

FOOD

Please note that our products either contain or/are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten)and sulphite preservatives. We cannot guarantee that any of our products are 100% allergen free.

Our chefs cater for all functions on site and menus are subject to seasonal change. Catering orders must be confirmed at least 14 days prior to your event. Please contact the Functions Manager for more information.



**ANTI-PASTO PLATTER . . . . . \$95**

Marinated olives, fetta, grilled chorizo  
turkish bread, dips, sliced meats

**CHARCUTERIE BOARD . . . . . \$95**

Chicken and pistachio terrine, sliced  
meats, cornichons, croutes, pickled  
vegetables

**MEXICAN PLATTER . . . . . \$49**

Corn chips, salsa , guacamole, bean dip

**WINGS PLATTER . . . . . \$44.5**

Cajun spice wings, blue cheese sauce

(please note each platter is best served per 10-15 people)

**PIZZA SLABS . . . . . \$36.00**

Classic margherita, buffalo mozzarella  
Bacon, mushroom, olive, fresh rocket  
Pumpkin, spinach, walnuts, ricotta  
Chorizo, tomato, fresh basil  
BBQ chicken, mushroom, spring onion  
Quattro stagioni – mushroom, artichoke,  
olive, tomato, fresh basil

(please note there are 15 slices per slab – one  
topping can be chosen per slab)

**CANAPES** (minimum of 15 pieces of each must be ordered)

Sundried tomato, zucchini, sage arancini . \$2.5  
Edamame wonton, wasabi mayo . . . . . \$5  
Basil, sundried tomato sausage roll . . . . . \$4.5  
Mini fish and chips . . . . . \$10  
Beef brisket slider, pickles, swiss cheese. . . \$5  
Pulled pork slider, slaw . . . . . \$5  
Mini quiches, capisicum, leek, cheese . . . . \$5  
Cool shredded beef or chicken, tomatoes,  
peppers, herbs, avocado salad with soft  
tacos. . . . . \$8.5

**MINI GOURMET PIES . . . . . \$4.5**

Beef and guinness  
Moroccan lamb  
Vegetarian korma

**OTHER**

Bowl of marinated olives . . . . . \$13  
Garden fries, aioli . . . . . \$10

**CHEESE BOARD . . . . . \$100**

2 cheeses at 200g each  
quince, fresh apple, dried fruit, nuts,  
lavosh