



Finger Food

\$30 PP – 4 OPTIONS

\$36 PP – 6 OPTIONS

Hot

Sticky Asian style beef balls.

Crispy broccoli and blue cheese bites. **V**

Rosemary and garlic lamb koftas with minted yoghurt. **GF**

Battered fish sliders with lettuce, cheese and tartare.

Salt and pepper squid with red pepper aioli sauce. **GFR**

Mini Hawaiian burgers with crispy chicken, bacon, pineapple and cream cheese.

Crumbed camembert bites with avocado aioli.

Cold

Smoked salmon blinis with citrus and dill cream cheese.

Beef carpaccio baguette rounds with horseradish mascarpone

Antipasto skewers with deli meat, cheese, cherry tomatoes and gherkin. **GF V**

Add-on options

SWEET TREATS PLATTER \$120 (serves 25

people) - Cakage fee applies \$5 per person

RUMMAGE BOARD \$99 (serves 3-4 people)

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 \$110 (serves 4-5 people)

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

SEAFOOD BOARD \$120 - serves 3-4 people

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.

CHEESE PLATTER (For two \$25, For four \$48)

Kapiti Kikorangi blue, brie and creamy Greek feta served with crackers, house pickle, relishes and macerated fruit.

Big bowl of fries **\$25**

Salt pepper squid bowl **\$45**

Mixed platter of savories **\$50**