

- FUNCTION FINGER FOOD MENU -

MUST BE ORDERED 5 WORKING DAYS PRIOR TO FUNCTION DATE

FOR THE TABLES

Spiced hummus, dukkah, grilled pita VG	\$20
Crudit� Bowl - hummus, carrot, cucumber, radish VG	\$20
Proper Crisps tortilla chips, salsa GF, DF, VG	\$16
Heartland chips - Ready Salted, Salt & Vinegar, Chicken	\$5

DUMPLINGS (18)

Pork & prawn, soy ginger dipping sauce	\$40
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BBQ GLAZE CHICKEN WINGS (30)

Ranch sauce	\$60
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ANTIPASTI

Cheese, pickled vegetables, sliced meats, dips, olives, grapes, crostini, crackers	\$150
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TACO PLATTERS (12) CORN TORTILLAS, ALL TACOS ARE GF, DF

Roast cauliflower, red cabbage, pickled red onion, avocado dressing, coriander VG	\$75
Pulled pork, chipotle tomato salsa, avocado, tomato, coriander, lime juice	\$90
Slow cooked beef cheek, pickled red onion, coriander, lemon juice, spicy mayo	\$90
Lightly spiced chicken thighs, iceberg, avocado, tomato, chipotle mayo	\$90

GRILLED SKEWERS (20) ALL SKEWERS ARE GF, DF

Soy, mirin chicken thigh, lemon mayo	\$80
Beef kofta, chermoula	\$80
Pork belly, Korean BBQ glaze, sesame, coriander	\$80

TRADITIONAL TREATS (30)

Bacon & egg quiche, ketchup	\$85
House made sausage roll, ketchup	\$85
Beer batter fish goujon, tartare sauce	\$85
Spring rolls & Samosa's, chilli sauce VG	\$40

SUSHI PLATTERS SERVED WITH SOY & PICKLED GINGER

Vegetarian (20)

Cucumber & Pickle / Avocado, Cucumber & Red Capsicum / Inari V DF	\$50
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Mixed (20)

Teriyaki Chicken / Salmon / Avocado & Cucumber DF	\$60
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Salmon (22)

Salmon Nigiri / Salmon & Avocado / Smoked Salmon & Avocado DF	\$70
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GLAZED HAM SELF SERVE HANDHELD GLAZED HAM OFF THE BONE

Honey mustard glaze, with aioli & Dijon mustard	
- Half	\$210
- Whole	\$290
Rolls (GF substitute available)	\$1 per
Ale House Slaw	\$15
Green Salad	\$15

SWEET FINISH (20)

Caramel slice GF	\$70
Raspberry & coconut slice GF	\$70
Ginger slice	\$70
Snickerlicious slice GF VG	\$70

GF GLUTEN FREE

DF DIARY FREE

V VEGETARIAN

VG VEGAN FRIENDLY