



Grazing Menu A

Included:

Antipasto: cold meats, cheese, dip, pickles, nuts, olives and crackers (GFA)
Toasted pita bread with hummus
Wedges with sweet chilli and sour cream

Pick 5 options:

Pumpkin, goats cheese and caramelised onion tarts (V)
Vegetable spring rolls with sweet honey and sesame dipping sauce (V)
Grilled zucchini served with Tzatziki (V/GF)
Cauliflower bites with sriracha may (GF/V/VG)
Chickpea & herb falafel with creamy hummus (GF/V)
Grilled halloumi with rosemary honey and watermelon (GF)
Coconut crusted prawns with lime, honey and chilli glaze
Spiced calamari with aioli and nam jim
Crispy pork belly bites with lemongrass glaze (GF)
Chicken skewer with garlic hot honey glaze (GF)
Three cheese arancini with basil pesto (V)
Southern style wings with pickles and blue cheese ranch (GFA)
Twice cooked pork ribs, chilli caramel, apple and cucumber salad (GFA)

Additional \$10 per person for dessert:

Choices will vary

Children 12yrs and under \$15pp:

Chicken fingers and chips
OR
Fish and chips





Grazing Menu B

Included:

Antipasto: cold meats, cheese, dip, pickles, nuts, olives and crackers (GFA)

Toasted pita bread with hummus

Wedges with sweet chilli and sour cream

Pick 2 options:

Grilled halloumi with rosemary honey and watermelon (GF)

Grilled zucchini served with Tzatziki (V/GF)

Twice cooked pork ribs, chilli caramel, apple and cucumber salad (GFA)

Southern style wings with pickles and blue cheese ranch (GFA)

Coconut crusted prawns with lime, honey and chilli glaze

Spiced calamari with aioli and nam jim

Cauliflower bites with sriracha mayo (GF/V/VG)

Pick 4 options:

Pick any 4 flavours from the Sunset Pizza menu

Included:

Share side of garden salad

Additional \$10 per person for dessert:

Choices will vary





GRAZING FUNCTION PIZZA SELECTION

Choose four pizza flavours for your event. Pizzas are served progressively for guests to share.

GARLIC PIZZA

EVOO base, garlic and mozzarella.

(V)

PESTO GARLIC PIZZA

EVOO base, basil pesto, garlic, mozzarella and feta, finished with fresh basil.

(V)

MARGHERITA

Tomato base, mozzarella and garlic, finished with fresh basil.

(V)

HAWAIIAN

Double-smoked leg ham, pineapple and mozzarella.

PEPPERONI

Double-layered pepperoni and mozzarella.

VEGETARIAN

Mushroom, green capsicum, red onion, pineapple and Kalamata olives, finished with fresh basil.

(V)

SUPREME

Cabanossi, mushroom, slow-cooked pulled beef, green capsicum, Kalamata olives and red onion.

BBQ MEAT LOVERS

Cabanossi, slow-cooked pulled beef, double-smoked leg ham, bacon, red onion and BBQ sauce.

BBQ CHICKEN

Oven-roasted breast chicken, bacon, pineapple, red onion and BBQ sauce.

MICHELANGELO

Garlic, chilli flakes, chilli sauce, cracked black pepper, feta and pepperoni, finished with fresh basil and hand-grated 14-month aged Parmesan.

THE MARIO

Basil pesto base, garlic, baby spinach, semi-dried tomatoes, red onion, mushroom, mozzarella, feta, pepperoni and fresh basil.

Vegetarian option — swap pepperoni for Kalamata olives.

TANDOORI CHICKEN

House-marinated tandoori chicken and red onion, finished with a Greek yoghurt drizzle and fresh mint.

INCLUDED FOR THE GROUP LARGESHAREDGARDENSALAD (V)

Mixed leaves, cucumber, cherry tomatoes, red onion and green capsicum, with EVOO and caramelised balsamic dressing served on the side.

Gluten-friendly base available upon request.