

# CATERING MENU

## KIDS PARTY & CHEAP EATS

<b>SANDWICH PLATTER</b> <i>a selection of cocktail sandwiches (10pc)</i>	70.0
<b>NUGGETS &amp; CHIPS PLATTER</b> <i>with tomato sauce</i>	45.0
<b>MINI CHEESEBURGERS &amp; CHIPS</b> <i>with tomato sauce</i>	60.0
<b>MINI HOTDOGS &amp; CHIPS</b> <i>with tomato sauce</i>	60.0
<b>FISH &amp; CHIPS PLATTER</b> <i>with sauce</i>	45.0
<b>MAC &amp; CHEESE BITES</b> (V) <i>with tomato relish</i>	45.0
<b>MINI PIE PLATTER</b> <i>with sauce (20pc)</i>	45.0
<b>MINI SAUSAGE ROLL PLATTER</b> <i>with sauce (20pc)</i>	45.0
<b>CHIPS PLATTER</b> (V) <i>with sauce</i>	45.0

## EVERYDAY CATERING

<b>ARANCHINI</b> (V) <i>Tomato, Basil, and Mozzarella Arancini with Aioli (20pc)</i>	60.0
<b>CAULIFLOWER BITES</b> (V) (gf) <i>Moroccan spiced popcorn cauliflower with chermoula mayo</i>	55.0
<b>LOUISIANAN STYLE CHICKEN SLIDERS</b> <i>Crispy Fried Chicken Glazed in Hot Sauce with Buttermilk Slaw on Brioche Roll (10pc)</i>	70.0
<b>LAMB SLIDERS</b> <i>Lamb Pattie with Lettuce, Tomato, Onion, Feta, Mint Sauce, Mayo on Brioche Roll (10pc)</i>	70.0
<b>BEEF SLIDERS</b> <i>Beef Pattie with Lettuce, Tomato, Onion, Cheese, Bacon, Pickles, BBQ, Mayo on Brioche Roll (10pc)</i>	70.0

<b>SPRINGROLLS</b>	70.0
<i>Five Spiced Beef Spring Rolls with Mongolian Sauce</i>	
<b>WINGS PLATTER</b>	50.0
<ul style="list-style-type: none"> <li>• Buffalo with Aioli</li> <li>• Hickory Smoked BBQ with Aioli (Platters serve 10 people)</li> </ul>	
<b>CHEESEBOARD</b>	85.0
<i>3 Cheeses, Quince Paste, Fruits, Nuts, and a Selection of Crackers</i>	
<b>ANTIPASTI PLATTER</b>	85.0
<i>A Selection of Meats, Cheese, Vegetables, Pickles, Olives, Fruits, and Breads</i>	
<b>CHICKEN SKEWERS</b> gf	65.0
<i>Lemon and Herb Chicken Skewers with Aioli (20pc)</i>	
<b>LAMB AND HALOUMI SKEWERS</b> gf	75.0
<i>with Mint Yogurt</i>	
<b>SUSHI PLATTER</b>	65.0
<i>Mixed Sushi Platter with Soy Sauce</i>	
<b>RICE PAPER ROLLS</b> gf	65.0
<i>Chicken or Vegetarian with Nam Jim Sauce (20pc)</i>	

## FANCY EVENTS

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<b>SALMON BLINIS</b>	90.0
<i>Smoked Salmon Blinis with Lemon and Dill Cream Cheese (20pc)</i>	
<b>PORK BELLY</b> gf	85.0
<i>Maple Glazed Pork Belly with Pickled Green Apple (20pc)</i>	
<b>PRAWN AND SQUID BROCHETTES</b> gf	85.0
<i>with Salsa Verde and Lemon (20pc)</i>	
<b>MUSHROOM DUMPLINGS</b> v	80.0
<i>Mushroom and Sesame Dumplings with Ginger Soy Sauce (20pc)</i>	
<b>CHILLI PRAWN DUMPLINGS</b>	80.0
<i>Chilli Prawn Dumplings with Soy Mirin Sauce (20pc)</i>	
<b>SEARED GRASS FED RUMP</b>	90.0
<i>on Tempura Lotus Root with Wasabi Butter (20pc)</i>	
<b>GOAT CHEESE AND HERB TARTS WITH ONION JAM</b> v	85.0
<i>(20pc)</i>	

## FORK DISH

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**THAI GREEN CURRY AND RICE BOX (10PC)** 100  
*Chicken or Tofu*

**NACHO BOWL** 100  
*Corn Chips, Cheese, Avocado, Sour Cream, Pico de Gallo (10pc)  
(add Chicken + \$25)*

**THAI NOODLE SALAD BOWL** 100  
*Thai Leaves, Rice Noodles, Capsicum, Cucumber, Bean Shoots,  
Tomato, Crispy Shallots, Mint, Nam Jim Dressing 10pc) (add Chicken  
+\$25, Add Beef + \$40)*

## SWEETS

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**MINI MUFFINS (20PC)** 55.0

**MIXED DANISH PLATTER (20PC)** 50.0

**BERRY FRIANDS (10PC)** 50.0

**TIRAMISU CUPS (10PC)** 75.0

**WHITE CHOCOLATE, LIME AND TEQUILA TRUFFLE (20PC)** 70.0