

Finger food menu 1

All menus are subject to caterer's availability, each menu is representative of an individual caterer who we endorse & recommend. **Menus are subject to change.**

We suggest 8 portions for a 2 hour function, 10 for a 3 hour and 12 for longer functions or where a meal is being substituted.

Cold selections

Choose from a selection of sandwiches

Chicken & avocado, tender beef & salad, smoked salmon, cucumber & cream cheese, leg ham carved off the bone, turkey & cranberry (vegetarian on request)

Mini open baguette

Bite size baguette rounds, choose from, smoked salmon & cream cheese & capers, salmon pate with chive garnish, smoked turkey, snow pea sprouts & cranberry. Sun dried tomato, camembert & pesto.(v)

Baby baguette

4 inch rolls with selected fillings, smoked salmon extra

Sushi with dipping sauce (v)

Mini savoury cold tarts

Gorgonzola & marinated fig, smoked salmon & dill cream cheese, basil pesto, sundried tomato & shaved parmesan (v)

Platters

Cheese and fruit platter

Selections of cheeses and seasonal fruits & crackers

Cheese platter and fruit platters can be provided separately. (dried fruit, nuts on request)

\$60 med

\$70 large

Chicken Platter

\$40- \$85 small, med & large

Marinated chicken tenders, continental meats, eggs & cheese, accompanied by crisp garden crudite, olives & bruschetta

Antipasto platter

\$40-\$85

Salami, meatballs, risotto balls, frittata bites, garlic butter mushrooms, kalamata olives, marinated fetta served with crisp garden crudite and grissini sticks

Dip platter

\$40-\$85

Homemade dips with continental meats, cheese, crackers, olives, crisp garden crudite and parmesan pitta chips

Hot selections

Mini savoury tarts

Bacon & tomato, zucchini, mushroom & tomato, spinach & pinenut, black olive and prosciutto (v)

Gourmet tender steak & mushroom pies

Empanadas

Spicy latin American meal filled pasties in a golden shortcrust shell

Spinach triangles

A blend of spinach and three cheeses in a puff pastry triangle topped with parmesan (v)

Sausage rolls

Authentic oriental sausage rolls made with pork, ginger, capsicum & say.

Curry puffs

Mild chicken & seafood curry encased in a flaky puff pastry parcel.

Risotto Balls

Lightly crumbed and fried, bite size, with an assortment of savoury fillings.(v)

Chicken sticks

Baby chicken drumsticks marinated in soy and honey, and roasted slowl.

Spicy thai meatballs

Spicy balls of lamb flavoured with chilli, coriander & lime juice, then panfried.

Sweet selections

Choose from a variety of homemade style muffins, danishes & cakes slices.

For something a bit different, ask us and we can quote you for petite fours, choc dipped strawberries, mini gourmet tarts etc., Price on application

Select 8 selections @ \$15.90 per person

Select 10 selections @ \$17.90 per person

Select 12 selections @ 19.90 per person

- All prices are subject to GST
- Less or more selections are available on request
- Minimum number of guests 20 pax (if you have less, please ask for a quote)
- Delivery and cancellation fees apply

All menus can be adapted to suit your needs, please ask for a quote.

Finger food menu 2

All menus are subject to caterer's availability, each menu is representative of an individual caterer who we endorse & recommend. **Menus are subject to change.**

We suggest 8 portions for a 2 hour function, 10 for a 3 hour and 12 for longer functions or where a meal is being substituted.

Cold selections

Herbed pikelets with pear and blue cheese topping - V

Platzi (potato cakes) with salmon and horseradish cream

Chilled soup shots, flavours including gazpacho, zucchini and mint, cucumber and dill

Kingfish Ceviche in cucumber cups with wonton shards

Thai fillet beef salad on cucumber cups

Prawn, green mango and coriander salad on shiso leaf

Cold rolls, prawn, chinese pork or vegetarian - V

Asparagus wrapped in prosciutto with sticky balsamic glaze

Chicken or pork larp on shiso leaves or wonton crackers

Japanese style poached chicken on spinach leaves with spicy tamari sauce

Sweet potato and asparagus frittata with chevre and green olive garnish

Prawn, mango and avocado salad on fried lotus chips

Something a little different !

