



FUNCTIONS *Menu*

SKEWER *Menu*

CHOOSE 5 ITEMS
\$33PP

CHOOSE 7 ITEMS
\$40PP

CHOOSE 9 ITEMS
\$46PP

Chicken

1. Crumbed peri peri chicken skewers
2. Satay flavoured chicken skewers (GF)
3. Lemon and chilli chicken skewers (GF)
4. Deep fried beef kofta on skewers
5. BBQ, beef and onion skewers (GF)
6. Beef, rosemary and paprika on skewers

Lamb

- Cumin marinated lamb skewers (GF)
- Moroccan spiced lamb kofta on skewers
- Rosemary and garlic lamb skewers (GF)

Pork

1. Teriyaki flavoured pork on skewers (GF)
2. Fried pork, fennel, and sage on skewers
3. Chilli and lemon marinated pork on skewers (GF)

Vego & Vegan

1. Chickpea and broad beans falafel on skewers
2. Hoisin, tofu, capsicum, and zucchini on skewers (Vegan, GF)
3. Mixed mushroom skewers (GF, Vegan)
4. Nepalese Style potato twisters (GF, Vegan)

Seafood

- Hoki, dill, and capers on skewers
- Tempura battered Australian tiger prawns on skewers
- Battered flathead on skewers with tartare sauce

SET Menu

2 COURSE

\$58PP

3 COURSE

\$68PP

Entrée CHOOSE 2

1. **Vegetarian quiche**
mushroom, peas, carrots, feta
2. **Homemade chicken**
scallion and cilantro spring rolls with najim dressing
3. **Himalayan salt and chilli squid**
with fried onion, daikon radish and sweet chilli mayo
4. **Basil beef tomato crostini**
on melted cheese
5. **Lamb souvlaki**
with homemade yogurt sauce

ALTERNATIVE DROPS AND
SET MENU OPTIONS

Maining CHOOSE 2

1. **Slow braised beef cheek**
with garlic-leek potato mash, honey glazed Dutch carrots and red wine jus
2. **Feta and spinach stuffed supreme chicken breast**
roasted chat potatoes, green beans and creamy garlic peppercorn sauce
3. **Honey-garlic glazed salmon**
pilot rice, Bok choy and teriyaki sauce
4. **Herb crumbed pork cutlet**
polenta cake, sauerkraut and Jager sauce
5. **Roast lamb**
roasted pumpkin, roasted potatoes, carrots, minted peas, babaganoush, lamb jus
6. **Spanakopita**
Filo pastry filled with spinach, feta and ricotta. Served with mixed leaves, olives, roasted pepper, pepita seed, tzatziki dressing and dukkha dust

Desserts CHOOSE 2

1. **Sticky date pudding**
with vanilla ice-cream and caramel sauce
2. **Chocolate mousse**
with whipped cream and pistachio dust
3. **Chocolate pavlova**
with fresh strawberries and whipped cream
4. **Peanut butter muffin**
with vanilla ice-cream and banana
5. **Apple and rhubarb**
topped with crumble and ice-cream

These dishes will be served as
alternative drops divided equally.
Any dietary requirements will be
considered and catered for individually.

MIN 10 PEOPLE

COCKTAIL

Menu

\$23PP

MIN 10 PEOPLE

COCKTAIL

Menu

PREMIUM

\$28PP

ADD ON CHOOSE 2
Salad **\$9PP**

1. Cocktail Menu - \$23pp
2. Beef sausage rolls with sweet chilli sauce
3. Mini beef pies
4. Southern fried chicken wings
5. Meatballs with napolitana sauce and parmesan (gf)
6. Vegetarian samosa with tamarind chutney

1. Pumpkin and leek risotto arancini balls with aioli and parmesan
2. Chicken and scallion spring rolls w/ namjim
3. Herb marinated lamb skewers with tzatziki (gf)
4. Garlic and chilli salt and pepper squid with tartare sauce
5. Moroccan beef kofta with yogurt dressing

1. Roasted pumpkin and spinach
2. Greek salad
3. Caesar salad
4. German potato, bacon and egg salad
5. Pineapple infused cous cous salad, baked veg, olives and feta

BLUEFEET *Menu*

MINIMUM 50 PAX

\$60PP

Salads

1. **Lamb Salad**
Moroccan lamb kofta, orange infused cous cous, roasted cauliflower, kumera, Laban and toasted walnuts
2. **Asian chicken salad (gf)**
poached chicken, glass noodles, bean sprout, baby corn, fresh herbs, watermelon, najim dressing and sesame seeds
3. **Mediterranean falafel (gf + vegan)**
chickpea, broad beans, parsley balls with vegan aioli, fresh strawberries, cucumber, tomatoes, tahini dressing and pomegranate molasses

Hot Station

1. **Leek and potato soup**
with bread roll
2. **Seafood paella**
prawns, mussels, squid, paprika, cayenne spice, peas and parmesan cheese
3. **Roast pork**
roasted pork leg with crackling and pork jus
4. **Beef curry**
Nepalese spiced beef and potato curry with rice, raita, yoghurt and pappadums
5. **Vegan lasagne (gf)**
yellow lentil bolognaise, mushroom, roasted pepper layered on grilled eggplant and thyme marinated tofu

Sides

1. **Roasted pumpkin (gf)**
2. **Pelau rice**
3. **Raita yogurt**
4. **Pappadums (gf)**
5. **Pork jus**

BARBECUE *Menu*

CHOOSE 1

from each category

\$29PP

CHOOSE 2

from each category

\$35PP

CHOOSE 3

from each category

\$42PP

Salad

1. Garden salad
2. Caesar salad
3. German potato salad
4. Coleslaw
5. Pumpkin and spinach salad
6. Rocket, onion and parmesan salad

Meat

1. 200gm rump steak
2. Thick pork and fennel sausage
3. Thyme marinated chicken cutlet
4. Rosemary marinated lamb chops
5. Sage-rubbed pork chops
6. Lamb and rosemary sausage
7. Spicy chicken sausage

Sides

1. Roast potato
2. Palau rice
3. Roast vegetables
4. Pesto penne pasta
5. Steam minted peas

