



Innovations catering

... Indulge

INTRODUCTION

Our Cocktail Menu allows you to select from a variety of finger food options.

Simply select from our regular or substantial food items to suit your occasion.

This menu is perfect for cocktail parties, birthday celebrations or corporate gatherings..

**Menu items are individually priced.
Minimum order- 30 Guests.**

COCKTAIL MENU

innovationscatering.com.au

CONTACT

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FROM THE LAND

Selections

RED MEAT - HOT

Pancetta wrapped Beef Fillet, Béarnaise Sauce (gf) **\$3.3**

-

Surf & Turf -Skewered Marinated Beef Fillet, Prawn Cutlet, Tarragon Hollandaise (gf) **\$4**

-

Roast Harvey Beef, French Toast, Red Onion Relish **\$3.3**

-

Beef Cheek Popsicle Pie -Red Wine Braised Beef Cheek, Mushrooms, Pearl Onions wrapped in Puff Pastry served on pop sticks **\$3.3**

-

Prosciutto, Veal & Cheddar Cheese Arancini Ball, Spicy Provencal Sauce **\$3**

-

Beef Stroganoff Pie -Beef braised with Mushrooms, Paprika & Sour Cream wrapped in a Shortcrust Pastry **\$3.2**

-

Mini Chilli Con Carne Beef Taco topped with Sour Cream **\$3.1**

-

Beef Wellington, Mushroom, Thyme Duxelle, Red Wine Jus **\$3.8**

-

Rare Roast Beef, Hot English Mustard, Mini Yorkshire Pudding **\$3.5**

-

Shredded Lamb Shank, Caramelised Carrot Tart Tartin **\$3.2**

-

Lamb Burger, Crisp Gourmet Potato, Minted Peas (gf) **\$3.2**

-

Slow Cooked Lamb Tortellini Sour Cherries Spoon **\$3.4**

-

Lamb, Mushrooms, Green Beans, Rosemary, Red Currant Jus, Flaky Pastry **\$3.2**



FROM THE LAND

Selections

RED MEAT - HOT CONTINUED

Coconut Crusted Lamb Cutlets, Minted Pesto Dip **\$3.9**

-

Moroccan spiced Lamb & Pine-nut Filo Cigar **\$2.8**

-

Spicy Lamb Borek (pizza), Yoghurt & Feta Whip **\$3.3**

-

Spiced Lamb & Vegetable Samosa, Spiced Eggplant Puree **\$3.2**

-

Bacon wrapped Jalapeno Macaroni Bite, Chilli Tomato Dip **\$3**

-

Pork Lychee & Coriander Wonton, Orange Hoisin Sauce **\$3**

-

Pulled Pork Croquette, Apple Sauce & Pickled Cabbage Spoon **\$3**

-

Slow Cooked Pork Belly Skewer with Apple Butterscotch **\$3.2**

-

Pork, Apple & Sage Pastry, Ginger, Rhubarb Jam **\$3.2**

-

Baked Chorizo Sausage, Spinach, Tomato Chilli Jam Danish **\$3.2**

-

Chorizo & Scallop Skewer with Creamed Corn **\$3.5**

-

Pork, Spinach & Ricotta Sausage Roll **\$3**

-

Macadamia Pork Fillet, Braised Red Cabbage & Mango Cream Spoon (gf) **\$3.7**

-

Sugar Cane Pork & Water Chestnut Skewers, Spicy Peanut Sauce (gf) **\$3**

-

Mini Egg Benedict - Chive Pikelet, Quail Egg, Ham Pate & Hollandaise **\$3.1**



FROM THE LAND

Selections

RED MEAT - COLD

Pancetta & Fennel Palmier, Caramelised Onion, Rocket & Shaved Beef **\$3**

-

Chilli, Ginger, Lime Roast Beef, Crisp Vegetable Rice Paper Roll (gf) **\$3**

-

Sun-dried Tomato, Rosemary Biscotti, Beef Carpaccio & Shaved Parmesan **\$3**

-

Tandoori Lamb Medallions, Chevre Mousse, Turmeric Naan Bread **\$3.2**

-

Pastry Cone filled with Ham Mousse & Rockmelon **\$3.3**

-

Char Sui Pork & Pineapple Rice Paper Roll with a Ginger & Soy Glaze (gf) **\$3.1**