Cocktail Jelly spoons, available in assorted flavours including Gin & Tonic, Vodka & Lime, Champagne, Cosmopolitan and Mojito

Oyster shooters, Bloody Mary granita, Champagne or Margherita

Oyster Spoons, Caprioshka (vodka, lime and mint), Kilpatrick or Wasabi, mirin and ginger

Sorbet shots, available in fruit flavours or cocktail of your choice

Tartlets

Wonton cups with duck and Asian sesame salad

Creamy scrambled egg and prosciutto

Quail egg and garlic aioli - V

Caramelized fig and crème fraiche - V

All these options can also be served on chinese spoons for the 'carb conscious' guests.

Sandwiches

Cold

Mushroom and Chevre bruschetta with fresh asparagus

Chicken and pistachio nut triangles

Smoked salmon, chive and cream cheese pinwheels

Herbed cream cheese and cucumber on dark rye - V

Egg and cress - V

Trout and lemon aioli

Hot

Welsh rarebit Fingers

Chicken or Beef and bean quesadilla triangles with guacamole dip

Hot selections

Warm shots of soup with cheese matchsticks – e.g. mushroom, curried carrot & apple - V

Chargrilled vegetables on rosemary skewers with balsamic glaze - V

Lamb kofta skewers with tahini and yogurt dipping sauce

Salt and Pepper Squid with Lime aioli

Panko crusted Barramundi gougons with Wasabi Mayo

Samosa, meat or vegetarian - with mango chutney - V

Zucchini and corn fritters with crème fraiche and salsa - V

Mini cheese burgers

Hot selections continued

Individual nachos with guacamole

Parmesan Crisps and Warm marinated olives (good for the bar) -V

Mini open steak sandwiches with caramelised onion, rocket & chutney

Frenched lamb cutlets, marinated and barbecued

Mini hot dogs with sauce and mustard

Chicken skewers,

Tandoori, raita sauce

Moroccan, sumac spiced yogurt sauce

Tom Yum

Lemongrass, Lime, chilli and coriander sauce

Arancini (deep fried risotto balls) variety of flavours - V

eg. porcini mushroom, lemon & sage, saffron & cheese, with homemade passata dip

Barbecued King Prawns on skewers, aromatic yellow curry (mild); crunchy coconut; chilli, lime and coriander; pernod mayonnaise dip

Homemade Sausage Rolls

Mushroom Ragout Pies - V

Andrew Fielke pastries

Lamb & Rivermint Curry Pies

Kangaroo Red Curry Pies

Macadamia Nut & Pumpkin Pasties – V

Tartlets

Roast pumpkin, Feta and pine nut - V

Caramelized onion - V

Artichoke and sundried tomato - V

Mediterranean (roast capsicum, olives, basil, salami etc)

Ham and cheese puffs

Sweet things

Rich Lindt dark chocolate brownies

Canadian butter currant tarts with King Island cream

Lime or lemon curd tarts

Florentines

Plain or Rose water flavoured almond bread

Chocolate truffle macaroons

Mini mango cupcakes with lime syrup

Mini coconut cupcakes with lemon syrup

Pecan and brown butter friands

Extras – price on application

A variety of different Cheese Platters served with homemade Lavash, caramelized figs and dried fruit and nuts or fresh fruit and chocolates

A variety of single serve salads served in Asian take-away style boxes with wooden cutlery or chopsticks including Moroccan chicken and spiced couscous, Thai beef, prawn and glass noodle, classic Caesar, rocket with pear, prosciutto and parmesan.

Select 6 selections @ \$23 per person

Select 8 selections @ \$26 per person

Select 10 selections @ \$29 per person

Select 12 selections @ \$33 per person

Caterer's charges & conditions

- Caterers time on the job is included (assistants may be required for larger jobs)
- All prices are subject to GST
- Minimum number of guests 20
- Delivery and cancellation fees apply
- **Caterer requires full deposit** in advance when confirming booking & payment within 7 days of function.

All menus are subject to caterer's availability, each menu is representative of an individual caterer who we endorse & recommend. **Menus are subject to change.**

We suggest 8 portions for a 2 hour function, 10 for a 3 hour and 12 for longer functions or where a meal is being substituted.

