

# SMALL EATS PACKAGES

Our small eats food packages are customisable to perfectly suit your occasion's needs.

## Individually priced items

Small eats - \$6 per piece  
*(pork bao & Cheese burger \$7 per peice)*

Substantials - \$9 per piece  
*(Lamb shoulder & beef burrito bowl \$10 per peice)*

Minimum of 20 guests  
Seasonal menu changes may apply

## Small eats packages

### Pricing

**Hungry**  
\$45 per person  
5 small eats + 2 substantials

**Starving**  
\$55 per person  
7 small eats + 2 substantials

**Famished**  
\$65 per person  
5 small eats + 4 substantials

### Dietaries

GF-Gluten free

GFO-Gluten free option

V-Vegetarian

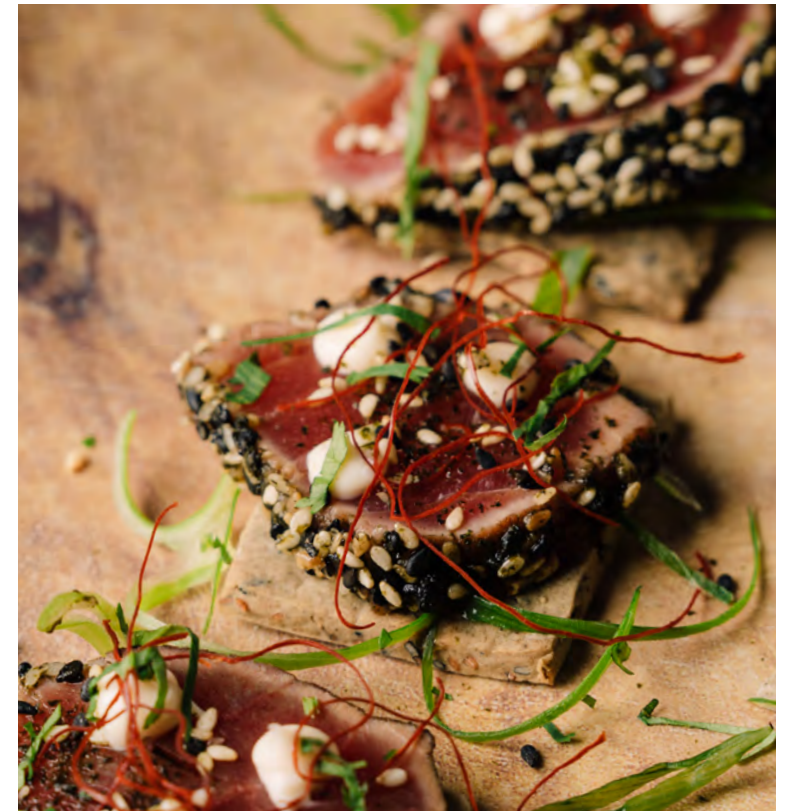
VO-Vegetarian option

VG-Vegan

VGO-Vegan option

DF-Dairy free

DFO-Dairy free option



# MENU SMALL EATS

## Small eats

### Pricing

Small eats - \$6 per piece  
*(pork bao & Cheese burger \$7 per peice)*

### Packages

#### Hungry

\$45 per person  
5 small eats + 2 substantial

#### Starving

\$55 per person  
7 small eats + 2 substantial

#### Famished

\$65 per person  
5 small eats + 4 substantial

Minimum of 20 guests  
Seasonal menu changes may apply.

