Finger Food

Prices exclude GST (15%).

FINGER FOOD PACKAGES

Finger Food - 4 Items Per Person $17.60 per guest, minimum 5 guests

Select 1 from the following:

- Gluten Free Sandwiches
- Grilled Haloumi, Roasted Eggplant, Spinach & Tomato Seeded Buns
- Chicken & Bacon Caesar Salad Wraps
- BBQ Chicken with Cos Lettuce Baguette
- Roast Lamb, Minted Yoghurt, Baby Rocket & Capsicum Relish Ciabatta
- Roast Beef, Grain Mustard and Onion Relish Semmel Rolls
  Served cold.
- Soft Floured Bun with Cream Cheese, Smoked Salmon and Gherkin Mayo
  Served cold.
- Za'atar Roast Pumpkin and Cream Cheese Bagels
  Vegan. Served cold.
- Roast Pork and Apple Sauce Vogel Sandwiches
  Served cold.
- Classic Club Sandwiches with Assorted Fillings

Select 2 from the following:

- Crumbed Fish Goujons with Tartare Sauce
- Filo Triangle filled with Sauteed Mushrooms & Garlic
- Pumpkin, Kale, Toasted Seed & Tomato Frittata
  Served cold.
- Kransky Sausages Wrapped in Parmesan Herb Pastry with Tomato Relish
- Selection Of Sushi Rolls Served with Soy, Pickled Ginger and Wasabi
  Served cold.
- Empanadas with Beef Brisket, Cream Cheese and Jalapeno
- Bacon and Egg Savoury Slice
- Baby Gourmet Potatoes stuffed with Spring Onion & Sweet Capsicum Jam
- Cauliflower, Savoy Cabbage and Zaatar Croquettes
- Vegetable Samosas with Tamarind Relish
- Thai Summer Rolls with Peanut Sauce
  Served cold.
- Braised Ratatouille Filo Tarts
- Pork, Fennel & Zucchini Meatballs
- Crispy Cornmeal Chicken Bites with Sriracha Mayo (gf)
- Skewered Lamb with Lemon, Zatar & Minted Yogurt
  Served hot.
- Beef Bourguignon Potato Top Pie
  Served hot.
- Honey and Mustard Chicken Skewers with Chimichurri Sauce
  Served hot.
- Golden Mediterranean Salmon Cakes with Spinach and Feta
  Served hot.
- Risotto Balls with Sundried Tomato, Basil and Parmesan with Rich Tomato Sauce
  Served hot.
- Lentil and Vegetable Korma Pie

Vegan. Served hot.

- Irish Stew Pie (Braised Lamb, Potato and Leek)
  Served hot.
- Lemon Chickpea Patties with Tahini Dipping Sauce
  Vegan, gluten free. Served warm.
- Crepe Parcels Filled with Smoked Chicken and Corn
  Served cold.
- Yorkshire Puddings filled with Seared Venison and Blueberry Jam
  Served cold.

Select 1 from the following:

- Fresh Seasonal Fruit Platter with Dried Fruit
- Fruit Kebabs drizzled with White Chocolate
- Assortment Of French Macarons
- Selection Of Sweet Slices
- Spiced Ginger Loaf
- Tangy Lemon Delicious Bar
- Carrot Cake Slice with Cream Cheese Icing
- Chocolate and Orange Cupcakes
- Plum Friands
- Yoyos with Passionfruit Filling
- Amazeballs with Goji Berries
- White Chocolate and Berry Cheesecake Slice
- Blueberry, Lime and Passionfruit Slice
- Date and Oat Slice
- Salted Caramel Slice
- Chocolate & Raspberry Brownie

Finger Food - 5 Items Per Person $21.50 per guest, minimum 5 guests

Select 1 from the following:

