

Event Menu

All items circulated amongst guests on platters by staff.

Minimum order quantity of 20 per item



Pizza by the Slice (gf \$0.50 extra – min 6 serves)
- Mushroom, capsicum, water spinach, pesto (vg, df) **\$3.00**
- Pumpkin, eggplant and Manchego cheese (v)
- Prawn, water spinach and Manchego cheese
- Salami, fresh tomato, black olives (df)

Buffalo Wings (gf)
Cajun style wings with Ranch dipping sauce **\$3.00**

Polenta Cakes (gf) topped with
- Roasted zucchini, tomato, chilli and houmous (v) **\$3.00**
- Prosciutto, mozzarella and pesto **\$3.50**

Stuffed Portobello Mushrooms (gf / vg)
Kale, mushroom, pumpkin topped with Dijon sauce **\$3.50**

Crostini (gf on request) topped with
Smoked salmon, cream cheese, cucumber and lime **\$4.00**
Broad beans, ricotta & mint (v) **\$3.00**

Tostada (gf,v) **\$3.00**
Corn Tortilla, housemade salsa, beans, cheese, sour cream, chilli and black olives

Quesadillas (gf \$0.50 extra, df on request, min 4 serves)
With housemade salsa, Mexican slaw, sour cream and:
- Pinto beans (vg / df on request) **\$3.00**
- Chipotle beef **\$3.50**
- Spicy slow cooked Pork **\$3.50**

Veggie Balls with Salsa Verde dipping sauce (gf)
Corn, pumpkin, tri-coloured quinoa, parmesan. **\$3.00**

Chicken Balls with Salsa Verde dipping sauce (gf)
Chicken, pistachios, raisins and parmesan **\$3.00**

Marinated Beef skewers (gf)
- Spicy Szechuan beef **\$4.50**
- Beef with Malaysian style peanut sauce

Steamed Dumplings (df)
with black vinegar and soy sauce
- Pork, prawn and chives **\$2.50**
- Bok choy and garlic (vg)

BBQ Pork Sliders
Slow cooked BBQ pork served with housemade sauce, **\$4.50**
Swiss cheese and coleslaw.