Cold selections

Chicken larp in wonton cups

Spicy lamb and pine nut fingers with pomegranate sauce

Finger sandwiches with chicken, almonds, celery and homemade mayonnaise

Pastry cups filled with duck and mango salsa

Baby beef burgers on mini pizza

Chicken, leek and fetta filo triangles

Japanese chicken yakitori

Blinis with mascarpone, fig and prosciutto

Bruschetta with tuna mayonnaise, roasted capsicum and baby capers

Coriander and lime marinated prawns

Crepes with smoked salmon and dill cream topped with salmon roe

Crispy asian noodle pancakes topped with rare tuna slithers and pickled ginger salad

Seared tuna with pistachio crust on crisp bread with papaya salsa

Oysters with ruby grapefruit, mint and chilli

Chilli and oregano marinated eggplant with lemon yoghurt dressing and crumbled fetta

Japanese nori rolls with pickled ginger and tamari

Vol-au-vonts with quail eggs, mayonnaise and caviar

Vine leaves stuffed with currents, pinenuts and spices with lemon /yoghurt sauce

Hot selections

Chicken bites wrapped with sage and prosciutto

Duck and eggplant curry in wonton cups

Vietnamese pork balls with chilli/plum sauce

Turkish pizza with Moroccan lamb, yoghurt and preserved lemon

Pork money bags with chilli sauce

Chinese steamed pork and waterchestnut dumplings with chilli/ginger sauce

Spicy meatballs with saffron mayonnaise

Tender chicken kebabs with peanut sauce

Beef and burgundy pies

Toasted Turkish bread with chargrilled chorizo, goats curd and fig jam

Lemon, thyme chicken skewers with coriander pesto

Asian fish cakes with cucumber salad

Prawn and saffron risotto cakes

Salt and pepper squid with lime and chilli sauce

Oven baked scallops with garlic, prosciutto and parsley served in their shell

Honey and sesame prawns

Puff pastry with sardines and green olive tapenade

Baked oysters with fennel, spinach and pernod crumb

Tom yum soup with prawns

Mini crab cakes with coriander and mint pesto

Coconut coated garfish with lime aioli

Filo pastry tart with smoked trout and crispy pancetta

Pastry cups with cauliflower puree and prosciutto wrapped scallops

Prawn pinchos with smoky paprika mayonnaise and roasted baby tomatoes

Portuguese burgers

Chicken korma pie

Hot selections continued

Chicken and leek volu-vonts

Thai chicken sausage rolls

Spicy lamb skewers with pomegranate yoghurt

Mini spicy pork quesdillas

Filo 'cigars' filled with artichoke, green olives and parmesan

Caramalized onion, roasted capsicum and pesto tarts

Olive tapenade and goats cheese tarts

Kumera and mint samosa with lime pickle yoghurt

Spicy eggplant, capsicum and olive triangles

Zucchini, oregano and soft Persian fetta tarts

Arancinis with olive tapenade and parmesan

Spicy coconut soup

Mixed mushroom and truffle oil tarts with mascarpone

Pizza with fetta, oven dried tomatoes and basil

Zucchini and haloumi fritters with greek yoghurt and baby cress

Fig, goats cheese and fennel seed pizza

Sweet potato, goats cheese, chilli and pumpkin seed gallette

Pea and goats cheese tart

Caterer's charges & conditions

- o Plus caterers time on the job @ \$38 per hour, caterers assistant \$35 per hour if required
- o All prices are subject to GST
- o Minimum number of guests 30 (if you have less, please ask for a quote)
- o Less or more selections are available on request
- o Platters and extras are available on request
- o Delivery and cancellation fees apply

Small Plates

Cold

Coconut, lime and chicken salad with pickled green mango

Thai beef salad with crispy eschallots

Tuna niscoise salad

Vietnamese duck and mint salad with vermicelli noodles

Tea smoked salmon with cucumber and seaweed salad with Japanese sweet/chilli dressing

Duck and eggplant curry with jasmine rice and toasted coconut

Hot

Fragrant thai green chicken curry with mango chutney and rice

Tempura zucchini flowers filled with gruyere cheese (40 people max.)

Prawn and chorizo paella

Spiced carrot salad with pork belly and quince aioli

Individual prawn and chilli risotto

Indian beef curry with basmati rice and cucumber raita

Lamb cutlets with herb crust

Fish and chips with home-made tartare (40 people max.)

