

Greenwood Favourites

Tried and tested to please any crowd, the canape package below features our clients favourite catering offerings.

Conscious of dietary requirements and budgets, we guarantee that this package is the most stress-free, convenient way to 'wow' your guests. Feel like adding a little something extra? Add in some additional platters and pizzas to keep the hungry guests happy.

Trust The Chef

- Goats Cheese & Thyme Tartlet, Heirloom Tomato, Olive Tapenade, Basil (v)
- Field Mushroom, Truffle & Pine Nut Arancini, Salsa Verde, Aioli (v)
- Prawn Cocktail, Marie Rose, Baby Gem, Avocado (gf/df)
- Chicken Satay Skewer, Peanut & Coconut Sauce (gf/df)
- Lamb Shank and Rosemary Pie, Tomato Relish
- Herb Crumbed Barramundi, Fries, Dill Mayo, Lemon (df)

\$35pp

Dietary Key – V (Vegetarian), VG (Vegan,
GF (Gluten Free), DF (Dairy Free). * (Upon Request)

For groups of 30-200px

Function menus are subject to change.

Enquire for bespoke packages for groups larger than 200px

Please share any dietary requirements with the events team prior to the event.

Add A Platter

- Sichuan Spiced Squid Platter, Kaffir Lime Aioli \$70 (gf/df)
- Korean Fried Chicken Wings, Gochujang Hot Sauce \$70 (gf)
- Seasonal Oysters, Natural \$100 | Kilpatrick \$115 2doz (gf/df)
- Churros, Cinnamon Sugar, Bittersweet Chocolate Sauce \$70

Add A Pizza Board \$70

Please select your toppings from our seasonal pizza menu available upon request

GF base \$10 per board
Vegan Cheese \$6 per board
30 Slices Per Board



Canapés: Build Your Own Package

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Something Light \$5

- Chickpea Fritter, Coconut Labneh, Carrot Kraut, Pomegranate, Za'atar (vg, df)
- Field Mushroom, Truffle & Pine Nut Arancini, Salsa Verde, Aioli (v)
- Goats Cheese & Thyme Tartlet, Heirloom Tomato, Olive Tapenade, Basil (v)
- Smoked Salmon Fish Cakes, Kaffir Lime Aioli, Tobiko, Shizo (df)
- Prawn Cocktail, Marie Rose Sauce, Baby Gem, Avocado (df)
- Tempura King Prawn Fritto, Chilli Jam, Coriander (gf)
- Javanese Chicken Satay Skewer, Peanut & Coconut Sauce (gf/df)
- Chermoula Lamb Skewers, Tahini Yogurt, Coriander (gf)
- Crispy Five Spice Pork Belly, Chilli Caramel (gf/df)
- Seared Peppered Beef, Croutons, Tonnato, Crispy Capers, Bulls Blood (df)

Something Substantial \$7.5

- Zucchini Flower, Four Cheeses, Pine Nuts, Saffron Aioli (v, gf*)
- Chilli Tofu Bao, Pickled Carrot & Daikon, Peanuts, Coriander, Tofu & Sesame Mayo (vg, df)
- Lamb Shank and Rosemary Pie, Tomato Jam
- Bangalow Pork Sausage Roll, Caramelised Apple, Fennel, Tomato Chilli Relish
- Pulled BBQ Pork Taco, Apple Slaw, Jalapeno, Lime Aioli (df, gf*)
- Barramundi Taco, Avocado, Pico De Gallo, Baby Gem Lettuce, Chipotle Aioli (df, gf*)
- Karaage Chicken Slider, Kimchi Slaw, Coriander, Sesame Aioli
- Wagyu Beef Slider, Jack Cheese, McClure's Pickle, Aioli, Tomato Relish
- Falafel Slider, Eggplant Chutney, Harissa Yoghurt, Coriander (v)

Something Sweet \$5

- Chocolate Brownie, Peanut Brittle & Vanilla Mascarpone
- Torched Lemon Meringue Tartlets
- Assorted Macarons (gf)
- Assorted Bambini Gelato Cones

Cakeage

You are more than welcome to bring your own cake to your event and we will happily assist with cutting and plating your cake for a \$30 fee (served on platters).

Available after 3pm and only with prior warning.

“With A Fork” \$9.5

- Eggplant Tagine, Herb Couscous, Preserved Lemon, Minted Coconut Yogurt (vg)
- Mushroom Ragu, Mafaldine Pasta, Baby Spinach, Beetroot Puree, Parmesan (v)
- Spiced Squid, Bean Sprouts, Chilli, Cherry Tomato, Cashews, Lime Aioli (gf/df)
- BBQ Sesame Chicken Salad, Cucumber, Baby Gem, Chilli, Roast Sesame Dressing (gf/df)
- Veal & Pork Meatballs, Soft Polenta, Napoli Sauce, Parmesan, Olive Tapenade, Basil
- Herb Crumbed Barramundi, Fries, Dill Mayo, Lemon (df)
- Korean Beef Cheek Bulgolgi, Gochujang, Shallots, Sticky Rice, Sesame Mayo (gf/df)

Feel like grazing?

Each board serves 10-15 people,
GF crackers \$10 per board
GF breads \$15 per board
Enquire for grazing table options for larger groups



Cheese Board \$170

Local and International Farmhouse Cheeses,
Seasonal Fruits, Artisans Lavosh, Green Tomato
Chutney, Dried Fruits and Nuts, Membrillo Paste



Antipasti Board \$170

Pork & Fennel Sopressa, Jamon Serrano, Wagyu
Bresola, Marinated Australian Olives, Smoked
Semidried Tomato, Grilled Eggplant,
Pickled Artichoke, Cornichons, Beetroot Relish,
Fior Di Latte Cheese



Vegan Mezze \$170

Herb Falafel, Pine Nut Dolmade, Australian
Olives, Marinated Vegetables, Baba Ganoush,
Spiced Beetroot Hummus, Chilli Almond Fetta,
Chermoula Flat Bread

Beverage Packages

Premium Package

2 hours \$60
3 hours \$70

BTW Cuvee Blanc | VIC, Australia
BTW Pinot Grigio | VIC, Australia
BTW Cabernet Merlot | VIC, Australia
BTW Rosé | VIC, Australia
Cascade Light
House Tap Beers
Soft Drink & Juices
Non Alcoholic Options Available

Platinum Package

2 hours \$70
3 hours \$80

Cantina Prosecco | Veneto, Italy
Little Angel Sauvignon Blanc | Marlborough, NZ
Camp Viejo Rosé | Rioja, Spain
Geoff Merrill Shiraz | McLaren Vale, SA
All Draught & Packaged Beers
Soft Drinks & Juices
Non Alcoholic Options Available



Bar Tab

A bar tab can be set up prior to your arrival. Bar tabs can be set up with requested beverages and a monetary limit or alternatively you can arrange an open bar tab for the duration of your event.

PAYG

Looking to keep it casual?
You can let guests pay as they go for your event*

*T&Cs Ap