

FUNCTION MENU

SHARING PLATES



**\$12 per head for canapé option, or \$20 per head to fill them up.
Just choose which items you would like**

FRIES with champagne aioli VG NF

POUTINE

Fries with gravy, feta, crispy shallots VG NF

GARLIC BREAD

Toasted ciabatta with garlic butter VG NF

FRIED CALAMARI with wasabi mayo NF

POLENTA STICKS

Crusted chilli rosemary polenta sticks with sriracha mayo VG GF NF

BROCCOLI

Roasted broccoli with laoganma chilli, fried shallots, sesame cream VG GF

POPCORN CHICKEN

Southern fried chicken bites, with sriracha mayo NF

VEGAN POPCORN CHICKEN

Vegan Southern fried chicken bites & sriracha mayo VG NF

ALBONDIGAS

Spiced beef meatballs, tomato red pepper gravy, shaved parmesan NF

CAULI BITES

Beer battered cauliflower wings, with sriracha mayo VG NF

HALLOUMI STICKS

Crumbed halloumi with Campari marmalade V NF

WHIPPED FETA

Whipped feta, roasted cherry tomato, pickled cucumber, microgreens, chilli oil, toasted ciabatta VG GF* NF

MAC & CHEESE CROQUETTES

Dijon cheddar rigatoni croquettes, wasabi mayo VG NF

PETITE CURRY PIES

Flaky pastry with roasted vegetables in a creamy cashew curry sauce VG

We can provide extras like sausage rolls, chips & dips / corn chips & guacamaole / Price on enquiry & open to requests

PLATTERS

CHEESE BOARD

Camembert, Kikorangi blue, aged cheddar cheese, Campari marmalade, toasted walnuts & crackers V NF* \$32

BREADS & DIPS

Green olive tapenade, whipped feta, French baguette, toasted ciabatta, balsamic olive oil VG NF \$26

MONDO PLATTER

Mac & cheese croquettes, sticky chilli tofu, beer battered cauli bites, whipped feta & roast cherry tomato, pickled cucumber, roasted broccoli & sesame cream, celery & carrot crudités, pretzels & ciabatta VG NF* Medium Size \$55 / Large \$95

MEDITERRANEAN PLATTER

Fried calamari, crumbed halloumi sticks, salami, beer battered cauliflower bites, whipped feta & roast cherry tomato, roasted broccoli & sesame cream, celery & carrot crudités, pretzels & ciabatta NF* Medium Size \$55 / Large \$95

SLIDERS

\$6.5 each, or a board of 15 sliders \$90. All in a brioche slider bun.

SMASHBURGER

Beef smash patty, melted cheese, pickles, mustard & ketchup GF* NF

TOFU

Sticky chilli tofu, pickled cucumber & red onion, sriracha mayo VG GF*

HALLOUMI

Sticky chilli halloumi, herbed slaw, mayo V GF*

DESSERTS

LAMINGTONS

Chocolate or raspberry mini lamingtons V NF \$3 each

MINI CHOCOLATE MUD CAKES

Vegan chocolate mud cake topped with a creamy chocolate rosette VG NF \$7 each

PLEASE INFORM STAFF OF ANY ALLERGIES

V = Vegetarian; **VG** = Vegan; **GF** = Gluten Free; **NF** = Nut Free; * = On Request