

# canape menu

**\$19 PP** - Choose 2 'On Arrival', 1 'Starter' and 1 'Grazing Dish'

**\$24 PP** - Choose 2 'On Arrival', 2 'Starters' and 1 'Grazing Dish'

**\$30 PP** - Choose 2 'On Arrival', 2 'Starters' and 2 'Grazing Dishes'

*ADD 1 sweet canapé for \$6 per person*

## **ON ARRIVAL**

Bocconcini, tomato, basil, balsamic on toasted turkish bread (v)

Pea and halloumi arancini

Spicy salami, blue cheese, roast red pepper blinis

Confit duck spring rolls with spiced plum sauce

Tempura prawn with lemon & garlic aioli

## **STARTERS**

House cured salmon on toasted rye, soused red onion & dill crème

Middle eastern lamb kofta, tzatziki dipping sauce (gf)

Black bean, pico de gallo, guacamole, tostada (v) (gf)

Smoked chicken, brie & grape baby gem salad cups (gf)

Spinach & ricotta pastry rolls with tomato relish (v)

Individual sweet potato, red pepper & leek quiche (v)

## **GRAZING DISHES**

Wagyu beef sliders in brioche buns with iceberg, cheddar & aioli

Cocktail pork hot dogs in brioche roll with cheddar and house made  
chili tomato relish

Moroccan spiced calamari with lime and coriander aioli

Fish "n" chip cones with crumbed fish and beer battered chips

*\*We aim to cater for everyone, so please let us know of any dietary requirements.*

## SWEETS

### Cakes

Almond & raspberry chocolate mousse cake (GF)

Pistachio & raspberry teacake (GF)

Coffee & hazelnut, honeycomb torte (GF)

Chocolate zucchini cake (GF)

### Raw Slices (GF, VG)

Jaffa cheesecake

Raspberry & coconut

Choc mint

Snickers

*\*B.Y.O Cake - portioned & plated \$35.00*

## Sharing PLATTERS

(Up to 6 guests)

### **\$25 each**

Beer battered chips with rosemary salt, aioli

Sweet potato chips with rosemary salt, aioli

### **\$30 each**

Selection of house-made dips & toasted turkish bread

Fruit platter - selection of seasonal fruits

### **\$35 each**

Cheese - soft, hard & blue, fig jam & grapes

Antipasto - olives, cured meats, dips, crudités & marinated  
bocconcini

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**Celebrate with freshly prepared,  
locally sourced, quality,  
home-made food and experience  
a part of Pentridge you don't want to leave.**

# drink packages

\$28 per person for 2 hours

\$36 per person for 3 hours

\$42 per person for 4 hours

Sparkling

Dal Zotto Pucino Prosecco (King Valley, VIC)

&

Choice of 1 White & 1 Red

Norfolk Rise Pinot Grigio (Limestone Coast, SA)

Sticks Chardonnay (Yarra Valley, VIC)

Crowded House Pinot Noir (Marlborough, NZ)

FB Malbec (Argentina)

&

Coldstream Apple Cider

Little Creatures Roger

Coburg Lager

&

Soft Drinks, Bottled Juices, Mineral Water

&

Tea and Coffee

**\*Spirits & mixers can be included in the drinks  
package for an additional \$8pp**