-

Sushi Rice with Rare Roast Beef, Soya Mayonnaise & Pickled Radish (gf) **\$2.8**

-

Rolled Smoked Ham, Gherkins & Tarragon Crepe, Mustard Cream Cheese **\$3**

-

Crisp Chorizo with White Bean Purée, Capers & Tomato Salsa (gf) **\$2.8**

-

Rabbit & Pink Pepper Corn Rillettes on toasted Ginger Bread with Rhubarb **\$3.5**

-

Shaved Pastrami, Sauerkraut & Mustard on Toasted Rye **\$3.1**

-

Bacon Pannacotta, Mushroom Purée, Onion Jam, Chicken Crackling (gf) **\$3.3**

-

Roast Pork, Apple & Celery bound with Horseradish on Parmesan Shortbread **\$3**



FROM THE LAND

Selections

POULTRY- HOT

Chicken, Feta, Sun-Dried Tomato Sausage Roll - **\$3**

-

Chicken Chermoula, Pancetta Skewer, Moroccan Date Puree (gf) **\$3.1**

-

Crispy Szechwan Chicken in Sesame Batter, Spicy Cherry Plum Sauce **\$3**

-

Baked Empanada of Mexican Chilli Chicken, Chive Sour Cream Dip **\$3**

-

Cajun Spiced Chicken, English Spinach Pizza, Red Capsicum Pesto **\$3.1**

-

Curried Mango Chicken Pie, Mango Lassi **\$3**

-

Turkey, Root Vegetable Puff Pastry, Sage Cream Sauce **\$3.1**

-

Sugar Cane Turkey & Corn Skewer, Spiced Pumpkin Puree (gf) **\$3**

-

Turkey, Pumpkin, Sage & Brie Risotto Cake wrapped in Almonds with Craisin Jam **\$3**

-

Roast Quail, Pancetta, Button Mushroom on Polenta, Pomegranate (gf) (spoon) **\$3.5**

-

Duck & Macadamia Nut Wonton, Sherry Raspberry Vinaigrette **\$3.2**

-

Duck, Gin & Juniper Risotto, Pear Relish Spoon (gf) **\$3.5**

-

Turkey Cordon Bleu-Crumbed Turkey Cake, Ham & Swiss Cheese, spicy Tomato Relish **\$3**



FROM THE LAND

Selections

POULTRY- GOLD

Sesame Crusted Chicken Wings, Chilli Watermelon Relish - **\$2.9**

-

Pumpkin Risotto Cake, Poached Turkey, Sage & Onion Roulade (gf) - **\$3.1**

-

Thai Chicken & Lime Salad Noodle Basket - **\$2.9**

-

Chicken, Avocado & Mint Salad Rice Paper Rolls (gf) - **\$3**

-

Coconut Poached Chicken, Baked Paratha Bread, Laksa Mayonnaise - **\$3**

-

Crisp Fried Tortilla, Blackened Turkey Breast, Guacamole & Capsicum - **\$3**

-

Chinese BBQ'd Duck, Coriander Pancake - **\$3.2**

-

Roasted Duck & Mandarin Rice Paper Rolls, Orange Hoi Sin Sauce (gf) - **\$3.1**

-

Duck Rillettes, Walnut & Fennel Crisp, Red Current & Onion Jam - **\$4**

-

Duck & Nashi Pear Crisp Wonton Cone - **\$3**

FROM THE SEA

Selections

SEAFOOD- HOT

Crispy Kaffir Lime, Coriander & Chilli Barramundi Wontons, Chilli Plum Chutney
\$3.1

