



# Finger Food

\$19.00 per person – 8 pieces per person, min 50 people

- Pumpkin & cheese risotto balls V
- Thai beef & vermicelli baked wontons
- Homemade sausage rolls
- Mini focaccia pizza with assorted toppings V
- Chicken & coriander balls with Thai dipping sauce
- Nori sushi rolls vegetarian V
- Rice paper rolls with coriander, mint and Hoisin sauce V
- Party pies

\$28.00 per person – 10 pieces per person, min 50 people

- Lamb, rosemary and olive balls
- Antipasti tartlets with sundried tomatoes, marinated eggplant & capsicum, olives & cheese V
- Chargrilled tandoori chicken with spring onions and yogurt sauce
- Thai beef & vermicelli baked wontons
- Goujons of fish with our homemade tartar sauce
- Sage and lemon marinated chicken wrapped and baked in pancetta
- Lamb fillet wrapped in bacon & Dijon mustard
- Fresh asparagus rolled with ham, parmesan & filo & baked
- Mini quiche with spinach and cheese V
- Mushroom caps baked with a pesto & swiss cheese filling V

V – vegetarian or item can be made vegetarian

Delivery only on platters with dipping sauces, serviettes \$75.00

1 x staff if required to heat and serve, minimum 4 hours \$180.00

Each extra staff required; minimum 4 hours \$140.00

# Finger Food



\$50.00 per person – 12 pieces per person plus antipasti platter, min 50 people

- Steamed prawn nori rolls with a light soy sauce
- Scallop and caramelized onion tarts
- Mushroom caps baked with a pesto and swiss cheese stuffing V
- Fresh asparagus rolled with ham, parmesan, filo and baked
- Rice paper rolls with coriander, mint and Hoisin V
- Sage and lemon marinated chicken wrapped and baked in pancetta
- Peking Duck pancakes rolled with pickled greens and Hoisin sauce
- Zucchini and feta fritters with a cumin yogurt and tomato salsa V
- Oysters done 4 ways – natural, Bloody Mary, coriander salsa and Asian marinade
- Seven spice sushi rice with smoked salmon and wasabi mayonnaise
- Semi-dried tomato, Kalamata and feta tarts with a salsa Verde V
- Pork, water chestnut and sweet chilli wontons
- Antipasti platter of meats, cheese and dips with Turkish bread and biscuits

2 staff required minimum to finish and platter food onsite from \$450.00

# Hot Varieties

To suit any occasion for stress-free entertaining.

As a guide, we recommend 6-8 pieces for 2 hours & 8 - 12 pieces for 3 hours.

- \$40\*Pesto marinated scallops wrapped in prosciutto and chargrilled G
- \$40\*Steamed duck and shitake wontons or spinach and pine nut wontons
- \$40\*Scallop & caramelised onion tarts
- \$36\*Lamb fillet wrapped in bacon & Dijon mustard G
- \$36\*Lime and lemon grass crab cakes G
- \$34\*Sweet potato dumplings with a chicken, water chestnut & prawn filling
- \$30\*Pork, water chestnut and sweet chilli wontons
- \$36\*Crumbed prawns with a dill and baby caper sauce
- \$30\*Mini satay sticks - beef, lamb or chicken G
- \$30\*Thai beef & vermicelli baked wontons
- \$28\*Prawn & basil or pumpkin & cheese risotto balls V G
- \$30\*Goujons of fish with our homemade tartar sauce
- \$25\*Spicy chicken goujons with a yogurt dip G
- \$30\*Mushroom caps baked with a pesto & swiss cheese filling V G
- \$25\*Mini quiche - smoked salmon & ricotta, or smoked trout & asparagus,
- \$25\*Filo triangles filled with spinach, cheese & pine nuts or pumpkin & ricotta
- \$22\*Mini quiche with bacon & brie or spinach, cheese & almond V
- \$22\*Mini focaccia pizza with assorted toppings
- \$24\*Lamb, rosemary & olive balls or Chicken & coriander with Thai dipping sauce or Herbed meat balls with tomato chutney G
- \$24\*Beetroot and black bean balls with a cumin yoghurt dipping sauce V
- \$18\*Spring rolls, dim sims or samosas
- \$24\*Spinach and cheese V or beef spanakopita
- \$22\*Baby chicken drumettes- tandoori or lemon
- \$24\*Our homemade Sausage rolls
- \$20\*Party pies with a cheese, herb and garlic crust

**Note: Due to preparation time minimum orders of 3 dozen are required per item.**

G - Gluten free

V - Vegetarian options

# Cold Varieties

To suit any occasion for stress-free entertaining.

As a rough guide, we recommend 6-8 pieces for 2 hours & 8 - 12 pieces for 3 hours.

- \$4.50 each\*Peking Duck pancakes rolled with greens and Hoisin
- \$36\* Poached prawns with a black sesame and mirin dipping sauce G
- \$4.00 each\*Oysters served in porcelain spoons shot glasses with a light Asian marinade G
- \$40\*Prawn cakes with sour cream and caramelised onion
- \$45\*King prawns served plain with dipping sauce or Cajun spiced – subject to market price G
- \$36\*Prawn skewers with soy and coriander marinade G
- \$36\*Prawn rice paper parcels G
- \$40\*Seared scallop with chervil and leek
- \$36\*Corn cakes with smoked trout, creme fraiche & dill
- \$36\*Potato roesti with smoked trout and salsa verde
- \$28\*Antipasta tartlets with sundried tomatoes, marinated eggplant & capsicum, salami, olives & cheese - can be made vegetarian
- \$38\*Blinis topped with smoked salmon and herbed cheese or duck in a Hoisin sauce
- \$26\*Sour dough rye bread circles topped with smoked salmon & tarragon mayonnaise
- \$26\*Baby dill scones with a smoked salmon mousse
- \$26\*Baby Yorkshire puddings topped with roast beef and horseradish dressing
- \$24\*Nori sushi rolls with smoked salmon & avocado or vegetarian
- \$24\*Olive pikelets with crispy prosciutto
- \$28\*Sage and lemon marinated chicken wrapped and baked in pancetta G
- \$24\*Fresh asparagus rolled with ham, parmesan & filo & baked
- \$24\*Rice paper rolls with coriander, mint and Hoisin sauce V G
- \$24\*Falafels with a minted yogurt sauce V G
- \$24\*Chargrilled polenta rounds with feta, fresh basil & oven roasted tomatoes V G
- \$24\*Eggplant with feta, avocado & tomato relish V G
- \$24\*Chargrilled tandoori chicken with spring onions and yogurt sauce G
- \$24\*Polenta biscuits topped with marinated capsicum & eggplant & with sour cream
- \$30\*Pumpkin, blue cheese & walnut or bacon, feta and olive mini muffins

**Note: Due to preparation time minimum orders of 3 dozen are required per item.**

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V - Vegetarian options

# Desserts

All desserts and tarts are made fresh by us on the premises

- Lemon tart
- Blueberry or raspberry brule tart
- Mixed nut caramel tart
- Belgium chocolate tart
- Squares of chocolate almond cake with a chocolate ganache
- Scones, jam, cream
- Lemon cake
- Poppyseed and orange cake
- Fruit cake
- Carrot cake
- Orange, coconut, raspberry and almond cake G S
- Chocolate brownie
- Our own lemon curd topped with Italian meringue
- Cacao chia pudding with yogurt and toasted coconut and cacao nibs G S
- Chocolate cake G S

Gluten free, Sugar free, Celiac, Vegan, Vegetarian and all special diets can be catered for

S – refined sugar free (honey or maple syrup used)

G – gluten free