

LONGROOM

COCKTAIL FINGER FOOD

\$35.00 Platter

House made dips w' grilled pide bread (V)
Fried crumbled goats cheese balls w' honey sauce - 12 (GF V)
Mushroom & mozzarella arancini w' truffle crème - 12 (GF V)
Croquettes w' smoked potato and gouda w' tomato relish - 12 (GF V)
Bruschetta w' wild mushrooms and feta - 12 (V)
Cauliflower fritters w' spiced yoghurt - 15 (V)
Harissa marinated chicken skewers w' labne 15 (GF)
Beef meatballs w' house made tomato sauce - 12
Crispy pork belly w' sweet miso - 12 (GF)
Chili fried squid w' sweet chili adjud - 500g (GF)

\$40.00 Platter

Fresh fish ceviche spoons - 12 (GF DF)
Blinis w' smoked salmon pate & dill pate - 12
Sliders - crispy chicken, cheese, pickles & aioli - 10 (DF option)
Sliders - beetroot and goats cheese w' pesto - 10 (V)
Sliders - beef brisket w' pickles - 10 (DF)
Mini chicken fajitas w' chipotle aioli - 12
House made lamb sausage rolls - 12 (DF)
House made chicken sausage roll - 12 (DF)
Steak tartar spoons - 10 (DF)

Self-Serve Options

Honey glazed ham on the bone w' freshly baked bread rolls, salad & condiments:
Whole ham \$500.00 for up to 60 people or ½ for \$300.00

Sliced warm roast beef (60-day aged scotch fillet) w' freshly baked bread rolls, salad & condiments \$250.00

Grazing Table \$600.00

Anitpasta style table containing
roasted & cured meats, pickled vegetables, house made dips, pate, marinated olives, smoked & pickled seafood
Serves 60 people minimum

Dietary Requirements

We can cater for most dietary requirements with adequate notice and will adjust recipes and dishes to suit.

DF Dairy free — GF Gluten free — V Vegetarian

All prices include 15% GST & menus may be subject to change