

Set-Menu

2 COURSE FOR \$65 | 3 COURSE FOR \$75

ENTREE

Tuna ceviche w' mango, avocado wasabi aioli, fennel & Beetroot chips

Scallops, avocado purée w' apple chilli and ginger salsa & sweet lime dressing

Roasted Ras El hanout Cauliflower, pickled onion, herbs, pomegranate & tamarind dressing

MAINS

Barramundi Fillet w' avocado purée, chargrilled vegetables & grilled lemon.

Free range grass-fed eye fillet(200gm), grilled asparagus, purée de pomme de Terre w' jus De Porto
(\$5 extra per person)

Zucchini noodles w' Field mushrooms & harrisa red sauce

****All mains come with sides of mix salad and roasted potatoes***

DESERT

Deconstructed black forest cake

Sticky date pudding

Sorbets's & fruits

****Available for functions and group bookings over 15 people***

CROYDON LN

Canape Menu

6 CANAPES FOR \$45 | 8 CANAPES FOR \$60
10 CANAPES FOR \$75

OLIVES AND SOURDOUGH	<i>olive oil, GF</i>
CHICKEN SKEWERS	<i>served with smokey chipotle mayo</i>
CROYDON CROQUETAS	<i>chicken, potato, mayonnaise</i>
PAELLA BALLS	<i>mushrooms, saffron and parmesan, mayonnaise</i>
MEAT BALLS	<i>beef meatballs with romesco sauce</i>
FISH TACOS	<i>served in tortilla with spicy slaw & fish</i>
CHORIZO	<i>fried Chorizo with marinated olives</i>
PATATAS BRAVAS	<i>Potatoes served with hot bravas sauce & aioli</i>
BOCCONCINI SKEWERS	<i>bocconcini cheese served with cherry tomatoes</i>
PRAWN WITH CHIMICHURRI	<i>small prawns served with chimichurri sauce</i>
BEEF SLIDERS	<i>beef patty with tomato & american cheese</i>
MEDITERRANEAN CROSTINI	<i>smoked salmon with tzatziki, beetroot with olive and marinated capsicum, tomatoes with ricotta and mint</i>

GRAZING BOARDS AVAILABLE STARTING AT \$15 PER PERSON
cured meats, cheese, pickles, olives, crackers, mixed fruits, dried figs, pita breads & dips

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