-

Squid, Apple & Red Onion Bhajeas, Chilli Apple Mint Relish (gf) **\$2.9**

-

Prawn, Saffron & Red Capsicum Arancini Balls, Red Capsicum Sauce **\$3.5**

-

Harissa spiced Fremantle Sardine Fillets, Roast Artichoke Cream (gf) **\$3.1**

-

Herb & Katifa Pastry Wrapped Scallops, Chorizo & Tomato Salsa **\$3.1**

-

Seared Scallops, Crisp Bacon & Apple Crumble Spoon **\$3.6**

-

Korean spiced Baby Squid Skewers, Red Onion Salad **\$3**

-

Seafood Mornay - Local Seafood & Vegetables, Creamy Cheese Sauce, Flaky
Pastry, Chives & Sour Cream **\$3.1**

-

Thai Fish & Snake Bean Cakes, Chilli Lime Dressing (gf) **\$2.9**

-

Prawn Tortellini, Creamed Leek Spoon **\$3.5**

-

Fish & Chip -Tempura Lemon Myrtle Snapper Goujons, Potato Skin, Remoulade
Sauce **\$3.1**

-

Skewered Tasmanian Herbed Salmon, Zucchini, Chive, Chardonnay Cream
(gf) **\$3.8**



FROM THE SEA

Selections

SEAFOOD- HOT CONTINUED

Wasabi spiced Tasmanian Salmon Cigar, Avocado Cream **\$3**

-

Shrimp & Fennel Tart, Salmon Caviar **\$3**

-

Prawn & Coconut Mousse, Crisp Wonton Skin, Chilli Coconut Dip **\$3.5**

-

Oysters Kilpatrick - Oyster baked with Bacon & Worcestershire Sauce(gf) **\$3.8**

-

Oysters Baked with Golden Cheese Crust **\$3.4**

-

Mussels, Saffron Sofrito, Taro Wafer (gf) **\$3**

SEAFOOD- COLD

Oysters Bloody Mary - shooter glass with Tomato Juice, Vodka & Celery (gf) **\$3.9**

-

Anchovy & Parmesan Straw **\$2.8**

-

Taco Shell, Crab, Iceberg Lettuce, Tomato, Avocado Salad **\$3.2**

-

Salted Cod Mousse, grilled Polenta, Artichoke Mousse, Pickled Capsicum (gf) **\$3**

-

Poached Prawns, Avocado & Tomato Salsa Wonton Cup **\$3.5**



FROM THE SEA

Selections

SEAFOOD- COLD CONTINUED

Choux Buns, Smoked Salmon & Chive Mousse **\$2.9**

-

Coconut Crumbed Prawn, Roast Kumara, Lychee, Red Onion Salad Spoon **\$3.3**

-

Potato Scone, Salmon Gravlax, Dill Cream & Salmon Caviar **\$3.6**

Salmon Pastrami, Pumpernickel, Mustard Relish **\$3.3**

-

Smoked Tasmanian Salmon & Rocket Egg Roll Cone (gf) **\$3.4**

-

Lemon & Nutmeg Potted Crab on Chive Palmier **\$3.2**

-

Sea Scallops & King Prawns Rice Paper Rolls (gf) **\$3.1**

-

Lime & Coriander cured Scallops, Rice Puffs, curried Mango Curd (gf) **\$3.6**

-

Gravlax of Salmon, Crisp Potato Cake, Lemon, Dill Dressing (gf) **\$3.5**

-

Crab & Apple Salad, Pickled Asparagus & Grapefruit Jelly Spoon (gf) **\$3.4**

-

Prawn Balls, Black Sesame Seeds, Seaweed Salad Spoon (gf) **\$3.1**

-

Sashimi Tuna, Creamed Avocado & Wasabi, Cocktail Cucumber (seasonal) (gf) **\$3.2**