## Served Cold

- Goat's cheese, pea and pancetta tart <sup>(VO)</sup>
- Watermelon bites topped with feta cheese and mint <sup>(V) (GF)</sup>
- Tuna tataki on a sesame wafer <sup>(GF) (DF)</sup>
- Avocado tostada with salsa macha <sup>(GF) (VG) (DF)</sup>
- Black Trevally ceviche totopo with mojo verde <sup>(GF) (DF)</sup>
- Corn fritters with almond cream <sup>(GF) (VG) (DF)</sup>
- Sesame tofu skewer with soy mushroom <sup>(GF) (VG) (DF)</sup>
- Roast beef on toasted baguette with mustard mayonnaise <sup>(DF)</sup>

## Served Hot

- Mexican cheese croquette with smoked capsicum aioli <sup>(GF) (V)</sup>
- Southern fried chicken topped with aioli and pickles <sup>(GF) (DF)</sup>
- Falafel slider with beetroot hummus <sup>(VG) (GFO) (DF)</sup>
- Sausage rolls with tomato chutney
- Glazed pork belly bao with red cabbage and red curry mayonnaise <sup>(DF)</sup>
- Cauliflower pakora with mango chutney <sup>(GF) (VG) (DF)</sup>
- Classic beef and gravy pie with tomato chutney
- Cheeseburger slider with American cheese, pickles and burgersauce <sup>(GFO)</sup>
- Vegetable samosa with mango chutney <sup>(V)</sup>
- Hot chips <sup>(VG) (GF)</sup>



# MENU SUBSTANTIALS

## Substantials

### Pricing

Substantials - \$9 per piece  
*(Greek lamb & beef brisket \$10 per peice)*

### Packages

#### Hungry

\$45 per person  
5 small eats + 2 substantials

#### Starving

\$55 per person  
7 small eats + 2 substantials

#### Famished

\$65 per person  
5 small eats + 4 substantials

Minimum of 20 guests  
Seasonal menu changes may apply

Classic fish and chips with house made tartare <sup>(GF) (DF)</sup>

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Chicken parmigiana served with chips

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Chilli - salt calamari with an Asian herb salad and nouc cham <sup>(GF) (DF)</sup>

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Potato gnocchi with tomato sugo and pangrattato <sup>(V)</sup>

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Falafel with Greek salad and beetroot hummus <sup>(GF) (VG) (DF)</sup>

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Smoked beef brisket with apple slaw and house made BBQ sauce <sup>(GF) (DF)</sup>

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Greek style lamb souvlaki cups with tzatziki and pita <sup>(GF0)</sup>

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Slow cooked cherry tomato penne with olive crumb <sup>(VG) (DF)</sup>

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Poutine with cheese curds and house made gravy



# ADD ON

## Food package add on

### Grazing tables

\$800 per table - Serves 50

#### Cheese & charcuterie

A selection of 3 cheese and cured meats served with bread, crackers, pickles, olives, nuts and seasonal fruit.

#### Cheese & antipasto

A selection of 4 cheese with grilled vegetables and dips, served with bread, crackers, pickles, olives, nuts, and seasonal fruit.

#### Mixed desserts

Baked sweets (lemon tarts, chocolate brownies and donuts) served with an assortment of lollies and chocolates.

### Kids meals

\$15 per person

Chicken nuggets and chips

Fish and chips

Sausage rolls with tomato sauce

Cheesy pasta

Spaghetti Bolognese



# FOOD PACKAGES BANQUET

Our banquet menu is presented on tables in a designated guest self-service area.

Please ask our staff about changing to a share-style menu where dishes are placed in the centre of the table for each course.

