



MENU

- Mini tomato basil bruschetta's or w/ shredded halloumi or fetta w/ an option of reduced balsamic or lemon olive oil (V)
- Mushroom filled with blue vein cheese or mixed Asian style
- Salt & pepper squid (GF on request)
- Lemon pepper haloumi fried or grilled with lemon, olive oil & oregano
- Arancini balls (V)
- Tempura prawns with aioli (V, GF on request) +\$3pp
- Prawn Skewers (garlic chili or Asian)
- Chicken skewers- Moroccan, Greek, Asian, BBQ, or home-made satay
- Lamb kofta with mint yoghurt (can be Moroccan or Greek, Asian or BBQ)
- Tempura flat head fish pieces with aioli (GF on request)
- Spinach & ricotta triangles (Greek style)
- Sundried tomato, spinach & feta frittata (V)
- Italian Meatballs
- Moroccan Meatballs
- Pepper eye fillet, rolled in mixed species, seared rare / medium, sliced and served on croutons w/ horseradish, wasabi, mint & coriander
- Southern fried chicken wings or Asian style
- Vodka dill cured salmon gravlax served on crouton or Asian style spoon
- Smoked salmon en crouete with dill crème fraiche

5 choices = \$33 per person

7 choices = \$39 per person

**mini grazing table with salad added on
\$8pp vegetarian / +14pp with cold meats**

Sublime food, dips, sauces desserts is predominantly all home-made, served indoors and outdoors, and our food is unlimited within reason.

Menu may change depending on season or seasonal pricing.

More options including vegans, vegetarian, are available and we can cater to all dietary requirements.