Moroccan chicken with preserved lemon, cous cous and mint

Small plates priced at \$6.00 per selection per person

Sweet things

Chocolate mousse with fairy floss

Lemon curd tarts topped with blueberries

Pannacotta with boozy berries

Baklava fingers

Lemon meringue pies

Custard and fruit tarts

Campari jelly with baby citrus salad

Watermelon and vodka granita

Grapefruit and campari granita

Coconut macaroons with raspberry mascarpone and fresh raspberries (seasonal)

Mascarpone and fig tarts (seasonal)

Mini pavlovas with cream, pineapple and caramel sauce

Mango mousse with lychee icecream and toasted coconut

Macadamia and white Chocolate brownies

Chocolate cups filled with white chocolate mousse

Individual orange and polenta cake

Raspberry mousse with cream and raspberry granita

Pistachio and rosewater meringue

Select 6 selections @ \$18 per person

Select 8 selections @ \$24 per person

Select 10 selections @ \$30 per person

Select 12 selections @ \$36 per person

Finger food menu 4

All menus are subject to caterer's availability, each menu is representative of an individual caterer who we endorse & recommend. **Menus are subject to change.**

We suggest, 8 portions for a 2 hour function, 10 for a 3 hour and 12 for longer functions or where a meal is being substituted.

Cold selections

Thai chicken salad in a savory pastry case

Peking duck pancakes with spring onion, cucumber, fresh coriander & mint and plum sauce (Add \$1 for this option)

Rare roast beef with horseradish cream and sun dried tomato on a herb crostini (crouton)

Sushi, choose from seafood, chicken or vegetarian, with dipping sauce

Shredded squid in a savory pastry case with salsa Verde.

Chicken roulade, with a green pea and spec filling.

Natural oyster shots, choose from fresh lime, chilli & mirin, Bloody Mary, vodka & chilli (1 per guest)

Dukkah seared kangaroo fillet with roasted sweet potato & red onion jam.

Salmon Niciose (bean, egg, tomato, olive, potato & anchovies) on a crostini

Mediterranean chicken with a smoked capsicum salsa on a herb crostini

Rare tuna in herb crust with extra virgin olive oil and red pepper salsa (Add \$1 for this option)

Plunged prawn and chilli mojo

Vietnamese prawn or shredded chicken cold rolls

Smoked salmon on a potato pancake with dill cream cheese and caviar (Add \$1 for this option)

Herb pikelets with pear and blue cheese (V)

Feta, rocket & mushroom bruschetta (V)

Dukkah, olives, olive oil & crusty wood oven bread (V)

Semi dried cherry tomato & red onion & thyme marmalade bruschetta, with shredded basil (V)

Wild mushroom and goats cheese filo parcel with rocket & pine nut salsa (V)

Hot selections

- Crab and zucchini fritters** with hollandaise sauce
- Karrage Chicken** (Japanese fried chicken) with lemon aoli
- Seared lamb cutlets** with rosemary, thyme, lemon, olive oil, garlic and cracked black pepper (Add \$1 for this option)
- Spicy Moroccan sausage** in puff pastry with tomato dip
- Tempura prawns** with a chilli & lime dipping sauce
- Salt and pepper squid** with a chilli, lime and coriander dipping sauce
- Almond crusted chicken goujons** with an avocado and lime aoli
- Snapper cakes** with a Thai infused dipping sauce
- Lightly spiced Indian pumpkin soup** sips with crouton shard
- Lemon caramelised sea scallop** with cucumber and coriander salad and a light lemongrass broth (Add \$1 for this option)
- Tandoori Chicken pieces** with a coriander & lime yoghurt
- Yakitori chicken skewers**
- Eggplant, zucchini and pine nut fritters** with cumin & lime yoghurt sauce
- Lightly crumbed fresh flathead** gujons with lime aoli
- Greek lamb meat balls** with a rich sugo sauce
- Crisp Thai spring rolls** with sweet chilli & lime dipping sauce (V)
- Spinach & feta cheese filo** triangles (V)

Sweet things

- Fresh strawberries dipped** in white, milk or dark chocolate
- Almond, chocolate and pecan torte** (gluten free)
- Profiteroles** filled with vanilla bean custard
- Grape fritters** with cinnamon sugar
- Pecan nut slice** with baileys double cream
- Tropical fruit skewers** with fresh mint
- Selection of petit fours**, choux pastries & berry tarts

Select 6 selections @ \$24 per person (min 2 cold selections)

Select 8 selections @ \$28 per person (min 3 cold selections)

Select 10 selections @ \$32 per person (min 4 cold selections)

Select 12 selections @ \$37 per person (min 5 cold selections)

Caterer's charges & conditions

- Plus caterers time on the job @ \$35 per hour, caterers assistant \$33 per hour if required
- All prices are subject to GST
- Minimum number of guests 40 (if you have less, please ask for a quote)
- Less or more selections are available on request
- Platters and extras are available on request
- Delivery and cancellation fees apply

Finger food menu 5

All menus are subject to caterer's availability, each menu is representative of an individual caterer who we endorse & recommend. **Menus are subject to change.**

We suggest 8 portions for a 2 hour function, 10 for a 3 hour and 12 for longer functions or where a meal is being substituted.

