

tinger tood

**\$26 PP - 4 OPTIONS \$30 PP - 6 OPTIONS** 

Sticky asian style beef balls BBQ bourbon pork belly skewers GF Crispy broccoli and blue cheese bites Rosemary and garlic lamb koftas with minted yoghurt GF Battered fish sliders with lettuce, cheese and tartare Salt n pepper squid with wasabi aioli dipping sauce GFR Half shell mussels baked with garlic butter, bacon and chives GF Mini hawaiian burgers with crispy chicken, bacon, pineapple and cream cheese Crumbed camembert bites with fresh plum salsa

Smoked salmon blinis w citrus and dill cream cheese Beef carpaccio baquette rounds with horseradish mascarpone Chilli and lime prawn tails and guacamole cups Antipasto skewers with deli meat, cheese, cherry tomatoes and gherkin GF V



All functions include mini gourmet savouries, sausage rolls and garlic bread

# Add on options

# **SWEET TREATS PLATTER \$90 RUMMAGE BOARD \$69**

Hot smoked salmon, spanish chorizo, salt and pepper squid, battered onion rings, half shell mussels, marinated olives, blue cheese, brie, salad, crackers and crusty breads with house spreads.

## **ANTIPASTO BOARD \$65**

Selection of cold deli meats and cheeses, pickled baby cucumbers, olives, cherry tomatoes, roasted garlic, crackers, breads and house made spreads.

### **SEAFOOD BOARD \$79**

Garlic prawns, half shell mussels, smoked salmon, market battered fish, shrimp cocktail, salt and pepper squid, salad, fries and toasted bread with house made spreads.