



Catering Menu

All prices include GST

Delivery \$15

3 days catering notice

House made cakes

Cheesecake- serves 16ppl \$50

Round- serves 12ppl \$35

Slab- serves 20ppl \$45

GF Options \$50

Assortment of choices:

Carrot and Walnut

Hummingbird

Banana and Walnut

Orange and Poppy seed

Chocolate Brownie

Vanilla sponge with strawberries and cream

Morning + Afternoon Tea

\$22 per person/ Function size (4 pieces)

Savoury Options

Wraps

Sandwiches

Gourmet Baguettes

Feta + Spinach Filo

Savoury Muffins

Sweet Options

Danish Pastries

Date scones with butter

Scones with jam and cream

Muffins

Variety of slices

Salads

Serves 15

Caesar \$40

Creamy potato \$45

Pesto Pasta \$40

Roast Pumkin + Quinao+
Feta \$45

Platter's

Serves 10

Sandwiches \$50

Fruit \$45

Cheese + Fruit \$50

Antipasto \$50

Whole Dishes

Serves 10

Frittata \$40

Quiche \$40

Lasagna \$45

Pasta Dishes \$45

Party Packages

(Serves 8 children)

Package 1 \$175

Fairy Bread

Variety of Sandwiches

Popcorn

Watermelon Slices

Jelly cups

Cordial and water

Package 2 \$225

Chicken Nuggets

Mini sausage rolls

Hot chips

Fruit slices

Chocolate cluster's

Frog in a pond

Fruit box

Package 3 \$275

Mini hot dogs

Mini Pizza

Chicken Bites

Hot chips

Fruit wands

Chocolate crackles

Frog in a pong

Fruit box/Flavored milk

Grazing tables

Variety of cured meats, cheeses, fruits and nuts, pickled vegetables, dips, preserves, breads and crackers

70cm grazing table (10-15 people) \$225

1.5m grazing table (20-30 people) \$275

Function and Canapé

\$28 per person/ 5 pieces

Grilled Haloumi

Coated in olive oil, oregano and drizzled with lemon juice

Trio Bruschetta

Fine sliced French stick toasted and covered with traditional bruschetta, Indian inspired pumpkin jam and a beetroot relish with crumbed feta

Vegetable Spring Rolls

Served with house made lime, coriander and sweet dill dressing

Char Sui Rice Paper Rolls

Tender Pork loin marinated in Asian spiced and glazed in honey, mixed with eastern herbs and wrapped in a delicate rice paper roll

Zesty Risotto

Creamy risotto mixed with diced Chicken breast, garlic and Cajun spices and finished with smoky sliced chorizo

Honey King Prawns

Plump prawns coated in a light tempura batter and tossed in honey and roasted sesame seeds

Pork Slider

Succulent slow cooked pork, served with house made Cajun relish and creamy coleslaw

Korean Beef Skewer

Lightly marinated Scotch fillet, served with soy and soy orange ginger marmalade