



Menu Ideas

All our menu is homemade and we use the freshest ingredients available.

Hot items

PUMPKIN CARAMELISED ONION and FETA TART
LAMB KOFTA SERVED WITH a HERBED YOGHURT DIPPING SAUCE
PORK and CARAMELISED APPLE SAUSAGE ROLLS WITH TOMATOES RELISH
RED SALMON FISH CAKES WITH BABY CAPERS and GARLIC AIOLI
CURRY PUFFS FILLED WITH LAMB and VEGETABLES
CHICKEN TENDERS WITH A SPICY SATAY SAUCE.
PORK SLIDER WITH FRESH GINGER, ASIAN SLAW and SPICY MAYONNAISE
MUSHROOM RISOTTO ARANCHINI BALLS
THREE CHEESE and SPINACH FILO TRIANGLES
MINI PIES WITH SLOW COOKED BEEF and RED WINE/LAMB, ROSEMARY and SWEET POTATO or CHICKEN CURRY
MINI BEEF BURGERS WITH LETTUCE, CHEESE, ONION and BEETROOT RELISH, or A CHICKPEA VERSION
HOME MADE STEAMED DIM SIMS
MISO, WASABI GLAZED SALMON WITH PICKLED GINGER

Cold items

WALDORF TART WITH CANDIED WALNUTS
CORN FRITTERS, SOUR CREAM and CHILLI JAM
BLINIS WITH CREAM CHEESE and SMOKED SALMON and DILL
TARTLETS WITH SPICED PEAR, BLUE CHEESE and ROCKET
VEGETARIAN FRITTATA SERVED WITH HARISSA and ROASTED TOMATOES
RIBBON SANDWICHES
CHICKEN CAESAR SANDWICHES

Sweet items

MINI CHOCOLATE ÉCLAIRS
CHEESECAKES WITH RASPBERRIES and CREAM
COFFEE CARAMEL SLICE
CHOCOLATE BROWNIES WITH PECANS
PROFITEROLES WITH A SALTED CARAMEL TOPPING MINI PAVLOVAS CHOC MOUSSE CUPS
LEMON CURD TARTS

