



## 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  
MISO, WASABI GLAZED SALMON WITH PICKLED GINGER  
OKONOMIYAKI (Japanese Pancake) with TERIYAKI CHICKEN and PICKLED GINGER  
POTATOE ROSTI with ROAST BEEF and BEETROOT CHUTNEY  
STEAMED BAO BUNS with BBQ PORK BELLY and ASIAN PICKLE

### 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  
PRAWN WONTON COCKTAILS

### 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

