

Two dollars twenty☐ per piece

Pork wontons with dumpling sauce (h)

Vegetable spring rolls with sweet chilli sauce (v, h)

Flame grilled meatballs with tomato relish (h)

Shitake mushroom & waterchestnut puffs with sambal olek soy (v, h)

Two dollars twenty☐ per piece

Home-made sausage rolls with tomato relish (h)

Pork wontons with dumpling sauce (h)

Vegetable spring rolls with sweet chilli sauce (v, h)

Egg & bacon tartlets (h)

Flame grilled meatballs with tomato relish (h)

Shitake mushroom & waterchestnut puffs with sambal olek soy (v, h)

Vegetarian nori rolls with soy, wasabi & pickled ginger (v, c, GF)

Pea, mint & fetta crush on croute (c, v)

Mini cheddar & relish toasties (h, v)

Tomato & basil bruschetta (c, v)

Two dollars fifty per piece

Green chilli & coriander prawns with lemon aioli (h, GF)

Salmon & avocado nori rolls with soy, wasabi & pickled ginger (c, GF)

Baby spinach & fetta triangles with sumac (h, v)

Roasted spiced pumpkin & fetta tartlets (v, h)

Free range egg, chive & mayonnaise finger sandwiches (v, c)

Two dollars seventy five per piece

Ginger chicken bite with plum sauce (h)

Herb frittata with wasabi cream (v, c, GF)

Poached prawn, preserved lemon cream on sourdough crouton (c)

Poached chicken, apple & celery sandwich points bound with house made mayonnaise (c)

Saffron & baby pea risotto balls, smoked paprika mayonnaise (h, v)

Chicken skewers, green olive mayonnaise (h, GF)

Three dollars per piece

Tart shells filled with creamed fetta, dukkah dust (v,c)

Pastry shells filled with smokey babaganoush, seared lamb fillet & baby mint

Mini beef & burgundy pie with tomato relish (h)

Vegetable rice paper rolls, nouc cham dipping sauce (v,c, GF)

Three dollars thirty per piece

Caramelised pork belly on cucumber disc, chilli vinegar (w, GF)

Moroccan sweet potato pasties with chilli jam (v, h)

Goats cheese and asparagus bruschetta (v,c)

Prawn, Kewpie mayonnaise and chive rolls (c)

Baby chicken & white wine pies (h)

Mini beef burgers with the usual suspects (h)

Three dollars fifty per piece

Eye fillet of beef skewers, béarnaise sauce (h, GF)

Duck, star anise, red wine poached quince pithivier (h)

Baby mixed wild mushroom & truffle oil pie (v, h)

Four dollars per piece

Brioche crostini, chicken terrine, red onion jam (c)

Milawa goats cheese, asparagus tarts (v, c)

Tartlet of fennel remoulade, smoked salmon, chervil, salmon pearls (c)

Roasted beetroot and fetta arancini, verjuice mayonnaise (v, h)

Meredith Dairy goats cheese, fig relish on croute. (v)

Walnut & fruit crisp bread, Tarrago River Shadows of Blue cheese, quince paste, micro basil. (v)

Pumpkin, sage & brie frittata, roasted garlic cream (v)

Sweet canapes: Four dollars per piece

Seasonal citrus curd tartlets

Bittersweet chocolate ganache tarlets, sesame praline

Coffee mascarpone filled chocolate pastry cases

Double chocolate and walnut fudge brownie triangles

Minimum order 20 people @ 5 items per person

(Prices include GST)

h = hot **v = vegetarian**

c = cold **GF = Gluten Free**

Finger Food Menu

Last Updated Monday, 21 January 2013 01:19

Chefs are additional to the above costs. Please contact us for a quote.