Event Food Menu

Sliders *(GF on request) (Min order 20)* $5

With crunchy slaw and apple mayo
     Porchetta roasted with macadamia, lemon and parmesan
     Plant based pattie – chef to confirm weekly special *(vegan)*

Tacos *(GF on request) (Min order 20)* $4

with chimichurri, cabbage, garlic aioli, tomato and coriander
     Rump Steak
     Black Beans *(vegan)*

Sausage Rolls *(Min order 20)* $3

     Pork and Kimchi
     Pork and Fennel
     Lentil and Mushroom *(vegan on request)*

Chunky Polenta Chips *(2 per serve) (GF)* $5

     Blue Cheese Sauce
     Parmesan and Truffle Oil

Pizza *(GF on request $2 extra) (6 slices)* $15

     Prosciutto with tomato,mozzarella, parmesan and rocket
     Roasted eggplant with cherry tomato, garlic, aioli, chili
     Zucchini, pistachio crumble, garlic confit *(vegan)*

Sticky Beef Ribs *(2 per serve) (Min order 20)* $6

with galangal, lemon grass, pandan, tamarind, fish sauce

Spicy Wings *(2 per serve) (Min order 20)* $6

with gochujang, garlic and coriander

{ GAS☉LINE pony }

Event Food Menu

Dumplings *(2 per serve)* $5

with fried garlic and soy dipping sauce
    Prawn
    Bok Choy and Garlic Chive *(vegan)*

San Choy Bow $4

Spicy larb style salad and rice encased in cos lettuce leaf
    Spicy Beef
    Spicy Mushroom *(vegan)*

Okonomiyaki *(Veggie)* $5

Japanese lager battered pancake with cabbage, pickled red ginger, bonito and nori, drizzled with sriracha, mayo and special sauce.
    add prawn $1
    add pork belly $1

Edamame *(bowl serves 2-3)* $8

with ponzu, fried garlic and sesame oil

Prawn Toast *(2 per serve) (Min order 20)* $5

Milk bread toasted with prawn, panko crumbs, red ginger, chives

Snack Trio for the table *(serves 2-3) (Individual items $8 bowls)* $10

Toolunka marinated olives, smoked nuts, pickled onions

Mezze Platter with seasonal fruit, crackers and preserve and your choice of the following: *(GF on request) (Serves 5)* $40

    Cheeses – soft, hard and blue
    Seasonal Veggies – roasted and pickled *(vegan)*
    Cold Cuts – smoked and cured meats