

# CANAPÉS

*Build the menu*

v = vegetarian | vg = vegan | gf = gluten free

## PACKAGE 1 \$40PP

5 Pieces: 2 cold / 3 hot

## PACKAGE 2 \$50PP

7 Pieces: 3 cold / 4 hot

## PACKAGE 3 \$60PP

9 Pieces: 4 cold / 5 hot

Caprese crostini, semi dried tomatoes, bocconcini, and basil pesto (COLD) v

Grilled beef crostini, horseradish crème fraiche, red radish (COLD)

Smoked salmon on rice cracker, dill crème cheese, and flying fish roes (COLD) gf

Pickled vegetable, hummus on crostini, pistachios dukkha (COLD) vegan

Pork and fennel sausage rolls, tomato relish (HOT)

Spinach and three cheese rolls, mint yogurt (HOT) v

Taiwanese Twice cooked pork belly bao, apple slaw, and hoisin (HOT)

Wagyu beef brioche sliders with slaw, miso mayo (HOT)

Goat cheese tart, Kent pumpkin, sage (HOT) v

Chicken and spring onion teriyaki glaze skewers (HOT) gf

Grilled prawn, chorizo, chilli pickles and saffron aioli skewers (HOT) gf

Japanese style fried chicken, Kimchi mayo, side shredded cabbage (HOT) gf  
and daikon pickles

Tom yum fried rice with egg and mix cabbage, herbs (HOT) gf - v

Fish goujon and chips, chili-lime crema sauce (HOT)

Certain dietary requirements can be accommodated for with prior notice, please notify your function coordinator at the time of booking

# CANAPÉS

*Upgrades*

## PLATTERS

The House charcuterie board-  
Selected cured meat, house pickles and charred bread

SMALL \$150    LARGE \$300

## EXTRAS

Duck liver parfait, apricot chutney, onion pickles, and crostini  
\$12 per serve

Crispy chips with aioli  
\$12 per serve

Housemade dips- served with Focaccia breads, EVO  
and pistachios Dukkha  
\$30 (serves 4)

# DRINKS

*Serve me up*

## BASE PACKAGE

2 HOURS: \$55pp

3 HOURS: \$65pp

4 HOURS: \$75pp

## PREMIUM PACKAGE

2 HOURS: \$70pp

3 HOURS: \$80pp

4 HOURS: \$90pp

Product availability is subject to slight changes and / or area of function booking

Bar tabs based on consumption are available

RSA applies to all bookings

## BASE

### WINES

Mrs Q, Prosecco  
Mrs Q, Pinot Grigio  
Mrs Q, Rose  
Mrs Q, Pinot Noir

### ON TAP

Carlton Draught  
Balter, XPA

### NON ALCOHOLIC

Juice  
Soft drink

## PREMIUM

### WINES

Bandini, Prosecco  
Aquilani, Pinot Grigio  
Rameau d'Or, Rose  
Tar & Roses, Shiraz  
Storm Bay, Pinot Noir

### ON TAP

Carlton Draught  
Stone & Wood, Pacific Ale  
Balter, XPA  
Bulmers, Cider

### NON ALCOHOLIC

Juice  
Soft drink

## UPGRADES

CHAMPAGNE ON ARRIVAL  
\$10 per glass

HOUSE SPIRITS  
\$12pp / per hour