- Gluten Free Sandwiches
- Grilled Haloumi, Roasted Eggplant, Spinach & Tomato Seeded Buns
- Chicken & Bacon Caesar Salad Wraps
- BBQ Chicken with Cos Lettuce Baguette
- Roast Lamb, Minted Yoghurt, Baby Rocket & Capsicum Relish Ciabatta
- Roast Beef, Grain Mustard and Onion Relish Semmel Rolls
  Served cold.
- Soft Floured Bun with Cream Cheese, Smoked Salmon and Gherkin Mayo
  Served cold.
- Za'atar Roast Pumpkin and Cream Cheese Bagels
  Vegan. Served cold.
- Roast Pork and Apple Sauce Vogel Sandwiches
  Served cold.
- Classic Club Sandwiches with Assorted Fillings

Select 3 from the following:

- Crumbed Fish Goujons with Tartare Sauce
- Filo Triangle filled with Sauteed Mushrooms & Garlic
- Pumpkin, Kale, Toasted Seed & Tomato Frittata
  Served cold.
- Kransky Sausages Wrapped in Parmesan Herb Pastry with Tomato Relish
- Selection Of Sushi Rolls Served with Soy, Pickled Ginger and Wasabi

Served cold.
- Empanadas with Beef Brisket, Cream Cheese and Jalapeno
- Bacon and Egg Savoury Slice
- Baby Gourmet Potatoes stuffed with Spring Onion & Sweet Capsicum Jam
- Cauliflower, Savoy Cabbage and Zaatar Croquettes
- Vegetable Samosas with Tamarind Relish
- Thai Summer Rolls with Peanut Sauce
Served cold.
- Braised Ratatouille Filo Tarts
- Pork, Fennel & Zucchini Meatballs
- Crispy Cornmeal Chicken Bites with Sriracha Mayo (gf)
- Skewered Lamb with Lemon, Zatar & Minted Yogurt
Served hot.
- Beef Bourguignon Potato Top Pie
Served hot.
- Honey and Mustard Chicken Skewers with Chimichurri Sauce
Served hot.
- Golden Mediterranean Salmon Cakes with Spinach and Feta
Served hot.
- Risotto Balls with Sundried Tomato, Basil and Parmesan with Rich Tomato Sauce
Served hot.
- Lentil and Vegetable Korma Pie
Vegan. Served hot.
- Irish Stew Pie (Braised Lamb, Potato and Leek)
Served hot.
- Lemon Chickpea Patties with Tahini Dipping Sauce
Vegan, gluten free. Served warm.
- Crepe Parcels Filled with Smoked Chicken and Corn
Served cold.
- Yorkshire Puddings filled with Seared Venison and Blueberry Jam
Served cold.

Select 1 from the following:
- Fresh Seasonal Fruit Platter with Dried Fruit
- Fruit Kebabs drizzled with White Chocolate
- Assortment Of French Macarons
- Selection Of Sweet Slices
- Spiced Ginger Loaf
- Tangy Lemon Delicious Bar
- Carrot Cake Slice with Cream Cheese Icing
- Chocolate and Orange Cupcakes
- Plum Friands
- Yoyos with Passionfruit Filling
- Amazeballs with Goji Berries
- White Chocolate and Berry Cheesecake Slice
- Blueberry, Lime and Passionfruit Slice
- Date and Oat Slice
- Salted Caramel Slice
- Chocolate & Raspberry Brownie

Finger Food - 6 Items Per Person $25.50 per guest, minimum 5 guests

Select 1 from the following:

- Gluten Free Sandwiches
- Grilled Haloumi, Roasted Eggplant, Spinach & Tomato Seeded Buns
- Chicken & Bacon Caesar Salad Wraps
- BBQ Chicken with Cos Lettuce Baguette
- Roast Lamb, Minted Yoghurt, Baby Rocket & Capsicum Relish Ciabatta
- Roast Beef, Grain Mustard and Onion Relish Semmel Rolls
  Served cold.
- Soft Floured Bun with Cream Cheese, Smoked Salmon and Gherkin Mayo
  Served cold.
- Za'atar Roast Pumpkin and Cream Cheese Bagels
  Vegan. Served cold.
- Roast Pork and Apple Sauce Vogel Sandwiches
  Served cold.
- Classic Club Sandwiches with Assorted Fillings