-

Salted Cod & Quail Egg, Parmesan Cup, Citrus Labne (gf) **\$3**



FROM THE GARDEN

Selections

VEGETARIAN- HOT DISHES

Wild Mushroom, Artichoke, Tomato, Haloumi Arancini **\$3**

-

Creamy Pumpkin & Feta Arancini, Sriracha Pepita Cream **\$3**

-

Baked Chic Pea & Lentil Patties, Eggplant Kasundi (gf, vegan) **\$2.8**

-

Polenta Chips with Avocado, Rocket, Pine-nut Whip (gf, vegan) **\$2.8**

-

Sweet Potato, Chic Pea, Fresh Herb Falafel, Lemon Mint Yoghurt (gf, vegan) **\$2.8**

-

Doubled Crumbed Camembert Cheese, Cranberry & Pear Relish **\$2.9**

-

Field Mushroom, Feta Cheese & Walnut Money Bag **\$3**

-

Salt & Pepper Tofu with Wasabi Spiced Avocado & Nigella Seeds (gf,vegan) **\$3**

-

Potato Rostie topped with Creamed Feta & Pumpkin Jam (gf) **\$2.9**

-

Chargrilled Eggplant, Cherry Tomato, Bocconcini, Tartlets **\$2.9**

-

Red Wine Poached Pear Pastries glazed with Brie **\$3**

-

Handmade Potato & Pea Samosa **\$3**

-

Vegetable Spring Roll, Chilli Mint Sauce **\$3**



FROM THE GARDEN

Selections

VEGETARIAN- HOT CONTINUED

Fried Corn & Cilantro Fritter, creamed Spring Onion Goats Curd **\$2.8**

-

Silken Tofu, Cauliflower Textures, Roast Almond & Curry Spoon (gf, vegan) **\$3**

-

Wild Mushroom Ragout, Garlic Crouton **\$3**

-

Baked Pumpkin, Capsicum & Ricotta Sausage Roll **\$2.8**

-

Baked Ratatouille Pie, Basil Pesto Dip **\$3**

-

Basil Marinated Haloumi Crouton, Tomato Relish **\$3**

-

Tempura Zucchini Flowers (seasonal), stuffed with Ricotta, Basil with a Tomato Basil Sauce **\$4**

-

Baby Mozzarella Cheese, Mushroom & Vine Leaf Tart, Truffled Grapes **\$3.1**

VEGETARIAN- COLD DISHES

Greek Yogurt & Almond Sphere, Kashmir Spiced Orange(gf) **\$3.2**

-

Scarlet Endive, Mozzarella & Mango, Lime Vinaigrette (gf) **\$3**

-

Greek Salad Kebab -Marinated Capsicum, Red Onion, Cherry Tomato & Feta Cheese with a Lemon Basil Dip (gf) **\$2.8**

-

Savoury Jammy Dodger -Peppered Cream Cheese & Red Onion Jam Sandwiched between Pastry Disks **\$2.8**



FROM THE GARDEN

Selections

VEGETARIAN- COLD CONTINUED

Goats Cheese & Pickled Beetroot, Crisp White Wine Risotto Cake (gf) **\$3.5**

-

Asparagus, Charred Red Pepper, Pesto, Provolone Cheese Roll (gf) **\$2.8**

-

Beetroot Risotto Cake, Fig, Cardamom Chutney, Balsamic Syrup (gf) **\$2.8**

-

Herbed Pikelets, Blue Cheese Mousse, Poached Pear in Red Wine **\$2.9**

-

Pastry Shells, Artichokes, Kalamata Olive, Bocconcini Cheese, Red Onion, Sun Dried
Tomato Tapenade **\$2.9**

-

Butternut Pumpkin, Fresh Crushed Corn Cakes, Avocado, Tomato Salsa (gf) **\$2.9**

-

Pumpkin & Cashew Pesto, Spinach, Herb Damper **\$2.9**

-

Roast Kumara, English Spinach, Red Onion Frittata, Slow Roast Tomato (gf) **\$2.8**

