



DROP OFF COCKTAIL MENU SELECTIONS

We suggest five pieces per person for the first hour, then four pieces per person for each hour thereafter of your event.

Items marked with * can be reheated

Autumn menu starts monday 2nd march 2009
Valid through monday 22nd june 2009

Pumpkin friand with crème fraiche and salsa verde (gf/v) 2.50

Charred chorizo spanish omelette with capsicum cream and green olive salsa 2.40*

Chili beef, soba noodle rice paper roll with coriander and cucumber salad dressed with teriyaki sauce (df) 2.50

Roasted beetroot frittata with milawa goat's curd (gf/v) 2.40

Tarragon poached chicken ribbon sandwiches with celeriac remoulade, rocket and japanese mayonnaise 2.40

Variety of sushi pieces with soy sauce, pickled ginger and wasabi (df) 2.30

Preserved lemon friand with peppered yoghurt and flaked ocean trout (gf) 2.60

Purple sweet potato soufflés with roast banana puree and crisp streaky bacon (gf) 2.80

Wild mushroom pate tart with woodside goat's curd (v) 2.50*

Double smoked ham ribbon sandwich with parmesan spread and smoked tomato 2.40

Spinach and feta turnovers with tomato chutney (v) 2.20*

Mini bagels with sopressa and french onion spread (large) 3.50

Sundried tomato, bocconcini and roast capsicum quiche (v) (large) 4.00*

(v) vegetarian

(gf) gluten free

(df) dairy free



All pricing is Exclusive of GST
Menu valid 02.03.2009 to 22.06.2009