

# CASUAL GROUP MENU

## **Mains only**

**\$35 pp**

Alternate drop of 2 Main Courses

## **Entree & Mains**

**\$50 pp**

Set Entrees, Alternate drop of 2 Main Courses

## **Entree, Mains & Dessert**

**\$60 pp**

Set Entrees, Alternate drop of 2 Main Courses, Set Dessert

*Served with crusty cibatta bread rolls and garden salad to share*



# PLATTER MENU

- Mini pies, pasties & sausage rolls with Beerenberg tomato sauce
- Panko crumbed prawns with citrus aioli
- Chefs petite vegetarian pizza (V)
- Chefs petite meat pizza
- Vegetarian spring roll with house-made sweet chili sauce (V)
- Pumpkin & almond samosas with raita (VEO)
- Empanada, sweet potato & cashew with raita (VEO)
- Vegan sushi selection (VE, GF)
- Butter chicken skewer with raita (GF)
- Salsa verde prawn skewers (GF, DF)
- Salsa verde pickled tofu (VE)
- Pumpkin & fetta arancini (V)
- Traditional bruschetta (V,GFO,VEO)
- Pork belly slider with Asian slaw
- Vegetable pakoras with mango chutney (VE, GF)
  
- Chocolate brownie bites with caramel and banana (V)
- Mango mousse with kiwi compote and macadamia praline (V,GF)
- Coffee cream profiteroles with a dark chocolate coating (V)

**\$60 per platter**

20 items per platter