-

Caramelised Leek, Poached Pear & Brie Quiche **\$3**

-

Parmesan Custard, Shaved Asparagus, Lemon Crisp Puff Pastry **\$3**

-

Spinach & Parmesan Polenta Cake, Marinated Button Mushrooms (gf) **\$2.8**



STAPLES

Selections

MISCELLANEOUS

Sushi Rolls-Chicken, Salmon, Tuna Mayonnaise & Vegetarian Fillings (gf) **\$1.8**

-

Cocktail Sandwich cut into Ribbons with Assorted Fillings **\$2.2**

-

Cocktail Club Sandwich-Ham pate, Chicken Avocado & Egg & Lettuce **\$2.3**

-

Red Salmon & Asparagus Whole Grain Pinwheel Sandwich **\$2.4**

-

Toasted Turkish, Lebanese & Other Flat Breads with Dips **\$3.1**

Select 2 dips from: Roast Artichoke/ Hummus/ Red Capsicum Pesto/ Eggplant Chutney/ Spinach & Ricotta / Beetroot & Chick Pea / Spicy Tomato Cream Cheese



SIPPERS

SERVED IN A SHOT GLASS - SELECTIONS

SAVOURY

Sweet Corn Soup with Basil Oil (gf, v) **\$3.3**

-

Chilled Gazpacho topped with Tapenade Parmesan Twists (v) **\$3.3**

-

Spicy Chicken & Coconut Laksa (gf) **\$3.3**

-

Minestrone Soup with Pesto Croutons (gf, v) **\$3.3**

-

Cauliflower & Blue Cheese Soup (gf, v) **\$3.3**

-

Prawn & Vegetable Chowder **\$3.2**

-

Warm Oyster Vichyssoise **\$3.2**

SWEET

Pineapple & Chilli Sorbet (gf) **\$3.8**

-

Chocolate, Tequila & Chilli Ice Cream (gf) **\$3.8**

-

Fig, Pine Nut & Olive Oil Ice Cream (gf) **\$3.8**

-

Bourbon infused Hot Chocolate with Ginger Cream & Cocoa (gf) **\$3.8**

-

Apple Compote topped with Butter Scotch & Hazelnut Crumble **\$3.8**



DESSERTS

SELECTIONS

SWEET

\$3.3 PER PERSON

New York style Baked White Chocolate, Raspberry Cheese Cake

-

Champagne Summer Berry Jelly, Mandarin Mascarpone (served in a Caffeino Glass) (gf)

-

Coconut Tapioca Pudding, Crystallised Ginger, Torched Pineapple, Pandan Mousse (served in a Caffeino Glass) (gf)

-

Chocolate Walnut Brownie

-

Traditional Hedgehog Slice

-

Blackberry Stout Pie with Beer whipped Cream

-

Rocky Road Slice (gf)

-

Éclairs filled with Chocolate & Grand Marnier Mousse dipped in White Chocolate

-

Pina Colada - Pineapple & Rum Sponge, Roast Coconut

-

Tiramisu Shooter - Coffee dipped Sponge Finger layered with Mascarpone Mousse & Chocolate Shavings

-

Mini Pavlova with Vanilla Pastry Cream, Rhubarb Jelly (gf)

-

Apple Almond, Raisin Strudel Pastry with Cinnamon Cream Dip

-

Mini Death by Chocolate topped with Chocolate Ganache

-

Raspberry & Almond Frangipane Tart

-

Italian Cannoli filled with Mandarin & Chocolate Mousse



DESSERTS

SELECTIONS

CONTINUED

Mango, Passion Fruit & Roast Coconut Cheese Cake

Orange, Polenta & Poppy Seed Cake Passionfruit Cream Cheese Icing (gf)

