

SNACK ITEMS \$7.50 / PERSON

sweet potato crisps, rosemary sea salt, balsamic vinegar

caramel buttered popcorn

chilli salted cashews and almonds

parmesan corn cob, lime, sea salt, paprika

CHARCUTERIE AND CHEESE \$30.00 / PERSON

CHARCUTERIE & CHEESE STATION

chef's selection of cured meats, green olives, goats curd, cornichons, chicken chorizo terrine and oven baked crostini.

International cheeses, fig and port paste, quince paste, grapes, saffron poached pear, fresh baguette and lavosh

SUBSTANTIAL ITEMS \$12.50 / PERSON

smokey pulled pork, gypsy speck, rainbow slaw, barbeque sauce slider

smoked beef brisket, monetary jack cheese, pickles, rainbow slaw slider

steamed lotus bun, peking duck, coriander, spring onion, mint, hoi sin sauce

chilli crab, fennel crème fraiche remoulade, pickled cucumber and green chilli steamed bun

salt and pepper squid chilli, parsley, lemon, lemon aioli

korean glazed BBQ beef ribs, toasted sesame seeds, spring onion

southern fried butter milk chicken, tomato relish

spiced barramundi taco, avocado, sour cream, coriander, green chilli, iceberg

tortillas, cottage cheese, charred corn, guacamole, black beans, coriander

jalapeno cheese and cured bacon poppers,

chicken fajitas (wholemeal tortillas), brown rice, sour cream, mixed beans, coriander

chorizo hot dogs, romesco sauce, pickled shallots, confit garlic mayo, dijon mustard

bahn mi-vietnamese pork roll, carrot, cucumber, mint, coriander, chilli

meatball, cheese, pickle, red onion, mayo flatbread