

PRIVATE EVENTS MENU



COCKTAIL CANAPES

COLD CANAPES

Bocconcini, Pesto & Roasted Tomato Tartlets - V	\$3.80
Vietnamese Rice Paper Rolls - GF, V	\$3.80
Cauliflower & Jalapeño Fritter with Mint Lemon Yoghurt - GF, V	\$3.90
Corn Fritters with Smoked Salmon & Guacamole - GF (V Options)	\$3.90
Herby Pea Fritter with Mint Lemon Yoghurt	\$3.90
Zucchini Haloumi & Mint Fritters with Tzatziki - GF, V	\$3.90
Thai Poached Prawns with Chilli Shallot Salt - GF	\$4.20
Assorted Sushi with Soy & Wasabi - GF, V	\$5.50
Assorted Finger Sandwiches (2 pieces pp)	\$6.80

* all prices on menu are exclusive of GST



COCKTAIL CANAPES

WARM

Mini Spring Rolls with Soy & Sweet Chilli - V	\$3.20
Caramelised Onion, Goats Cheese & Thyme Tarts - V	\$3.80
Organic Chipolata Sausages - Chicken or Lamb & Mint or Beef & Thyme with Sauce	\$3.80
Barramundi Spring Roll with Sweet Chilli - V	\$3.90
Asian Chicken & Chive Wontons with Soy	\$4.20
Saffron, Manchego & Fontina Arancini - V	\$4.20
Tandoori Chicken Skewers with Minted Yoghurt - GF	\$4.20
Wild Mushroom Tarts in Puff Pastry - V	\$4.20
Peking Duck Pancakes	\$4.40
Seared Scallops on Spoons with Cauliflower Purée & Truffle Oil	\$4.40
Coconut Prawns with Mango Mayo	\$4.50
Pork Slider with Apple Slaw on Brioche	\$5.80
Lemon, Oregano & Garlic Lamb Cutlets with Tahini Dressing - GF	\$8.50

* all prices on menu are exclusive of GST



GRAZING BOARD

\$20.00 per person, min. 10 pax

GOURMET CHEESES

Creamy Brie, tangy Blue Cheese, sharp Cheddar and rich Camembert.

FRESH HOMEMADE DIPS

Enjoy the rich and creamy Hummus, tangy Tzatziki, and zesty roasted Red Pepper dip.

SEASONAL FRUITS & NUTS

An assortment of fresh Seasonal Fruits, complemented by a variety of Nuts, providing a perfect balance of sweetness and crunch.

SELECTION OF CURED MEATS

A curated selection of premium Cured Meats.

ARTISANAL CRACKERS & BREADS

Crispy Lavosh, Herbed Crostini, and freshly Baked Baguettes.

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NOODLE BOXES

\$8.50 per person

SERVED WITH JASMINE / BASMATI RICE, OR COUS COUS

Moroccan Lamb Hotpot with Dates and Apricots - GF

Chickpea, Tomato, Sweet Potato and Spinach Curry - GF, V

Butter Chicken with Green Beans and Pappadums - GF

Porcini Mushroom Risotto with Parmesan and Truffle Oil - GF, V

Fish and Chips

* all prices on menu are exclusive of GST



CANAPÉ DESSERTS

\$4.00 each

ASSORTMENT OF FRESHLY MADE SWEETS

Lemon Curd Tartlets with Blueberries (available in Meringues for GF)

Chocolate Brownies with Raspberries

Chocolate Ganache in Mini Cups

Chocolate Rocky Road

Pistachios and Goji Berries

Assorted Mini Gelati

* all prices on menu are exclusive of GST



DINNER PARTIES

SHARED PLATES OR BUFFET

3 canapes, 2 meats, 2 salads, 1 dessert

\$90.00 per person

*Reduced number of courses by arrangement

MAINS (select 2)

Lemon, Oregano & Garlic Lamb Backstraps with Tahini Yoghurt

Sticky Asian Salmon served with Coriander & Mint on Glass Noodles

Slow Roasted Lamb Shoulder with Cumin & Mint served with Pomegranate, Feta & Heirloom Tomatoes

Eye Fillet crusted with Peppercorns, Rosemary & Thyme served with Mustards

Chicken Marbella marinated with Date, Green Olive & Oregano cooked in Wine & Treacle

Oven Roasted Snapper Fillet with Fennel Purée, Sicilian Caponata & Lemon Herb Oil - GF

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DINNER PARTIES

SHARED PLATES OR BUFFET

3 canapés, 2 meats, 2 salads, 1 dessert

\$90.00 per person

*Reduced number of courses by arrangement

SALADS (select 2)

Brown Rice Salad with Sunflower Seeds, Capsicum, Cashews with Soy & Lemon Dressing - GF, V ,Vegan

Roasted Beetroot, Sweet Potato, Pumpkin & Persian Fetta with Honey Balsamic Dressing - GF, V

