FUNCTIONS AND EVENTS

Catering menu

Each platter serves about 10 people. Gluten free, vegan and vegetarian options available.

Cold platters

Assorted sandwiches	60
Mini muffins and cakes	60
Scones with jam and cream	60
Savoury scones and butter	60
Assorted dips and crackers	80
Salami variety and antipasti	80
Assorted cheeses and crackers	80
Mixed fresh fruit	80
Open sandwich on French stick	80
Rice paper rolls and dipping sauce	80

Hot platters

Party pies and sausage rolls	60
Wedges with sour cream and sweet chilli	60
Cocktail meatballs and sauce	60
Asian platter: spring rolls, dim sims and samosas	80
Chicken wings and sauce	80
Battered fish and calamari	80
Karaage chicken	80
Assorted mini quiches	80
Warm bacon and cheese dip with crostini and wedges	80
Assorted mini pizzas	80

1. CLASSIC BUFFET

Two roasts, roast vegetables and greens, gravy, two salads, bread rolls and butter, plus two sweets.

2. CLASSIC PLUS ANTIPASTI

Everything in the classic buffet, plus cold antipasti and cold meat platters.

3. DELUXE WITH PRAWNS

Everything in options 1 and 2, plus prawns.

Sit-down plated meals

One, two, three or four courses

Buffets and plated meals
Price on request, depending on numbers

Talk to our team about dietary needs, or whether you would like your menu simple or upmarket.

Whatever the occasion, our chef is happy to help make it special.

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