

Manly wine

CANAPÉ PACKAGES

Please select catering option below, a minimum order of 30 is required:

6 Piece Package - \$31pp

Canapés:

Bruschetta of Smashed Minted Peas, Ricotta (C) V

Inside Out Nori Roll Mixed (C)

Sweet Corn and Coriander Fritters, Smashed Avocado, Crème Friache, Chili Jam (C)

Roast Field Mushroom & Spinach Pie (H) V

Pork and Fennel Sausage Roll Bites, House made Tomato Sauce (H)

Substantial items:

Sailor's Fish and Chips, Lemon Aioli (H)

8 Piece Package - \$45pp

Canapés:

Bruschetta of Smashed Minted Peas, Ricotta (C) V

Brandade of Crab and Scallion, Cucumber, Chili, Smoked Almond Crumb (C) GF

Pork and Fennel Sausage Roll Bites, House made Tomato Sauce (H)

Pork Belly & Kaffir Lime Pie (H)

Watermelon, whipped Persian Fetta, Candied Walnuts and Mint (C) V GF

Spiced Cauliflower, Kale, Walnut and Fetta, Honey mustard dressing V GF

Substantial items:

Beetroot Arancini w Aioli (H) V

Dusted Squid Rings, Crinkle cut chips, Tartare (H)

10 Piece Package - \$55pp

Canapés:

Inside Out Nori Roll Mixed (C)

Bruschetta of Smashed Minted Peas, Ricotta (C) V

Watermelon, whipped Persian Fetta, Candied Walnuts and Mint (C) V GF

Oysters Champagne Vinaigrette, Chervil (C) GF

Raw Tuna, Green Apple & Horseradish Cornetto (C)

Roast Field Mushroom & Spinach Pie (H) V

Crisp Tempura Coconut Prawns, Tomato Chilli Jam (H)

Smoked Trout Tartlet, Moroccan Eggplant Jam, Preserved Lemon (C)

Substantial items:

Beetroot Arancini w Aioli (H) V

Buttermilk Chicken Drumettes Sweet Potato Chips, Southern Spiced yoghurt (H)

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CANAPÉ MENU

Please select catering option below, a minimum order of 4 varieties with 30 pieces of each is required:

\$4.00 per canapé:

Nori Rolls, Mixture of Salmon & Vegetable (C) (V when required)
Bruschetta of Smashed Minted Peas, Ricotta (C) V
Inside Out Nori Roll Mixed (C)

\$5.00 per canapé:

Watermelon, whipped Persian Fetta, Candied Walnuts and Mint (C) V, GF
Brandade of Crab and Scallion, Cucumber, Chili, Smoked Almond Crumb (C) GF
Oysters Natural (C) GF
Oysters Nam Jim (C) GF
Oysters Champagne Vinaigrette, Chervil (C) GF
Oysters Mixed Platter Canapé (above 3 choices) GF
Pork Belly & Kaffir Lime Pie (H)
Pork and Fennel Sausage Roll Bites, House made Tomato Sauce (H)

\$6.00 per canapé:

Raw Tuna, Green Apple & Horseradish Cornetto (C)
Roast Field Mushroom & Spinach Pie (H) V
Shepherd's Pie w/ Mint Pea Puree (H)
Goats Cheese Quiche, Onion Jam, Thyme (H) V
Chicken and Double Brie Pie, Savoury Cranberry Compote (H)

\$7.00 per canapé:

Smoked Trout Tartlet, Moroccan Eggplant Jam, Preserved Lemon (C)
Tofu, Peanut, Fresh Mint Rice Paper Roll w/ Vietnamese Dipping Sauce (C) V GF
Crisp Tempura Coconut Prawns, Tomato Chilli Jam (H)
Pumpkin, Fetta, Pine Nut & Sage Pissaladiere (H) V

\$7.50 per canapé:

Sweet Corn and Coriander Fritters, Smashed Avocado, Crème Friache, Chili Jam (C) V
Peking Duck Crepe w/ Shallot & Hoi Sin (C)
Poached Coconut Chicken & Coriander Rice Paper Roll w/ Soy Dipping Sauce (C)
Poached Tasmanian Trout Rice Paper Roll, pickled Ginger, Snow pea tendrils, Dipping Sauce (C) GF

Something Lighter- Salads \$7.50 each

Roast Pumpkin & Beets, Golden Raisins, Quinoa, Mint & goat's cheese V GF
Spiced Cauliflower, Kale, Walnut and Fetta, Honey mustard dressing V GF

Substantial

\$8.00 per canapé:

Beetroot Arancini w Aioli (H) V
Sailors Fish and Chips, Lemon Aioli (H)
Dusted Squid Rings, Crinkle cut chips, Tartare (H)
Buttermilk Chicken Drumettes Sweet Potato Chips, Southern Spiced yoghurt (H)

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Something Sweet

\$3.50 per canapé:

Belgian Chocolate Lamingtons (C)

\$4.00 per canapé:

Mini Assorted Gelati (C)

Pistachio and Almond Slice V GF

\$5.00 per canapé

Mixed Tartlets - Lemon, Chocolate & Passionfruit Brulee (C)

Food Stations

Sushi Station \$8pp

Inside out Nori Roll, Mini Nori Roll, Mixed Salmon and Vege Nori, Condiments

Oyster Station \$14pp

Pacific Natural, Pacific Champagne Vinaigrette Chervil, Pacific Nam Jim GF

Dessert Station \$14pp

Mixed mini cakes and sweets V

Antipasto Station \$20pp

Cheese, Salami, Olives and fruit

Cheese Station \$12pp

Selection of fine cheese, breads & crackers

SEATED DINING OPTIONS

Bar Plates – To Share - \$30pp

To Start...