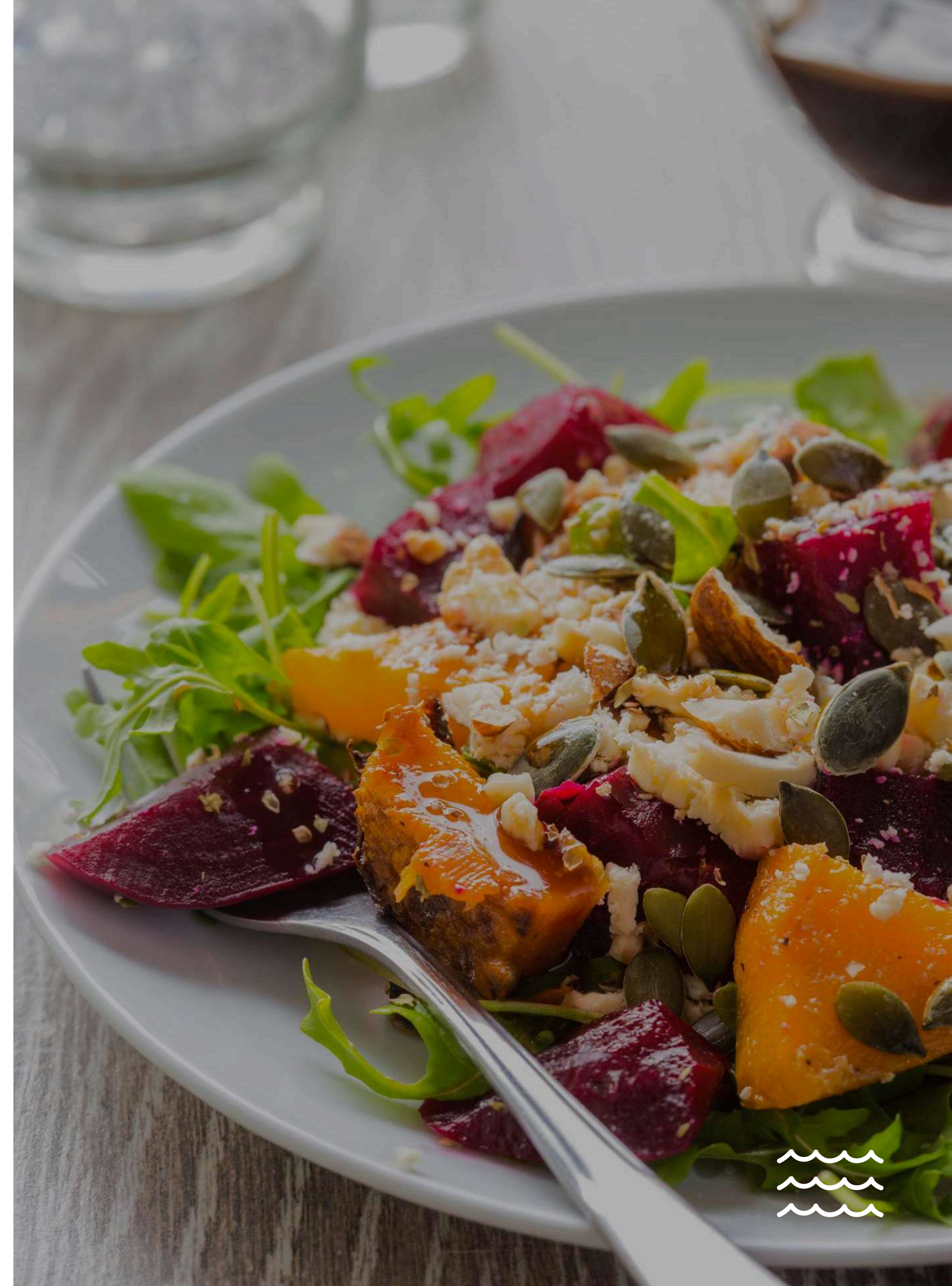
Rocket, Parmesan, Caramelised Walnuts, Avocado, Pear Salad with Balsamic Glaze - GF, V

Quinoa Salad with Cranberries, Almonds, Red Bell Peppers, Mint with Orange Vinaigrette - GF, V, Vegan

Caesar Salad, Cos, Parmesan, Eggs, Croutons, Crispy Prosciutto - V

Cauliflower Rice Salad Cashews, Sunflower Seeds, Capsicum, Soy & Lemon dressing - GF, V, Vegan

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DINNER PARTIES

SHARED PLATES OR BUFFET

3 canapés, 2 meats, 2 salads, 1 dessert

\$90.00 per person

*Reduced number of courses by arrangement

DESSERTS (select 1)

Eton Mess: Meringues with Cream, Berry Coulis and Strawberries in large glasses - GF

Lemon Curd Tart with Mascarpone, Raspberry Coulis and Fresh Berries - GF option available

Chocolate Ganache Tart with Crème Fraiche, Honeycomb Crumble and Berries - GF

Petit Four Platter down the center of the table

Assortment of:

- Mini Choc Tart filled with Chocolate Ganache and Raspberries
- Mini Lemon Curd Tarts with Blueberries
- Rocky Road with White Chocolate Drizzle and Goji Powder

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CAKES

Large Cakes available - Price on Request

RUFFLES SPECIAL CAKES

Chocolate Mud	\$80.00
Cheese Cake	\$80.00
Orange & Almond Flourless	\$80.00
Red Velvet with Cream Cheese	\$80.00
Meringue Cake with Pistachios, Dates & Chocolate - GF	\$80.00
Lemon Poppyseed	\$80.00
Carrot & Walnut	\$80.00
Sticky Date Cake with Caramel Sauce	\$80.00
Pineapple, Toasted Coconut & Banana Cake	\$80.00

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