Cold selections

Mixed sushi platter with soy and wasabi

Rolled crepes with butternut pumpkin, basil pesto, roast capsicum and fetta

Herbed ricotta tarts with roasted cherry tomatoes

Lightly curried egg and baby spinach sandwiches

Baked ocean trout tartlet with herbed lemon mayonnaise

Chive and spinach roulade with smoked salmon and cream cheese filling

Smoked salmon, asparagus and lemon aioli rolled sandwiches

Ocean trout tartlets with herb lemon mayonnaise

Natural oysters with cracked pepper and lemon/lime wedges

Prawn cutlets with a mango, coriander and sweet chilli salsa

Rolled crepes with shredded chicken breast, cucumber, herbed cream cheese and peach relish

Chicken and mango chutney mayonnaise sandwiches

Ham and mild tomato chutney sandwiches

Shaved smoked turkey, cranberry and cream cheese sandwiches

Cucumber and ocean trout sandwiches

Roasted caramelised onion and black olive tartlets

Sliced beef fillet on baguette with baby spinach and fig jam/wholegrain aioli

Lemon and garlic lamb fillet on sliced Turkish bread with minted tomato jam

Hot selections

Leek, spinach and goats cheese tarts

Lemongrass prawn wontons with chilli dipping sauce

Stuffed mushrooms with basil pesto and sun-dried tomato

Curried sweet potato samosas with mint yoghurt

Baked sweet potato and parmesan risotto cakes with basil pesto

Haloumi, mushroom and zucchini skewers with lemon and basil marinade

Atlantic salmon skewers with an avocado/lime sauce

Baked salmon cakes with a dill aioli

Honey chilli prawns

Larb chicken in wonton cups

Crumbed barramundi filets with a pineapple, lime and mint relish

Mini chicken and ginger patties with a coriander-lime sauce

Tandoori chicken pizzas with mango chutney

Kaffir lime chicken sticks with lemon and garlic aioli

Minted lamb, fetta and eggplant fillos

Asian pork & vermicelli noodle balls with a chilli plum sauce

Traditional sausage rolls with tomato relish

For Later

Pineapple glazed leg of ham \$240

Served with assorted Bakers Delight breads and bowls of homemade tomato jam, wholegrain mustard and sweet mustard pickles

Brie, blue and cheddar cheese \$240 (smaller platters from \$80)

Served in a large basket lined with fig and vine leaves, with assorted nuts crackers and fresh seasonal fruit

Plates of sweets \$4.80 per person

Lemon shortbread, chocolate brownie, coconut macaroons and almond bread to go with coffee

Select 6 selections @ \$23 per person

Select 8 selections @ \$28 per person

Select 10 selections @ \$33 per person

Select 12 selections @ \$38 per person

Caterer's charges & conditions

- Plus caterers time on the job @ \$36 per hour
- Staff are required for certain items to cook and prepare
- All prices are subject to GST
- Minimum number of guests 30
- Less or more selections are available on request
- Platters and extras are available on request
- Delivery and cancellation fees apply

All menus are subject to caterer's availability, each menu is representative of an individual caterer who we endorse & recommend. **Menus are subject to change.**

We suggest 8 portions for a 2 hour function, 10 for a 3 hour and 12 for longer functions or where a meal is being substituted.

