

+++Cocktail Style Menu Suggestions.....

is for Gluten free

SHARING PLATE vintage cheddar, Vienna bread, assorted dips

Olives, and crisp flat bread

\$5.80 ph

Grazing Table a variety of cheeses, meats, olives, crackers, breads,
dips

And other seasonal goodies *\$13.90ph*

Hot

Shot glasses of rich tomato soup # *\$2.20*

Salt and pepper squid with chilli coriander sauce # *\$2.90*

Risotto cakes with semi dried tomato salsa # *\$2.20*

Spinach and ricotta triangles *\$1.90*

Corn and sweet potato fritters with tomato jam *\$1.80*

Parmesan crusted polenta with pesto artichoke and roasted tomato salsa # *\$1.50*

Mini Punjabi samosas with cucumber yoghurt *\$2.80*

Tandoori king prawns served on a pappadum with cucumber yoghurt # *\$3.90*

Sea scallop with ginger and chilli salt and fresh lime juice # *\$4.30*

King prawns marinated in tarragon and burnt butter jus *#\$5.60*

<i>Shot glasses of tom yum Thai soup with a king prawn</i>	#	\$4.90
<i>Chicken satay on a bamboo skewer with peanut coulis</i>	#	\$3.50
<i>Tandoori chicken skewers with cucumber yoghurt</i>	#	\$3.90
<i>Lamb cutlet marinated with rosemary and semi dried tomato</i>	#	\$6.50
<i>Mini gourmet lamb burgers with minted yoghurt and cucumber</i>		\$4.60
<i>Quail breast and juniper on a skewer with cracked pepper</i>	##	\$6.20
<i>King prawns wrapped in pastry and fried with a ginger aioli drizzle</i>		\$5.60

Cold

<i>Mini seafood cocktail served in a shot glass with Tabasco lemon</i>	#	\$4.80
<i>Pulled pork and glazed apple tarts</i>		\$3.20
<i>Vermicelli rice paper rolls with fresh vegetables \$2.50 with prawns</i>	##	\$3.90
<i>Spiced pear prosciutto and camembert on an Asian spoon</i>	##	\$2.90
<i>Thai beef and crisp noodle with snow peas and sweet mirin</i>		\$3.20
<i>Salmon tartare with fried capers and lemon salt on an asian spoon</i>	##	\$3.90
<i>Marinated hoi sing chicken with plum sauce in a cucumber cup</i>	##	\$2.70
<i>Mini waffle cones filled with smoked salmon feta cheese and cashew nut pesto</i>		\$4.90

<i>Rare roast beef on a herb crostini with horseradish cream</i>	<i>\$2.90</i>
<i>Mini tart cases filled with ginger and lime marinated chicken</i>	<i>\$3.80</i>
<i>Yellow fin Tuna crusted in kaffir lime and cracked pepper</i>	<i>#\$3.90</i>
<i>Sweet roast duck tart in a fine pastry case with roast pepper</i>	<i>\$3.90</i>
<i>Smoked salmon and dill ricotta on Melba toast</i>	<i>\$1.90</i>
<i>Tomato olive pesto and ricotta bruschetta</i>	<i>\$2.50</i>
<i>Pork belly in plum sauce served on a crisp wonton</i>	<i>\$3.80</i>

Below are all substantials

*Tempura whiting fillet with thick cut chips with aioli and lemon
served in a bamboo boat* *\$5.40*

*Tempura vegetables with ketchup manis served in a bamboo boat #
\$4.40*

Noodle boxes

With rice

Thai green chicken curry *#*

Butter chicken *# all \$6.50*

Beef vindaloo *#*

Lamb Rogan josh #

Noodles

Pad Thai #

Hokien (oyster or teriyaki sauce)

Vermicelli (Singapore noodle) #

Vegetarian or chicken

\$4.90

Beef lamb or prawns

\$5.90

Bowl Food

Wild mushroom and goats cheese risotto #

\$4.90

Chicken pine nut and roast pumpkin risotto #

\$4.90

Slow cooked aged Angus beef in a red wine jus with mashed potato

\$5.20

Thai beef salad with glass noodles and roasted cashews #

\$5.20

Our minimum spend per head is \$25 this includes the chef napkins all eating utensils

If you want to add dessert our mini boutique selection is \$12.80ph on top of your savoury

If you want a grazing table you will need to spend more than \$24ph as this is like an entree so you will then need a main.

You will be required to have at least one of our staff to serve food see extras sheet

There is a 13% surcharge for Sundays and 20% for public holidays to cover wage cost

We love food so we cook and we love people so we serve.....