

# FUNCTION CATERING MENU

Expect 20/25 pieces per platter (excluding pizzas). We recommend approx. 1 platter per 4 guests.

## PLATTERS

natural oysters (20) (gf)	55
toasted turkish bread, dips, olives, feta (v)	40
chilli dusted squid, nahm jim dipping sauce	55
vegetable spring rolls, sweet chilli dipping sauce	50
cured meats, cornichons, toasted ciabatta	65
seasonal vegetable frittata (gf) (v)	45
beef croquettes, romesco, aioli	55
pumpkin & sage arancini balls, whipped feta (v)	45
crumbed fish goujons, tartare, lemon	50
chickpea battered prawns, avocado salsa, aioli	75
pulled pork sliders, mustard slaw	65
house-made sausage rolls & party pies, spicy tomato sauce	55
lamb koftas, tzatziki sauce (gf)	65
satay chicken skewers (gf)	50
cheese board, quince, crackers, dried fruit	85

## PIZZA (8 slices per pizza)

margarita (v)	19
goats cheese, roasted red capsicum, onion jam, rocket (v)	22
prawn, chorizo, jalapeno, tomato, basil	24
harissa lamb, artichoke, corriander	23
salumi, bocconcini, olive, basil	23

**GF PIZZA BASES AVAILABLE + \$4**

## DESSERT

mini salted caramel & chocolate tarts	55
chocolate brownies	55
mini strawberry & custard tarts (gf)	55
mixed macaroons	65