Select 3 from the following:

- Crumbed Fish Goujons with Tartare Sauce
- Filo Triangle filled with Sauteed Mushrooms & Garlic
- Pumpkin, Kale, Toasted Seed & Tomato Frittata
  Served cold.
- Kransky Sausages Wrapped in Parmesan Herb Pastry with Tomato Relish
- Selection Of Sushi Rolls Served with Soy, Pickled Ginger and Wasabi
  Served cold.
- Empanadas with Beef Brisket, Cream Cheese and Jalapeno
- Bacon and Egg Savoury Slice
- Baby Gourmet Potatoes stuffed with Spring Onion & Sweet Capsicum Jam
- Cauliflower, Savoy Cabbage and Zaatar Croquettes
- Vegetable Samosas with Tamarind Relish
- Thai Summer Rolls with Peanut Sauce
  Served cold.
- Braised Ratatouille Filo Tarts
- Pork, Fennel & Zucchini Meatballs
- Crispy Cornmeal Chicken Bites with Sriracha Mayo (gf)
- Skewered Lamb with Lemon, Zatar & Minted Yogurt
  Served hot.
- Beef Bourguignon Potato Top Pie
  Served hot.
- Honey and Mustard Chicken Skewers with Chimichurri Sauce
  Served hot.
- Golden Mediterranean Salmon Cakes with Spinach and Feta
  Served hot.
- Risotto Balls with Sundried Tomato, Basil and Parmesan with Rich Tomato Sauce
  Served hot.
- Lentil and Vegetable Korma Pie
  Vegan. Served hot.
- Irish Stew Pie (Braised Lamb, Potato and Leek)
  Served hot.
- Lemon Chickpea Patties with Tahini Dipping Sauce
  Vegan, gluten free. Served warm.
- Crepe Parcels Filled with Smoked Chicken and Corn
  Served cold.
- Yorkshire Puddings filled with Seared Venison and Blueberry Jam
  Served cold.

Select 2 from the following:

- Fresh Seasonal Fruit Platter with Dried Fruit
- Fruit Kebabs drizzled with White Chocolate
- Assortment Of French Macarons
- Selection Of Sweet Slices
- Spiced Ginger Loaf
- Tangy Lemon Delicious Bar
- Carrot Cake Slice with Cream Cheese Icing
- Chocolate and Orange Cupcakes
- Plum Friands
- Yoyos with Passionfruit Filling
- Amazeballs with Goji Berries
- White Chocolate and Berry Cheesecake Slice
- Blueberry, Lime and Passionfruit Slice
- Date and Oat Slice
- Salted Caramel Slice
- Chocolate & Raspberry Brownie

BREAD

Vegan Club Sandwiches (vg | df) $4.20
Filling Avocado, Tomato & Rocket ($4.20)

Vegetarian Club Sandwiches (v) $4.20
Filling Egg and Cress ($4.20) · Cream Cheese and Cucumber with Fresh Herbs ($4.20)

Classic Club Sandwiches $4.20
Includes Ham and Egg with Mustard Mayo

Gluten Free Sandwiches (gf) $5.00

Grilled Haloumi, Roasted Eggplant, Spinach & Tomato Seeded Buns (v) $5.00

Chicken & Bacon Caesar Salad Wraps (nf) $4.60

BBQ Chicken with Cos Lettuce Baguette $5.00

Roast Lamb, Minted Yoghurt, Baby Rocket & Capsicum Relish Ciabatta $5.00

Roast Beef, Grain Mustard and Onion Relish Semmel Rolls $5.00
Served cold.