-

Black Cherry & Mascarpone

-

filled Crepe Roulade, Chocolate Ganache

-

Orange Marmalade & Walnut Sponge Tart

-

Vanilla Pannacotta Rhubarb Crumble

-

Tart with Rose Petal Cream

-

Fig, Apple & Basil Custard Tart with White Chocolate Cream

-

Mini Lemon Meringue Pie

-

Mini Lemon Meringue Shooters

-

Pecan, Honey & Bourbon Tart

-

Poached Pear & Chocolate Tart

-

Romanoff Cream - Strawberry & Cointreau

-

Cream with Crisp Meringue on a Shortbread

-

Bitter Chocolate Mousse, Mandarin Jelly

-

Coconut Milk Jelly, Pandan White Chocolate Mousse, Roast Coconut



FROM THE LAND

A BIT MORE SUBSTANTIAL

SELECTIONS

RED MEAT

Shredded Tuscan Braised Lamb Shank, Buttered Gnocchi, Sautéed Silver Beet **\$8.5**

Moroccan Spiced Lamb, Vegetables, Minted Pea Cous Cous, Toasted Almonds **\$9**

Lamb & Capsicum Shashlik, Braised Pumpkin, Eggplant Chutney (gf) **\$10.5**

Beef Bourguignon, Diced Beef Braised, Bacon, Mushrooms, Creamed Potato **\$9**

Grilled Fillet Steak, Green Bean, Tomato, Mushroom Salad, Béarnaise Sauce (gf) **\$12**

Red Wine Braised Beef Cheek, Gratin Dauphinoise, Green Beans (gf) **\$11.5**

Roast Sirloin Steak, Yorkshire Puddings, Stuffed Potato, Steamed Vegetables **\$10**

Seared Carpaccio of Beef, Fennel, Cabbage Salad, drizzled with EVOO (gf) **\$9.5**

Chili Con Carne, Steamed Rice, crushed Avocado, Sour Cream, Jalapeno (gf) **\$9**

Beef, Broccoli, Cashews stir fried with Ginger Oyster Sauce, Steamed Rice **\$9.9**

Roast Pork Belly, Cream Potato, Braised Red Cabbage, Apple Sauce (gf) **\$9.5**

Watermelon BBQ'd Pork Spare Ribs, Thai Coleslaw (gf) **\$9**

Twice Cooked Sticky Pork Belly, Pumpkin, Apricot, Cashew Salad (gf) **\$9.5**

Chinese BBQ'd Pork Belly Stir Fried with Baby Corn, Bok Choy, Water Chestnuts, Flat Rice Noodles (gf) **\$10**



FROM THE LAND

A BIT MORE SUBSTANTIAL

SELECTIONS

POULTRY

Chicken Stir Fried, Bok Choy, Baby Corn, Bamboo Shoots, Basmati Rice (gf) **\$8.9**

-

Tandoori Spiced Chicken Thighs, Turmeric Rice, Mango Chutney, Mint Yoghurt & Poppadums (gf) **\$9.5**

-

Penne Pasta, Chicken, Bacon, Sun Dried Tomato Cream **\$9**

-

Chicken, Pancetta, Sage Skewer Steamed Gourmet Potatoes, English Spinach, Mustard Cream (gf) **\$11**

-

Coconut Poached Chicken, Pineapple, Green Bean, Cos, Laksa Mayonnaise (gf) **\$11.5**

-

Szechuan Spiced Chicken Breast Pieces, Bean Shoots, Baby Corn Salad, Chilli Plum Sauce (gf) **\$11**

-

Teriyaki Chicken, warm Sushi Rice, Seaweed Salad, Wasabi Mayonnaise (gf) **\$11**

-

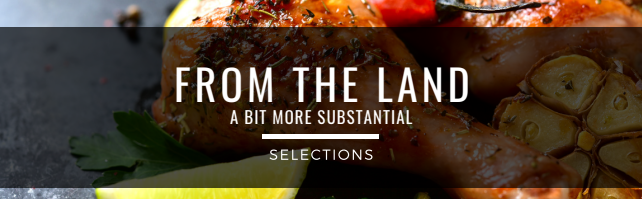
Chicken Tajine - Braised with Date, Tomato, Moroccan Spice, Preserved Lemon & Tomato Cous Cous **\$10**

-

Red Duck Curry, Buttered Noodles **\$13**

-

Crispy Skin Duck Leg on Bok Choy, Sticky Rice, Mandarin Hoisin Sauce (gf) **\$14**



