



MENU

FUNCTION CATERING

FRIDAY 7PM - LATE | SATURDAY 6PM - LATE

COLD FOOD

SUSHI SELECTION *V, GF, VEG OPTIONS 60 / \$105.00
Tamari Soy

PRAWN COCKTAIL SPOON *GF 40 / \$140.00
Prawn, cucumber & avocado topped with a creamy, citrus squeeze

CHARCUTERIE BOARD *V, GF, VEG OPTIONS 50 / \$120.00
Salami, Leg Ham, Bresola, Pickle, Caramelised Onion Jam, Toast

SOUTHERN FRIED CHICKEN 40 / \$150.00
Crispy Tenders, Ranch, Pickles

ORIENTAL SELECTION *VEG 80 / \$105.00
Springrolls, Samosa & Moneybags, Key Lime Ponzu

NY PIZZA SLAB *V, GF, VEG OPTIONS 18 / \$40.00
Pepperoni/Supreme/Margherita

THAI CHICKEN MEATBALLS 50 / \$125.00
Thai spice chicken meat balls with minted yoghurt dipping sauce

SALT N' PEPPA SQUID 60 / \$120.00
Aioli, Key Lime Ponzu

CRUNCHY PRAWN TWISTERS 60 / \$160.00
Served with a chilli & lime dipping sauce

SATAY CHICKEN SKEWER *GF 50 / \$130.00
Chicken breast marinated in a satay dressing

CARAMELIZED CAULIFLOWER FLORETS *VEG 40 / \$105.00
Roasted cauliflower florets, spicy coating, blue cheese dipping sauce

WARM FOOD

BEETROOT & ONION JAM, BRIE CROSTINI *VEG 40 / \$155.00
Crostini topped with beetroot & onion jam topped with baked brie

HOT FOOD

MUSHROOM ARANCINI *VEG 50 / \$110.00
Truffle Aioli & Parmesan

CHICKEN SLIDERS 30 / \$150.00
Chicken tender, Lettuce, Ranch

CHEESEBURGER SLIDERS 30 / \$150.00
Beef, Cheese, Pickle, Onion, Special Sauce

PARTY PIES, PASTIES & SAUSAGE ROLLS 70 / \$180.00
Sweet Tomato Relish

V = VEGAN, GF = GLUTEN FREE, DF = DAIRY FREE, VA = VEGAN OPTION AVAILABLE, GFA = GLUTEN FREE OPTION AVAILABLE
* PLEASE NOTIFY STAFF OF ANY ALLERGIES OR DIETARY REQUIREMENTS