

STANDARD FINGER FOOD



\$25 PER PERSON

GOURMET PARTY PIES

GOURMET SAUSAGE ROLLS

PORK & CHIVE GYOZA

MAC & CHEESE CROQUETTES (V)

SPRING ROLLS (V)

***ALL ITEMS ACCOMPANIED BY CHEF'S CONDIMENTS**

*CATERING REQUIREMENTS TO BE SUBMITTED 7 DAYS PRIOR TO BOOKING DATE



PREMIUM FINGER FOOD



\$35 PER PERSON

GOURMET PARTY PIES

GOURMET SAUSAGE ROLLS

PORK & CHIVE GYOZA

MAC & CHEESE CROQUETTES (V)

SPRING ROLLS (V)

BOLOGNESE ARANCINI

CURRIED VEGETABLE SAMOSAS (V)

PRAWN TWISTERS

***ALL ITEMS ACCOMPANIED BY CHEF'S CONDIMENTS**

*CATERING REQUIREMENTS TO BE SUBMITTED 7 DAYS PRIOR TO BOOKING DATE



DIETARY FINGER FOOD



**\$25 PER PERSON
(MINIMUM 10 PEOPLE)**

PUMPKIN ARANCINI (VEG)

MINI FALAFEL BALLS (GF, VEG)

VEGETARIAN GYOZA (VEG)

ZUCCHINI WEDGES (GF, VEG)

SWEET POTATO CROQUETTES (VEG)

VEGETARIAN EMPANADA (VEG)

***ALL ITEMS ACCOMPANIED BY CHEF'S CONDIMENTS**

***CATERING REQUIREMENTS TO BE SUBMITTED 7 DAYS PRIOR TO BOOKING DATE**



STANDARD BBQ PACKAGE



\$25 PER PERSON

BUTCHERS BEEF SAUSAGES

CLASSIC BEEF PATTIES

GRILLED ONIONS

CHEF'S CONDIMENTS

GARDEN SALAD

BREAD SLICES & ROLLS

***ALL OF OUR MEAT IS HALAL AND GLUTEN FREE.**

*** VEGAN/ VEGETARIAN SUBSTITUTES AVAILABLE**

***CATERING REQUIREMENTS TO BE SUBMITTED 7 DAYS PRIOR TO BOOKING DATE**



PREMIUM BBQ PACKAGE



\$37.50 PER PERSON

BUTCHERS BEEF SAUSAGES

CLASSIC BEEF PATTIES

MARINATED CHICKEN SKEWERS

CHICKEN WING NIBBLES

GRILLED ONIONS

CHEF'S CONDIMENTS

GARDEN SALAD

POTATO SALAD

COLESLAW

BREAD SLICES & ROLLS

***ALL OF OUR MEAT IS HALAL AND GLUTEN FREE.**

***VEGAN/ VEGETARIAN SUBSTITUTES AVAILABLE**

***CATERING REQUIREMENTS TO BE SUBMITTED 7 DAYS PRIOR TO BOOKING DATE**



BBQ ADD ONS



VEGETARIAN

CHARGRILLED VEGGIE PATTIES - \$4.50 EA

(MINIMUM 10 PEOPLE):

STUFFED PORTOBELLO MUSHROOMS - \$6 EA

SALADS:

(SERVES 8-10 PEOPLE)

COUSCOUS SALAD - \$15

COLESLAW - \$15

PENNE PESTO SALAD - \$20

POTATO SALAD - \$20

*CATERING REQUIREMENTS TO BE SUBMITTED 7 DAYS PRIOR TO BOOKING DATE



ANTIPASTO PLATTER



\$85 PER PLATTER

SERVES APPROX 15-20 PAX

A GENEROUS GRAZING PLATTER FEATURING A
VARIETY OF CURED MEATS, ARTISAN CHEESES,
DIPS, DRIED FRUITS & PREMIUM CRACKERS

INCLUDES A SELECTION OF:

MARINATED OLIVES

SELECTION OF CURED MEATS

A VARIETY OF HARD & SOFT CHEESES

HOUSE DIPS

DRIED FRUIT

CRACKERS

*CATERING REQUIREMENTS TO BE SUBMITTED 7 DAYS PRIOR TO BOOKING DATE



SEASONAL FRUIT PLATTER



\$85 PER PLATTER

SERVES APPROX 15-20 PAX

A VIBRANT AND REFRESHING MIX OF FRESHLY
CUT SEASONAL FRUIT

INCLUDES A SELECTION OF:

MELONS

CITRUS FRUITS

GRAPES

BERRIES

TROPICAL FRUITS

*NOTE: FRUIT PLATTERS ARE SUBJECT TO VARIATION BASED ON AVAILABILITY AND
SEASONALITY. CONTENTS MAY VARY BUT WILL ALWAYS REFLECT A BALANCED & HIGH
QUALITY SELECTION

*CATERING REQUIREMENTS TO BE SUBMITTED 7 DAYS PRIOR TO BOOKING DATE



SOMETHING SWEET



\$85 PER PLATTER

SERVES APPROX 15-20 PAX

A DECADENT ASSORTMENT OF SWEET TREATS
INCLUDING CHOCOLATE, FRUITS & BAKED
DELIGHTS. PERFECT FOR SHARING &
INDULGING.

INCLUDES A SELECTION OF:

MINI MUFFINS & DONUTS

LOLLIES

PREMIUM CHOCOLATES

MARSHMALLOWS

BISCUITS

*CATERING REQUIREMENTS TO BE SUBMITTED 7 DAYS PRIOR TO BOOKING DATE

