60

(G/F upon request)

Marinated skewered Green Prawns coated with Coconut and served with a Sweet Chilli Dipping Sauce.

BLINIS (SMALL PANCAKE) OR

CANAPES (SMALL TOASTIE) - \$60

Smoked Salmon - a mixture of Horseradish, Sour Cream & Dill, topped with Chives.

Crab & Cucumber - Crab Meat, finely diced Cucumber, Coconut Cream, Lime Juice, Fish Sauce & Brown Sugar.

Prawn Cocktail - Cocktail Sauce on the bottom topped with Lettuce, a cooked Prawn & dollop of Cocktail Sauce.

Roast Beef with horseradish sauce – finely sliced Roast Beef topped with Horseradish mixed and Sour Cream.

Baby BLTS – Bacon, Lettuce Leaf & Tomato with Aioli

Mashed Avocado topped with Tomato Salsa (V)

Watermelon Mint & Fetta skewers with Pistachio Granita (V)

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