



Savoury

Mini quiche (GF, DFO)

- Bacon & egg
- Chorizo & roast capsicum
- Tomato & goat cheese

Mini slow cooked beef & sweet potato pies (GF, DF)

Mexican zucchini & corn bites with avocado puree (GF)

Sundried tomato & pumpkin arancini with basil aioli

Beef kofta meatballs with tzatziki (GF)

Finger sandwiches (GFO)

- Chicken & Mayonnaise Mix
- Ham & brie
- Smoked salmon & cucumber

Mini beef burgers

Pulled pork sliders with Asian slaw

Chicken satay skewers

Cucumber wheels with smoked salmon, cream cheese & dill

Sweet

Individual Eton Mess with lemon curd and blueberries (GF)

Vanilla panna cotta with berry coulis (GF)

Banana cake bites (GF, DF)

Carrot cake bites with cream cheese frosting

Raw salted caramel slice (GF, V)

Raw peppermint slice (GF, V)

Fruit & bliss ball sticks (GF, DF)

Scones with local homemade jam & whipped cream

Paleo chocolate crackles (GF, DF)

Apple cinnamon baked doughnuts

Chocolate & raspberry brownies

Mini lemon tarts

Individual cheesecakes

- Mixed berry
- Lemon

Raw lamington balls (GF, V)

Chocolate, chia and coconut Mousse cups with seasonal berries (GF, V)

GF | Gluten Free

DF | Dairy Free

V | Vegan

**A full list of ingredients is available for each menu item on request
Please inform us of any specific dietary requirements and we will do our best to
accommodate**

**Although utmost care is taken to cater to dietary restrictions, we cannot guarantee the
complete absence of allergens.**