Roasted Pumpkin, Beets, Mint, Chickpea, Quinoa, Goats Curd

Veal & Chorizo Sausage Roll, Chutney

Flash Fried Baby Squid, Candied Chilli, Gremolata Crumbs, Aioli

Roast Truffle Chicken, Streaky Bracon, Gruyere & Pepper Sliders

Salmon, Ponzu, Mirin, Puffed Rice, Pickled Ginger, Wasabi

Dessert...

For the table:

Pistachio Slice

Lemon Meringue Tartlets

Raspberry Lamingtons

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SEATED DINING OPTIONS

Bring Me Food - \$59pp

Starters

Triple pork sausage roll, chipotle relish
Roasted pumpkin & beet's, goat curd
Salt & pepper fried baby squid

Mains to share

Chicken Cobb salad, avocado, tomato, pancetta
250gm Black Angus Sirloin

Sides

Potato wedges, rosemary salt, parmesan
Charred corn, queso fresco, chipotle mayo

Sweets

Hot chocolate brownie, salted fudge, vanilla ice cream, popcorn, choc sauce

Girls Picnic - \$49pp

To Start

Roasted pumpkin & beets Mint, chickpeas, quinoa, pepitas, goats curd (GF)
Cured meats & cheeses Organic olives, grilled bread, pickles
Flash fried baby squid & prawn cutlets Slaw, aioli, lemon
Vegetable quiches Tomato, feta, olive, leek, Gruyère

Wraps, Sliders & Buns

Vietnamese roll Tofu, peanut, coriander, nuoc cham (V)
Truffled chicken slider Avocado, mayo, Gruyère, tomato chutney
Lobster roll Potato & corn, aioli, smoked bacon, crisps

Dessert Platters

Pistachio & yoghurt slice (GF)
Mini chocolate éclair Lemon & meringue tartlet
Chocolate nemesis slice (GF)

+ a flute of Chandon ROSÉ for \$10

+ a flute of Mumm for \$15

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BEVERAGE OPTIONS

Set Packages

Beverage packages are available and include tray service for the duration of the package. Please select your preferred option along with the duration below:

Standard	3 hours \$49pp 4 hours \$59pp 5 hours \$69pp
<i>Draught Beer</i>	Hawthorn Brewing Co. Pilsner
<i>Bottled Beer</i>	James Boags Premium & James Boags Premium Light
<i>White Wine</i>	Arrowhead Block Sauvignon Blanc
<i>Red Wine</i>	Arrowhead Block Cabernet Shiraz
<i>Sparkling</i>	Restless Rebel Brut NV
<i>Non-Alcoholic</i>	Selected beverages
Premium	3 hours \$59pp 4 hours \$69pp 5 hours \$79pp
<i>Draught Beer</i>	Little Creatures Bright Ale, Kirin, Hawthorn Brewing Co. Pilsner, Kosciuszko Pale Ale
<i>Bottled Beers</i>	James Boags Premium & James Boags Premium Light
<i>White Wine</i>	Kudos by Printhe Chardonnay, Orange Palazzo Grimani Pinot Grigio 2014 - Veneto, Italy
<i>Red Wine</i>	Kudos Cabernet Sauvignon The Hedonist Shiraz
<i>Sparkling</i>	Casa Gheller 'G' Prosecco Valdobbiadene
<i>Non-Alcoholic</i>	Selected beverages

On Arrival Cocktails Jugs

<i>Grapefruit Margarita</i>	\$30
Don Julio Blanco Tequila, Cointreau, Pink Grapefruit, Lime	
<i>Mai Manly</i>	\$30
<i>Havana 3yr, Coruba Jamaican Rum, Orgeat, Orange, Pineapple & lemon juice</i>	
<i>Red, White or Rose Sangria</i>	\$25
Brandy, Cointreau, Orange Juice, Wine, Sliced Orange	
<i>Pimms Cup</i>	\$25
Pimms, Cucumber, Mint, Lemonade, Dry Ginger	

Pimp My Prosecco Bar \$6pp

Make your Prosecco extra special with additional ingredients from our pop-up Prosecco bar. Arrangement of fresh fruit, fresh berries, juices, syrups & herbs.

On-Consumption Beverages

The option of on-consumption beverages is also available based on a pre-arranged selection.