Cold selections

Fresh asparagus wrapped in prosciutto with lemon dipping sauce

Piri piri prawns with fresh lime

Smoked salmon served on a rye croute with salmon ketta

Little bang bang chicken tarts with cucumber and sesame seeds

Peppered beef fillet on ciabatta with aioli

Thai prawn served on cucumber with chili relish

Goats curd tart with red capsicum jam

Watermelon feta & olive skewers

Freshly shucked oysters with wedges of lemon & lime

Gravalax of salmon on crostini topped with sour cream

Roasted pumpkin onion & feta tarts

Japanese sushi served with wasabi and pickled ginger

Crepe roll with smoked salmon & crème fraiche

Selection of mini sandwiches

Little asparagus tarts with fresh basil and hollandaise

Oyster shooters

Natural oysters with fresh lemon & lime

Little zucchini feta & basil frittatas

Hot selections

Little roasted red pepper, semi sundried tomato, bocconcini & pesto pizzas

Wilted baby spinach, cheese and pine nut quiche

Mini fillet mignon's with hollandaise

Tiny chicken and five spice spring rolls

Mini pork and veal sausage rolls

Lamb & harissa sausage rolls with mint sauce

Chicken leek & green peppercorn pies

Peking duck and spring onion wontons with a chili plum sauce

Chicken curry puffs

A selection of little quiches

Blue cheese & caramelised onion tarts

Thai chicken balls with a chili coriander dipping sauce

Little pork dumplings with a soy dipping sauce

Pies and pasties with spicy tomato sauce

Select 6 selections @ \$24 per person

Select 8 selections @ \$28 per person

Select 10 selections @ \$33 per person

Select 12 selections @ \$40 per person

Caterer's charges & conditions

- o Plus caterers time on the job @ \$36 per hour
- o All prices are subject to GST
- o Minimum number of guests 20
- o Less or more selections are available on request
- o Platters and extras are available on request
- o Delivery and cancellation fees apply

Finger food menu 7

All menus are subject to caterer's availability, each menu is representative of an individual caterer who we endorse & recommend. **Menus are subject to change.**

We suggest 8 portions for a 2 hour function, 10 for a 3 hour and 12 for longer functions or where a meal is being substituted.

Cold selections

Smoked Atlantic salmon on sour dough crostini with dill crème fraiche

Tartlet of goats curd and green olive

Bruschetta of roasted cherry tomato, goats cheese and pesto

Almond gazpacho soup (served in a shot glass)

Brie cheese on walnut bread with toasted walnuts and apple

Prawn cold rolls with hoi sin dipping sauce

Basil infused tuna with potato wafer and green olive

Shredded confit duck on crostini with orange marmalade

Fig, ricotta and basil tart

Poached Atlantic salmon with capers and fennel puree

Oysters, natural or cucumber and salmon roe or creamed leeks with brioche crust

Marinated octopus on cucumber with preserved lemon

Marinated beef with parmesan and truffle oil

Grissini sticks wrapped with prosciutto

Peking duck pancakes with hoi sin sauce

Chicken liver parfait with pear on toasted brioche

Citrus cured ocean trout with beetroot relish, horseradish dressing (in a shot glass)

Hot selections

Fennel and coriander seed spiced salt and pepper squid

Porcini mushroom, truffle and parmesan risotto balls

Roasted baby potato with blue cheese and sage

Rabbit, sage and wholegrain mustard pies

Thai fish cakes with lime aioli

Lamb cutlets with tarragon salsa

Seared sea scallops with cauliflower puree & crisp pork

Tortellini of king prawn with confit lemon

Beef skewer with rosemary and garlic

Pork belly with apple pastry

Choux buns with goats cheese, parmesan and thyme

Beef, red wine and shallot pies

Zucchini and pinenut fritter with yoghurt sauce

Slow roasted prawns in red curry sauce & ginger

Sweetcorn and basil soup with blue swimmer crab

Filo parcels with butternut pumpkin, toasted almonds and feta

Quail breast and leg saltimbocca

Sweet things

Petite fours

Lemon curd and pistachio tarts

Almond and orange biscotti

Belgium chocolate truffles

Vanilla and fruit macaroons

White chocolate & praline tarts

Mixed berry, passionfruit or mango jellies

Honey and cinnamon pastry with mascarpone

Select 6 selections @ \$25 per person

Select 8 selections @ \$31 per person

Select 10 selections @ \$38 per person

Select 12 selections @ \$44 per person

Caterer's charges & conditions

- Plus caterers time on the job @ \$36 per hour
- All prices are subject to GST
- Minimum number of guests 20
- Less or more selections are available on request
- Platters and extras are available on request
- Delivery and cancellation fees apply

Please contact our office to discuss the options available to you for catering, all menus shown can be adapted to suit your needs.

Prices and menu selections are subject to change and may be affected by availability of produce throughout the seasons.

Are you being served, provides staff, catering, drinks and hire, ask us for a quote for your entire event needs. Tel 8211 7216.