

## CANAPÉS

<b>\$2</b>	<p>.....</p> <p><b>Mini Bruschetta</b> cherry tomato, red onion, roasted capsicum, basil</p> <p>.....</p>
<b>\$2.5</b>	<p><b>Mini Quiche</b> - Ham &amp; Cheese - Tomato &amp; Spinach</p> <p>.....</p>
<b>\$3</b>	<p><b>Pork Rillettes Crostini</b> Dijon mustard, cornichon</p> <p>.....</p>
<b>\$3.5</b>	<p><b>Ceviche</b> Lime marinated fresh fish, cucumber, chilli</p> <p>.....</p>
<b>\$3.5</b>	<p><b>Beef Carpaccio Spoons</b> Tabasco jelly, black olive, parmesan</p> <p>.....</p>
<b>\$2</b>	<p><b>Cauliflower Tempura</b> Curry mayonnaise</p> <p>.....</p>
<b>\$4.5</b>	<p><b>Prawn &amp; Chorizo Skewers</b> Preserved lemon aioli</p> <p>.....</p>
<b>\$3</b>	<p><b>Panko Crumbed Fish Fingers</b> Jalapeno tartare sauce</p> <p>.....</p>
<b>\$4</b>	<p><b>Apple Glazed Smoked Salmon</b> Caper salsa, wasabi cream</p> <p>.....</p>
<b>\$2.5</b>	<p><b>Kransky Sausage Rolls</b> Spicy tomato ketchup</p> <p>.....</p>
<b>\$2.5</b>	<p><b>Salt Roasted Baby Beet</b> Fresh cheese, spiced walnut, balsamic glaze</p> <p>.....</p>
<b>\$3</b>	<p><b>Buttermilk Fried Chicken Pieces</b> Chipotle mayonnaise</p> <p>.....</p>
<b>\$4.5</b>	<p><b>Mini Brioche Toasted Sandwiches</b> Chorizo, mozzarella, truffle</p> <p>.....</p>

## BREADS & DIPS

<b>\$9</b>	<p>.....</p> <p><b>Warm Bread Selection</b> Lot 8 Olive oil, butter</p> <p>.....</p>
<b>\$12</b>	<p><b>Romesco</b> Toasted baguette</p> <p>.....</p>
<b>\$12</b>	<p><b>White Bean dip</b> Grilled flatbread</p> <p>.....</p>

## PLATTERS

<b>\$26</b>	<p>.....</p> <p><b>Selection Of Cold Meats <i>gf*</i></b> Pickles &amp; sourdough</p> <p>.....</p>
<b>\$ 30</b>	<p><b>Cheeseboard <i>gf*</i></b> Artisan selection of cheeses &amp; accompaniments</p> <p>.....</p>
<b>\$50</b>	<p><b>Deluxe Cheeseboard <i>gf*</i></b> A larger version of our most popular cheeseboard</p> <p>.....</p>

*gf = gluten free / df = dairy free / v = vegetarian / vv = vegan / \* Gluten free bread is available upon request*

*Please be aware that there is a minimum order quantity of 20 units for each item ordered from the catering menu*

**SWEET**

- .....
- \$3      Mini Lemon Meringue Pie**  
 .....
- \$3      Mini Chocolate Mousse Tart**  
 .....
- \$3      Chocolate Truffles**  
 .....
- \$4.5    “Fill your own” Warm doughnuts**  
 - Chocolate fudge  
 - Peanut butter dulce de leche  
 - Raspberry jam  
 .....
- \$2.5    Mini Creme Brulee spoons**  
 .....
- \$2      Chocolate dipped  
 Passionfruit shortbread**  
 .....

**CAKES / TARTS**

- .....
- Chocolate, Apricot Tart**  
 .....
- Baileys Cheesecake**  
 .....
- Chocolate Mousse Cake**  
 .....
- Fruit Tart**  
 .....

**SIZES**

- .....
- \$40    Small 6-8 portions**  
 .....
- \$60    Medium 10-12 portions**  
 .....
- \$80    Large 14-16 portions**  
 .....

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