

# COCKTAIL/FINGER FOOD

### Cold Items -

Balsamic Glazed Tomato, Fetta & Basil Bruschetta V

Chicken Caesar Crouton Cup with Bacon & Toasted Pine Nuts

Hummus & Sundried Tomato Bruschetta V VG DF

Roasted Pumpkin & Semi Dried Tomato Bites with Basil Pesto V VG DF GF

Smoked Salmon, Crème Fraiche & Rocket Crepe Skewer GF

Sushi with Pickled Ginger & Soy sauce (2 per serve) (20% V)

Tandoori Chicken & Tzatziki on a Mini Pappadum

Vegetarian Rice Paper Roll with Lemongrass Dipping Sauce V VG DF GF

### Fork Dishes (8oz) -

### \*\*\$2.50 Surch<mark>ar</mark>ge if ordering with a package

Chicken & Cashew Stir Fry with Steamed Rice DF GF

Malaysian Beef Rendang with Rice DF GF

Mongolian Beef & Vegetable Stir Fry with Hokkien Noodles DF

Pumpkin Ravioli with Feta Crumble, Napoli Sauce & Basil V

Sweet Potato, Chick Pea & Coconut Curry with Rice V VG DF GF

Thai Green Chicken Curry with Steamed Rice DF GF

Vegetable Rendang Curry with Steamed Rice V VG DF GF

# - Warm Items -

Bacon wrapped Potatoes with Queso Blanco Dip GF

Barramundi Spring Roll with a Chilli Dipping Sauce

Beef & Mushroom Wellington with Tomato Chutney

Cauliflower and Onion Bhajis with Mango Chutney V VG DF GF

Chicken, Paprika and Parmesan Vol-au-vents

Chicken & Spring Onion Yakitori Skewers GF

Crumbed Mozzarella & Italian Herbs Sticks with Beetroot Relish V

Indian Pakora with Mango Chutney V VG DF GF

Karaage Chicken Bites with Japanese Mayonnaise

Pão de Queijo- Brazilian Cheese Bread with Dijon Mustard **V** 

Pumpkin & Porcini Arancini with Tomato Chutney V VG DF GF

Prawn with Garlic & Coriander Rolled In Wonton Style Pastry DF

Sweet Potato Croquettes V VG DF GF

Sweet Potato & Haloumi Fritter with Lemon Mayo V GF

#### - Sliders -

Angus Beef Slider with Cheese, Pickles & Tomato Chutney

Haloumi & Spinach Slider with Beetroot Relish V

Pulled Pork Slider with Smoky BBQ Sauce & Apple Slaw

# Packages

Bar equipment, clothed tables for bar, glassware Beverages charged by consumption or packages available on request

# \$19.75pp

4 x Finger Food items per person 1 Hour Staff Service

### \$23.85pp

6 x Finger Food items per person 1 Hour Staff Service

# \$25.90pp

x Finger Food items per person 1 Hour Staff Service

> VG Vegan V Vegetarian **GF** Gluten Free DF Dairy Free

# - Single Serve -

Individual boxes with lids



### \$7.55 (Vegan)

Dim Sims: Mini Vegetable
Money Bags: Mini Vegetable (x2)
Samosas: Curried Vegetable (x2)
Spring Rolls: with Sweet Chilli Sauce

#### \$10.15

Pies: Mini Beef (x2) Sausage Rolls: Mini with Tomato Sauce (x2) Spring Rolls (x2)

#### \$10.85

Barramundi Spring Roll with a Chilli Dipping Sauce Beef & Mushroom Wellington with Tomato Chutney Crumbed Mozzarella & Italian Herbs Sticks Quiche: Assorted Mini

#### \$11.15

Angus Beef Slider with Cheese, Pickles and Chutney Crumbed Mozzarella & Italian Herbs Sticks (x2)V Mexican Chorizo Empanada

### \$11.90 (Vegan & Gluten Free)

Indian Pakora
Pumpkin & Porcini Arancini
Sweet Potato Croquettes (x2)

# - Dips & Crudités -

Individual boxes with lids

#### \$7.25pp

Celery, Carrot, Capsicum and Cucumber batons, Grissini bread sticks, Hummus & Beetroot dip

### Cheese-

Individual boxes with lids

#### \$10.25pp

Fetta & Cheddar Cheese Crackers & Grissini Grapes & Beetroot Relish

# - Cheese & Antipasto -

Individual boxes with lids



#### \$12.45pp

Leg Ham, Kabana, Olives, Sundried Tomatoes Fetta & Cheddar Cheese Crackers, Grissini & Beetroot Relish

# - Beverages –

For beverages please see our beverage menu

### - Other Information -

All prices inclusive of GST
Minimum 6 serves of any Single Serve packages
Minimum 25 Guests when using a package
All our Staff are RSA Trained and serve under the guidelines of the Queensland Liquor Act
Delivery Fees & Weekend Surcharges Apply