

## PLEASE NOTE

Please let us know of any dietary requirements, we can cater to all. All prices include GST.

## CANAPÉ MENU

### SMALL BITES

#### 4 EACH

- Parmesan shortbread with onion gel (V)
- Cucumber cylinder with avocado puree (VG)
- Kumara falafel with honey mustard mayo (V)

#### 5 EACH

- Chicken Liver parfait on grain with sultana and hazelnut
- Cured salmon on grain with cream cheese, wakame
- Korean fried chicken
- Corn croquettes

#### 8 EACH

- Pork bao, slow cooked pork belly
- Wagyu beef slider, baby cos and smoked cheese
- Vege slider, flat mushroom and smoked cheese



V - Vegetarian, VG - Vegan, GF - Gluten Free.

## PACKAGE FOR YOUR EVENT

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This package has been created to cater for larger parties - offering variety and convenience for any occasion. Our buffets are designed for 30 or more guests.

### \$45/ HEAD BUFFET PACKAGE

Your choice of 2 mains and 3 sides and an assortment of desserts

## MAINS

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- Honey baked ham, cranberry sauce
- Slow-cooked chermoula lamb shoulder
- Grilled chicken, gravy
- Charred beef sirloin, balsamic jus
- Crispy furikake tofu (VG)
- Black rice risotto, wild mushroom (VG)

## SIDES

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- Kale Salad - almonds, pomegranate (V)
- Creamy Broccoli Salad - with avocado (VG)
- Beet Salad - pistachios, coriander, orange, feta (V)
- Baby Potato Salad - fresh herbs and aioli (V)
- Citrus Salad - dates, arugula, mint, pistachios, toasted coconut with citrus shallot vinaigrette (V)
- Garden Salad - mixed greens, seasonal vegetables with honey vinaigrette (V)

## ADDITIONAL EVENT AD ONS

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An additional station is a great substitute for an entrée or starter course. The station is decorated and set up to provide a great focal point and encourages a natural flow of guests through the space.

|                |           |                    |           |
|----------------|-----------|--------------------|-----------|
| Fries          | \$7/Bowl  | Oyster Station     | \$12/Bowl |
| Cheese Station | \$10/Head | Chacuterie Station | \$12/Head |



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## SALADS | 55 (Serves 6-8)

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- Go Green - broccoli, green bean, baby spinach, sliced almond with lemon mustard dressing
- Potato Salad - gourmet potato, chives, olives, bacon, kale tomato
- Thai Chicken Pasta Salad - roasted chicken, red onion, home-made slaw, pasta, tomato
- Quinoa Tabouleh - quinoa, cucumber, tomato, red onion, capsicum, mint and parsley
- Roast Vegetable Salad - cauliflower, pumpkin, kumara, sliced almond and balsamic dressing
- Vermicelli Salad - Vietnamese rice noodle, spring onion, peanut, mung bean, sesame seeds, carrot, cucumber, coriander, Vietnamese sweet chilli dressing
- Harissa Roasted Chickpeas and Pumpkin Salad - pumpkin or winter squash, carrots, red onion, chickpeas, parsley, harissa yoghurt dressing
- Caesar Salad - smoked chicken, bacon, cos lettuce, parmesan cheese, soft boiled eggs, crispy croutons

## PLATTERS

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### AFTERNOON TEA | 80

- Mini house-made quiche (VO) (IO each)
- Mini sausage rolls (IO each)
- Mini filo triangles (V) (IO each)
- Teriyaki chicken skewers (GF) or roasted veg skewers (GF)
- Served with plum sauce and creme fraiche

### MORNING TEA | 68

- Sweet and savoury scones
- Sweet and savoury brioches (VO)
- Mini vegetarian frittata (V,GF)
- Vegemite puff twists
- Served with tomato relish, house-made jam and butter

### SEASONAL FRUIT | 75 (V, DF, GF)

- Seasonal fruit with honey yoghurt and chocolate sauce

### MEATS AND CHEESE | 85

- Spicy chorizo
- Pepperoni
- Prosciutto
- Olives
- House pickles
- Whipped feta cheese
- Blue cheese
- Brie cheese
- Lavosh and baked bread



## BAKED GOODS

### CAKES \*

Berry vanilla sponge cake 7  
Chocolate sponge cake 7  
Lemon and coconut cake 7  
Raspberry lamingtons 7  
Chocolate lamingtons 7  
Chocolate mousse cake 8  
Raw cheesecake 8  
New York baked cheesecake 8  
Opera cake (GF) 7.5  
Mango passionfruit (GF) 7  
Lime raspberry (GF) 7

### SWISS ROLLS | 50 (Serves 6-8)

Matcha  
Strawberry  
Salted caramel  
Chocolate  
Mango and passionfruit

### SCONES | 5 \*\*

Date scone  
Cheese scone

### SWEET BRIOCHES | 6 \*\*

Apple and cinnamon  
Nutella and banana  
Blueberry and lemon curd

### SAVOURY BRIOCHES | 6 \*\*

Bacon, tomato relish and spinach  
Pesto, cheese and spinach (V)

### SLICES | 5.5 (can be cut in max 4 pieces)

Chocolate brownie 5.5  
Chocolate caramel slice 5.5  
Ginger and pistachio slice 5.5  
Dark chocolate rocky road 5.5  
Coconut caramel slice (GF) 5.5

### DOUGHNUTS | 6 \*\*

Chocolate  
Mango passionfruit  
Salted caramel  
Strawberry  
Blueberry and lemon curd  
Matcha

## SAVOURY

### WRAPS | 10 (can cut in half) \*\*

Fried chicken  
Smoked chicken  
Roast vegetable (V)  
Ham and cheese

### SAUSAGE ROLLS | 4 for mini size, 10 for meal size

Pork  
Lamb  
Beef

### SANDWICHES | 10.5 \*\*

Free-range bacon, egg, cheese, caramelized onion  
Smoked chicken, avocado, brie cheese  
House-cured salmon, cream cheese, pickled onion  
Mushroom, halloumi, basil pesto  
Ham, tomato, cheese  
Japanese chicken katsu  
Pastrami, gherkins, cheese  
Koren fried chicken, slaw, pickle daikon



GF - Gluten Free, V - Vegetarian.

Please let us know of any dietary requirements, we can cater to all.

All prices include GST. We require 48 hours notice for ordering.

Free delivery for orders above \$300 within 3km of Fields.

\* Minimum order - 2 of each variation. \*\* Minimum order - 4 of each variation.