Soft Floured Bun with Cream Cheese, Smoked Salmon and Gherkin Mayo (ps) $5.00
Served cold.

Za'atar Roast Pumpkin and Cream Cheese Bagels (vg | df) $5.00
Vegan. Served cold.

Roast Pork and Apple Sauce Vogel Sandwiches $5.00
Served cold.

Mediterranean Chickpea and Feta Gluten Free Wraps (gf | v) $5.00
Served cold.

SAVOURY

Kransky Sausages Wrapped in Parmesan Herb Pastry with Tomato Relish (nf)	$4.40
Selection Of Sushi Rolls Served with Soy, Pickled Ginger and Wasabi (gf | df | nf) Served cold.	$4.00
Vegetable Samosas with Tamarind Relish (vg | df | nf)	$4.40
Crumbed Fish Goujons with Tartare Sauce	$4.20
Filo Triangle filled with Sauteed Mushrooms & Garlic (v)	$4.40
Pumpkin, Kale, Toasted Seed & Tomato Frittata (gf | df | v) Served cold.	$4.50
Empanadas with Beef Brisket, Cream Cheese and Jalapeno	$4.50
Bacon and Egg Savoury Slice	$4.40
Baby Gourmet Potatoes stuffed with Spring Onion & Sweet Capsicum Jam (vg | gf | df)	$4.40
Cauliflower, Savoy Cabbage and Zaatar Croquettes (v)	$4.50
Thai Summer Rolls with Peanut Sauce (vg | gf | df) Served cold.	$4.00
Braised Ratatouille Filo Tarts (nf | v)	$4.30
Pork, Fennel & Zucchini Meatballs (gf | df)	$4.40
Crispy Cornmeal Chicken Bites with Sriracha Mayo (gf) (gf)	$4.30
Skewered Lamb with Lemon, Zatar & Minted Yogurt Served hot.	$4.40
Beef Bourguignon Potato Top Pie Served hot.	$4.40
Honey and Mustard Chicken Skewers with Chimichurri Sauce Served hot.	$4.40
Golden Mediterranean Salmon Cakes with Spinach and Feta (gf) Served hot.	$4.40
Risotto Balls with Sundried Tomato, Basil and Parmesan with Rich Tomato Sauce (v) Served hot.	$4.40
Lentil and Vegetable Korma Pie (vg) Vegan. Served hot.	$4.40
Irish Stew Pie (Braised Lamb, Potato and Leek) Served hot.	$4.40
Lemon Chickpea Patties with Tahini Dipping Sauce (vg | gf) Vegan, gluten free. Served warm.	$4.00
Crepe Parcels Filled with Smoked Chicken and Corn Served cold.	$4.40
Yorkshire Puddings filled with Seared Venison and Blueberry Jam Served cold.	$4.50

SWEET

Assortment Of French Macarons (gf)	$3.30
Frybread served with Jam and Cream (v)	$4.20

Selection Of Sweet Slices	$4.40
Spiced Ginger Loaf	$4.20
Tangy Lemon Delicious Bar (nf)	$4.20
Chocolate and Orange Cupcakes	$4.40
Plum Friands (gf)	$4.40
Yoyos with Passionfruit Filling	$4.20
Amazeballs with Goji Berries (vg | gf | df)	$4.00
White Chocolate and Berry Cheesecake Slice (nf)	$4.20
Blueberry, Lime and Passionfruit Slice	$4.20
Date and Oat Slice	$4.20
Salted Caramel Slice	$4.20
Carrot Cake Slice with Cream Cheese Icing	$4.40
Chocolate & Raspberry Brownie (gf | v)	$4.50

FRUIT

Fresh Fruit Kebabs (vg | gf | df | nf)	$4.00
Fresh Seasonal Fruit Platter with Dried Fruit (vg | gf | df)	$4.20
Fruit Kebabs drizzled with White Chocolate (gf)	$4.20