FROM THE LAND

A BIT MORE SUBSTANTIAL

SELECTIONS

POULTRY CONTINUED

Thai Green Chicken Curry, Jasmine Rice (gf) **\$9.5**

-

Chicken, Bacon, Wild Mushroom, Leek Risotto, shaved Parmesan (gf) **\$9**

-

Chicken, Prawn, Lime, Chilli Risotto, Coriander, Lemongrass Salsa (gf) - **\$10**

Beetroot, Orange Risotto, Crispy Skin Duck, Pomegranate (gf) **\$13**

-

Stir Fried Chicken, Bok Choy, Bamboo Shoots, Satay Sauce, Steamed Rice (gf) **\$9**

-

Chicken, Shrimp & Tofu Laksa (gf) **\$10.5**

-

Chicken & Prawn Pad Thai, Vegetables, Rice Noodles, Egg, Spicy Tamarind Sauce, Peanuts (gf) **\$10.5**



FROM THE SEA

A BIT MORE SUBSTANTIAL

SELECTIONS

SEAFOOD

Seared Tasmanian Salmon Fillet on Minted Pea Risotto (gf) **\$13**

-

Mini Goujons of Fish & Chips served with Tartare Sauce **\$7.7**

-

Lemon Pepper, Basil & Parmesan Crusted Basa Fillet with Sweetcorn Salsa **\$9**

-

Smoked Salmon on Salad of Crisp Cos, Croutons, Parmesan, Cucumber, Anchovy Dressing (gf) **\$10**

-

Grilled Garlic, Basil & Chilli Bug tail Cocktail with Thai Coleslaw (gf) **\$12**

-

Skewered Prawns with Smoked Eggplant Purée & Laksa Soup (gf) **\$12.5**

-

Grilled Barramundi, Thai Stir Fried Rice & Tom Yum broth (gf) **\$12.9**

-

Crispy Salt & Pepper Squid, chunky Potato wedges, Lime & Garlic Mayo **\$11**

-

Deville Whitebait, Chips, Mayonnaise **\$11**

-

Prawn, Baby Squid, Mussels, Fresh Fish, Chorizo Sausage, Capsicum, Saffron Risotto (gf) **\$12**



FROM THE GARDEN

A BIT MORE SUBSTANTIAL

SELECTIONS

VEGETARIAN

Mediterranean Vegetable Ratatouille served with Steamed Rice (gf, vegan) **\$7.5**

-

Wild Mushroom Risotto scented with Truffle Oil served with fresh Parmesan (gf) **\$9**

-

Nut Loaf with Tomato Basil Ragout **\$9**

-

Pumpkin, Eggplant & Potato Curry with Rice & Poppadums (gf) **\$8.5**

-

Twice Baked Goats Cheese Souffle on a bed of English Spinach with Mornay Sauce **\$10**

-

Goats Cheese & Roast Beetroot Salad with Walnut Dressing (gf, vegan) **\$9**



SLIDERS & ROLLS

A BIT MORE SUBSTANTIAL

SELECTIONS

MINI BURGERS

Lamb and Kalamata Olive Patty topped with Green Olive Tapenade & Feta Cheese **\$6**

-

Ground Beef & Caramelised Onion Patty, Tomato, Gherkin Crisp Lettuce & Tomato Relish Slider **\$5**

-

Steak Burger, Peppered Sirloin, Caramelised Onion, Rocket & Tomato Slider **\$8**

-

Cajun Chicken & Corn Patty, Tomato, Coriander & Mango Salsa **\$6**

-

Chicken, Avocado, Tomato & Cheese Enchilada with Jalapeno Sour Cream **\$6**

-

Grilled Turkey Burger, Cranberry Aioli & Rocket Slider **\$6.5**

ROLLS

Roast Beef Mini Rolls with Mushroom Red Wine Gravy **\$6**

-

Soft-shell Crab Tortilla Wrap with Avocado & Tomato Salsa **\$8**

(gluten free available on request)