



## catering selections

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Each platter contains approximately 30 pieces of finger food.

<b>Chicken Skewers</b> <small>GF</small>	
Sizzling chicken skewers tossed in garlic, coriander & caramelized sweet chilli sauce	\$80.0
<b>Housemade Pies</b>	
Petite housemade traditional beef pies served with tomato sauce	\$75.0
<b>San Choi Bau</b>	
Asian infused chicken san choi bau served in crisp lettuce cups topped with fresh mint	\$75.0
<b>Potato Croquettes</b>	
Ham or vegetarian housemade crispy potato croquettes served with sour cream	\$75.0
<b>Mini Arancini</b>	
Risotto rice balls filled with melted mozzarella & your choice of spinach or bolognaise	\$85.0
<b>Vietnamese Rice Paper Rolls</b> <small>GF VG VEG</small>	
Fresh prawn & pork or vegetarian rice paper rolls served with a satay dipping sauce	\$75.0
<b>Sushi Bites</b> <small>VEG VG</small>	
An assortment of cucumber & avocado, teriyaki chicken & salmon sushi pieces	\$75.0
<b>Italian Meatballs</b>	
Traditional Italian meatballs served in Nonna's housemade Napoli sauce	\$80.0
<b>Moroccan Lamb Skewers</b>	
Grassfed lamb tenderloin skewers, seasoned with Moroccan spices, served with yogurt	\$85.0
<b>Gourmet Pizzas</b>	
Gourmet pizza triangles topped with prosciutto, spinach & Danish fetta	\$75.0
<b>Baby Bocconcini Bites</b> <small>GF VEG</small>	
Soft bocconcini cheese, cherry tomato & basil bites, drizzled with reduced balsamic & extra virgin olive oil	\$70.0
<b>Mini Gourmet Cheeseburgers</b>	
Mini burger bun, filled with beef, cheese, lettuce, onions, tomato sauce & mustard	\$90.0

*Please specify your dietary requirements with your order*

GF = Gluten free  
VEG = Vegetarian  
VG = Vegan

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**Shanghai Pork Dumplings**

Steamed pork dumplings with sesame, soy & shallots

\$85.0

**Pulled Pork Sliders**

12 hour slow cooked pulled pork with red cabbage and green apple slaw

\$85.0

**Tofu Capsicum Skewers** VEG VG GF

Sauteed tofu and capsicum skewers with caramalized sweet chili and soy

\$80.0

**Smoked Salmon Pikelets**

Mini pancakes topped with dill, creme fraiche, smoked salmon & capers

\$80.0



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Some items may vary, depending on availability

May 2016



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### Additional Grazing Platters

These platters will be placed along the bar for your guests to graze on during your function

#### Pacific Oysters <sup>GF</sup> (30 pieces)

Freshly schucked Pacific oysters served:

**Al Natural** - with fresh lemon

\$90.0

**Japanese** - yellow rock sugar, soy, sesame & pickled ginger

\$100.0

#### Fresh Fruit Platter <sup>GF VEG VG</sup>

An array of seasonal garden, tropical & berry fruits

\$75.0

#### Antipasto Platter

Serrano prosciutto, Hungarian salami, Kabonosi, marinated olives, sundried tomatoes, Dolmades, hot peppers, gherkins, pickled onions, char grilled eggplant & mini bell peppers filled with herbed fetta. Served with an assortment of crisp breads

\$75.0

#### Cheese Platter

Double cream brie, Special reserve Blue Vein, Jarlsberg, quince paste & a selection of fresh & dried fruits. Served with an assortment of crisp breads

\$65.0

#### Snacking Package

An assortment of nuts, pretzels, chips & lollies will be placed on our tables and along the bar for your guests to snack on. Min 50 people

\$0.95c  
per person



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