

# functions

charcuterie

**a selection of locally sourced cheeses, smallgoods, fruit, sourdough, water crackers, dips, antipasti**

**\$70 per platter (serves 8-10) ideal grazing platter on arrival**

canapes package

**5 piece package \$50.00 (minimum 20 persons)**

**8 piece \$60.00 (minimum 20 persons)**

**10 piece 70.00 (Minimum 20 persons)**

baja fish taco, battered reef fish, coleslaw, chipotle, guacamole in a soft flour tortilla

mushroom and black garlic arancini **V**

blue corn tostada with frijoles, guacamole, pickled zucchini **GF V**

cajun chicken skewers with mint raita **GF**

five spice pork belly bites **GF**

cauliflower, leek & cheese baby pie

smoked salmon and dill blinis

southern fried chicken sliders with coleslaw, lime aioli

mexican rice salad cups, wild rice, black beans, roasted zucchini, onion, corn, capsicum, tomato, coriander, toasted pepitas, lime **GF VE**

beef brisket & mexican cheese chimmichanga

roast vegetable frittata, with cheese **GF V**

beetroot jam & goats cherve tartlet

beef skewers with chimmi churri

fresh seafood available at market price

dessert board

**a selection of handcrafted desserts**

**\$70 per platter ( serves 8-10)**

