



Event Canape Menu

Finger Food passed around by our staff so you can keep mingling

Min order 20 (unless noted otherwise)

Waldorf Crackers *(vegan, gf)* \$4

Almond cheese with apple, walnut and endive on a cracker

Pork Rillettes *(gf on request)* \$4

French style slow cooked savoury pork and chicken spread, served on a baguette with eschalot pickle

Mushroom Pâté *(vego, gf on request)* \$4

Mushroom medley and creamy mascarpone blended with shallots, thyme and truffle oil served on a baguette with watercress

Sausage Rolls *(GF on request)* \$4

House made sausage rolls with tomato dipping sauce

- Pork and Fennel
- Lentil and mushroom *(vegan)*

Onion Tart *(vego, gf + vegan on request)* \$4

Sweet caramelised onions, olives and anchovies on puff pastry

Dumplings \$3

- Bok Choy and Chive *(vegan)*
- Prawn

Wingettes *(gf)* \$4

Chicken wings roasted and coated with lemongrass, chilli, garlic, honey and soy reduction.

Falafels *(vegan, gf)* \$4

Housemade and bursting with fresh herbs and tahini dipping sauce

BBQ Beef Sliders \$5

Slow cooked beef with housemade BBQ sauce, caramelised onions and pickled slaw in a brioche bun



Event Table Menu

Pizzas, platters and bowls on around on tables for guests to help themselves as they like

Pizzas *(gf base \$4 + vegan cheese \$4 extra)* **\$20**

Delicious 10" classic and bespoke pizzas with quality toppings, cut into 8 slices. Selection may change over time but will always include a great vegan/meat/vego options.

- Margherita *(vego, vegan on request)*
- Pepperoni
- Broccoli *(vego, vegan on request)*
- Zucchini & Pistachio *(vegan)*

Mixed Spiced Nuts *(gf/vegan)* **\$8**

Almonds, walnuts, cashews roasted with cumin, coriander and chilli, blended with maple syrup and sunflower seeds

Crisps *(gf/vegan)* **\$6**

Select from Red Rock Deli Sea Salt, Honey Soy Chicken, Sweet Chilli or Lime and Black Pepper, Sea Salt and Balsamic

Three Dips *(vegan, gf on request)* **\$5/pp**

Served with house made flatbread and crackers

- Savoury beetroot, balsamic and chocolate
- Sweet potato, caraway and crystallised ginger
- Eggplant, tahini, and confit garlic

Almond Cheese Platter *(vegan)* **\$5/pp**

Housemade cheese made with almonds, garlic and fresh herbs served with walnuts, apple, endive, bread & crackers

Mushroom Pâté Platter *(vego, gf on request)* **\$5/pp**

Porcini and seasonal mushroom pate served with nuts, pickles, watercress, bread & crackers

Pork Rillettes Platter **\$5/pp**

Rustic savoury pork and chicken spread prepared in the French rilette method served with nuts, pickled eschalot, bread & crackers

Event Buffet Menu

Guests create their own plate or roll from buffet

Eastern Mediterranean

Roast Lamb *(min order 20)*

Slow roasted Lamb with fresh oregano and lemon thyme, served warm, smorgasbord style with gravy, fresh white rolls, Mediterranean pickles, and Tzatziki. *(Rolls gf on request)*

\$/portion
\$23

-OR-

Falafels *(x2) (min order 10)*

Freshly prepared and served warm, smorgasbord style with harissa and tahini dipping sauces, fresh white rolls and Mediterranean pickles.

(vegan, Rolls gf on request)

\$18

-Both served with-

Side Dishes:

- Tabouleh *(vegan, gf)*
- Roast potatoes with fennel, lemon and olive oil *(vegan, gf)*
- Cauliflower roasted with Cumin *(vegan, gf)*

Western Mediterranean

Nduja Cassoulet

Spicy Nduja sausage, pork belly and cannellini beans slow cooked with thyme and fennel into a rich stew topped with herbed breadcrumbs.

\$22

-OR-

Pumpkin and Beetroot Roast

Served with maple and thyme atop cannellini bean and confit garlic puree and citrus sauce.

\$20

-Both served with-

Side Dishes

- Potato mash *(vego, gf)*
- Seasonal greens and other veg *(vegan / gf)*
- Green salad + vinaigrette *(vegan / gf)*