

# BUILD YOUR MENU

Customise your menu by choosing from the dishes below.

## SMALLS

Mushroom arancini, truffle aioli  V

Tomato & cheese arancini, nap sauce,  
fried parsley  V  VE

Pickled Sardine, solder, fennel,  
pickled red onion

Chickpea chips, native tomato relish  V  VE  GF

Whipped chicken parfait, toast

Vegetarian mini dim sim, siracha mayo  V  VE

Zucchini chips, romesco sauce  V  VE  GF

Watermelon & feta skewers,  
balsamic glaze  V  GF

Mini chicken satay, house made  
peanut sauce

Veggie spring rolls,  
acai & yuzu dipping sauce  V  VE

Beetroot & goats curd mini tarts  V

## BIGGIE

Cheeseburger sliders

Pulled pork bao, Asian herbs,  
pickled carrot

Plant base bao, Asian herbs,  
pickled carrot  V

Grilled mushroom skewers,  
chimmi churri  V  VE  GF

Southern fried cauliflower, ranch sauce  V  VE  GF

Mini hot dogs, sauteed onions,  
sauce, mustard

Pork skewers, honey & seeded  
mustard dressing  GF

Chicken meatball, soy & mirin dressing  GF

BBQ zucchini skewers, tahini dressing  V  VE  GF

# PLATTERS

## ANTIPASTO PLATTER

Selection of cold cuts, pickles, olives, nuts,  
roasted veg & cheese

Serves 10

\$65 per platter

V VEGETARIAN

VE VEGAN

GF GLUTEN FREE

*If you want to bring your own cake, we don't charge a fee. We will provide paper plates and spoons for serving.*