

CANAPÉS

\$ 2	<p>.....</p> <p>Mini bruschetta <i>df</i></p> <p>.....</p>
\$ 3	<p>Mini pies</p> <p>– Beef & stout</p> <p>– Chicken</p> <p>– Creamy leak & mushroom</p> <p>.....</p>
\$ 2.5	<p>Mini quiches</p> <p>– Ham & Cheese</p> <p>– Spinach & Tomato</p> <p>.....</p>
\$ 3	<p>Fresh fish croquettes</p> <p>Coriander mayonnaise</p> <p>.....</p>
\$4	<p>Polenta Chips <i>gf / v</i></p> <p>Tomato, mushroom & balsamic dip</p> <p>.....</p>
\$4	<p>Coconut Halloumi</p> <p>Beetroot relish & chives</p> <p>.....</p>
\$4	<p>Mini Beef Carpaccio <i>gf</i></p> <p>Smoked mushrooms, parmesan, Bloody Mary dressing</p> <p>.....</p>
\$4	<p>Tiger Prawns <i>gf</i></p> <p>Garlic butter, chilli, lemon & parsley</p> <p>.....</p>
\$3.5	<p>Buttermilk Fried Chicken</p> <p>Chipotle mayonnaise</p> <p>.....</p>
\$3.5	<p>Smoked Fish Cakes <i>gf</i></p> <p>Egg & gherkin dip</p> <p>.....</p>
\$6	<p>Beef Sliders</p> <p>Bacon, cheddar, tomato & pickles</p> <p>.....</p>
\$3.5	<p>Arancini Tomato <i>gf / v</i></p> <p>Mozzarella & basil</p> <p>.....</p>
\$4	<p>Lamb Croquettes <i>gf / v</i></p> <p>Aubergine purée</p> <p>.....</p>
\$3.5	<p>Salmon Ceviche <i>df / gf</i></p> <p>Dill & fresh lime</p> <p>.....</p>
\$3.5	<p>Mini brioche buns</p> <p>Smoked salmon mousse</p> <p>.....</p>

BREADS & DIPS

\$12	<p>.....</p> <p>White Bean Dip <i>df / gf*</i></p> <p>Parsley, flatbread</p> <p>.....</p>
\$12	<p>Taramasalata</p> <p>Flatbread & rock salt</p> <p>.....</p>
\$13	<p>Chicken Pâté <i>gf*</i></p> <p>Pinot Noir jelly, sourdough</p> <p>.....</p>

PLATTERS

\$26	<p>.....</p> <p>Selection Of Cold Meats <i>gf*</i></p> <p>Pickles & sourdough</p> <p>.....</p>
\$ 40	<p>Library Platter <i>gf* / v*</i></p> <p>Antipasto style platter of meat & Mediterranean vegetables</p> <p>.....</p>
\$ 30	<p>Cheeseboard <i>gf*</i></p> <p>Artisan selection of cheeses & accompaniments</p> <p>.....</p>
\$50	<p>Deluxe Cheeseboard <i>gf*</i></p> <p>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 tartlet
\$ 2 Earl grey tea infused crème brulee
\$ 3 Orange and almond cake <i>df / gf</i>
\$ 3 Chocolate dipped strawberries <i>df / gf</i> (seasonal)
\$ 2 Mini dark chocolate mousse <i>gf</i>
\$ 3 Parisienne macarons <i>df / gf</i> With raspberry jam
\$ 2 Mini sticky date pudding With toffee sauce
\$ 3 Lemonade scones With sweet cream and jam
\$ 3 Pistachio friand
\$ 3 Coconut congolais With dark chocolate ganache
\$ 3 Grand Marnier truffle <i>gf</i> With bitter cocoa dust

CAKES

.....	Chocolate truffle tart Dark chocolate mousse on top of soft sponge soaked in white chocolate liqueur
.....	Seven fruit tart Creamy custard on top of a sweet pastry & frangipane base garnished with fresh seasonal fruits
.....	Strawberry tart (seasonal) Creamy custard on top of a sweet pastry & frangipane base garnished with fresh strawberries
.....	Bailey's Cheesecake Rich and creamy cheesecake drizzled with a Kahlua liqueur & white chocolate sauce

CAKE SIZES

.....	\$40	Small 6-8 portions
.....	\$65	Medium 10-12 portions
.....	\$80	Large 14-16 portions

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