



FINGER FOOD

SERVED ON PLATTERS

SLIDERS

Minimum order - 20 per filling/platter

CHEESEBURGER \$5

classic cheeseburger, tomato, mustard, pickles, brioche bun

FRIED CHICKEN \$5

breaded chicken breast, American burger cheese, BBQ sauce, aioli, brioche bun

VEGAN CHEESEBURGER \$5

vegan patty, vegan cheese, vegan bun, tomato, mustard, pickles (v,vg)



PIZZA

18 slices per pizza topping / priced per slice

MARGARITA \$4

fresh vine-ripened tomato, shredded mozzarella, basil, Napoli (v)

PROSCIUTTO \$4

chargrilled peppers, black olives, mozzarella, Napoli

SALAMI \$4

mozzarella, salami, Napoli, peppers, red onion

VEGAN SUPREME \$4

vegan mozzarella, napoli, chargrilled peppers, black olives, mushroom, red onion (v,vg)

PASTRY

Minimum order - 20 per item



SHORTCRUST PASTRY \$4.5

Classic sausage roll - tomato sauce
Roasted vegetable roll - tomato sauce (v,vg,df)

COCKTAIL PIE \$4.5

Beef rendang pie - chilli kewpie
Mushroom & vegan cheese pie classic - tomato sauce (v,vg,df)

FILO PASTRY ROLL \$4.5

Mild curry vegan filo - mango chutney (v,vg,df)
Chicken mushroom filo - aioli

GRAZING BOARDS

Each board designed for 10 pax

DIPS \$60

house made dips, house marinated olives, Turkish flat bread (v)

CHEESE \$90

chef's selection cheese, quince paste, candied walnuts, fresh and dried fruits, lavosh (v)

CHARCUTERIE \$100

artisan cured meats, marinated olives, pickles, house bread, grissini

GRAZING TABLE

Pricing starts at \$20pp | minimum 30 pax

EXTRAS

Price per platter - 20 items per platter

SKEWERS \$85

Chicken yakitori - sweet soy glaze, chilli salt (gf,df)

Vietnamese pork - peanut hoisin dressing

Chorizo and halloumi - garlic yoghurt dressing (gf)

SPICED CAULI BITES \$60

spicy aioli, chives (v,vg,df,gf)

CHICKEN GOUJON \$80

parmesan crumbed - pesto mayo

ARANCINI \$80

Tomato and basil - pesto mayo (v)
Beetroot and feta - black garlic mayo (v)

THE OXFORD
SCHOLAR



CANAPES

PACKAGE PRICE INCLUSIVE
OF TRAY SERVICE

COLD & HOT
CANAPES

SUBSTANTIALS

COLD

CHOOSE (2)

CRAB & PRAWN ON WONTON CRISP

chilli kewpie, tobiko (df)

SUPER GREEN RICE PAPER ROLL

sweet chilli (v,vg,gf,df)

ENOKI MUSHROOM RICE PAPER ROLL

mixed vegetables, sweet chilli (v,vg,gf,df)

SWEET POTATO TARTLET

feta, candied walnuts (v,gf)

RARE PEPPER BEEF CROSTINI

caramelised onion aioli (df)

SMOKED SALMON BLINI

yuzu creme fraiche, black caviar

PROSCIUTTO SKEWER

manchego, melon, balsamic glaze

CHIPOTLE CORN SALSA TORTILLA

guacamole (v,vg,gf,df)

BRUSCHETTA

pea, basil pesto & preserved lemon (v,vg,df)

CHICKEN TARTLET

green curry mayo (gf,df)

SMOKED DUCK ON LAVOSH

taramasalata, black caviar

HOT

MOROCCAN FRIED CAULIFLOWER

mango chutney (v,vg,gf)

FILO ROLL

*Mild curry vegan filo - mango chutney
(v,vg,df)*

Chicken mushroom filo - tomato relish

CHICKEN GARLIC CHIVE DUMPLING

peanut chilli vinaigrette

CLASSIC SAUSAGE ROLL

tomato relish

VEGETABLE ROLL

*roasted vegetables, tomato relish
(v,vg,df)*

CHICKEN YAKITORI SKEWER

sweet soy glaze, chilli salt (gf,df)

COCKTAIL PIE

*Mushroom & vegan cheese - tomato
relish (v,vg,df)*

Beef rendang - chilli kewpie

GREEN CURRY PRAWN SPRING ROLL

sweet chilli sauce

CHAR SIU BAO

Hong Kong style BBQ pork bun

VIETNAMESE PORK SKEWER

peanut hoisin dressing

CHICKEN SLIDER

*crumbed chicken breast, American
cheese, BBQ sauce, aioli, brioche bun*

CROQUETTE

*Beetroot & feta - black garlic mayo (v)
Truffle & potato (v,vg,gf,df)*

CHORIZO & HALLOUMI SKEWER

garlic yoghurt dressing (gf)

MUSHROOM TARTLET

taleggio cheese, caramelised onion (gf,v)

SUBSTANTIALS

VIETNAMESE PORK MEATBALLS

Vietnamese slaw, chilli lime dressing

SALMON ABURI RICE BOWL

wakame, pickled radish, Japanese rice (gf,df)

ORECCHIETTE PASTA SALAD

wilted spinach, chickpeas, roasted capsicum, kalamata olives, shaved parmesan (v)

HOKKIEN STIR FRY NOODLES

roasted duck or tofu (v) with seasonal vegetables, sweet chilli soy

RAGU ALLA BOLOGNESE

ground beef, rich tomato sauce, penne, shaved parmesan

SALAMI PIZZETTA

sopressa hot salami, sugo, mozzarella, basil, honey

QUATTRO FORMAGGI PIZZETTA

sugo, mozzarella, parmigiano reggiano, gorgonzola, goats cheese (v)

THAI LARB SALAD

king oyster mushroom, tofu, red onion, asian herbs, chilli, ground rice (v,vg,gf,df)

PACKAGES

priced per person

4 CANAPES : \$26

5 CANAPES : \$31

5 CANAPES & 1 SUBSTANTIAL : \$37

6 CANAPES & 1 SUBSTANTIAL : \$42

6 CANAPES & 2 SUBSTANTIALS : \$48

7 CANAPES & 3 SUBSTANTIALS : \$60