## Banquet menu

### Pricing

#### Peckish

\$55 per person

2 smalls, 2 mains, 3 sides

20+ guests

#### Ravenous

\$75 per person

3 smalls, 3 mains, 3 sides

20+ guests

*\*Lamb main incurs an additional \$5 per package*

## Dietaries

GF-Gluten free

GFO-Gluten free option

V-Vegetarian

VO-Vegetarian option

VG-Vegan

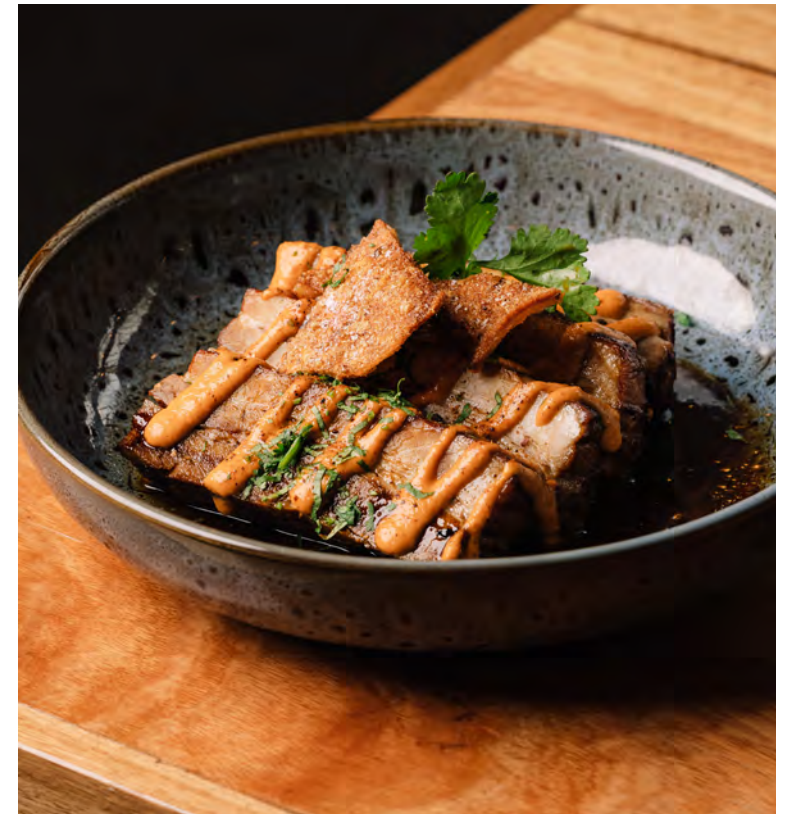
VGO-Vegan option

DF-Dairy free

DFO-Dairy free option

Minimum of 20 guests

Seasonal menu changes may apply



# MENU BANQUET

## Banquet menu

### Pricing

#### Peckish

\$55 per person  
2 smalls, 2 mains, 3 sides  
20+ guests

#### Ravenous

\$75 per person  
3 smalls, 3 mains, 3 sides  
20+ guests

*\*Lamb main incurs an additional \$5 per package*

### Smalls

Chilli - salt calamari with an Asian herb salad and nouc cham <sup>(GF, DF)</sup>  
Caprese salad with heirloom tomato, buffalo mozzarella and basil <sup>(V,GF)</sup>  
Southern fried chicken with aioli and pickles <sup>(GF, DF)</sup>  
Miso glazed eggplant with crispy onions and chimmichurri sauce <sup>(VG,DF)</sup>  
Corn fritters with almond cream, sumac and chilli jam <sup>(VG, DF, GF)</sup>  
Thai beef salad with nouc cham dressing <sup>(DF) (GF)</sup>  
Charred broccolini with almond cream and citrus glaze <sup>(VG, DF, GF)</sup>

### Mains

Greek lamb shoulder with Tzatziki <sup>(GF, DFO)</sup>  
Smoked beef brisket with house made BBQ sauce <sup>(GF, DF)</sup>  
Glazed twice cooked pork belly with red curry dressing <sup>(GF, DF)</sup>  
Potato gnocchi with tomato sugo and pangrattato <sup>(DF, V)</sup>  
Baked salmon fillet with salsa verde and fried capers <sup>(GF)</sup>  
Slow cooked cherry tomato penne with olive crumb <sup>(VG, DF)</sup>  
Sweet potato Madras curry <sup>(VG, DF, GF)</sup>

### Sides

Garden salad <sup>(GF, DF, VG)</sup>  
Crunchy potatoes with rosemary salt <sup>(GF, DF, VG)</sup>  
Sweet potato wedges with chilli salt and sour cream <sup>(DF, V)</sup>  
Mediterranean pasta salad with seasonal green pesto <sup>(V)</sup>  
Mac and cheese  
Apple and red cabbage slaw <sup>(VG, DF, GF)</sup>  
Moroccan cous cous and sweet potato salad <sup>(VG, DF)</sup>

