CATERING MENU

PLATTERS

HALF (3-4ppl) / FULL (5-6ppl)

ANTIPASTO — $45 / $80
Cold Cut Meats, Selection Of Cheeses, Sundried Tomato, Olives, Stuffed Peppers, Seasonal Fresh Fruit, Dried Fruits, Cashews, Crackers + Dips *(GF + Vege Option Available)*

PARTY CLASSICS — $45 / $80
Chicken Nuggets, Mini Spring Rolls, Mini Hot Dogs, Calamari, Mini Mince Pies, Sausage Rolls, Fries + Sauces

WINGS SELECTION — $45 / $80
Southern Fried Chicken Wings, Spicy Buffalo Wings + Dips

VEGETARIAN CLASSICS — $50 / $90
Grilled Vegetable Skewers, Halloumi Sliders, Onion Rings, Jalapeño Cheese Bites, Grillez Zhuccini, Corn Bites + Dips

BBQ CLASSICS — $55 / $95
Grilled Chicken Skewers, Grilled Steak Bites, Sticky Wings, Meatballs, Kransky, Onion Rings + Dips

SLIDER SELECTION — $45 / $85
Mix of BBQ Cheese Burger, Southern Fried Chicken + Halloumi Cranberry

PIZZAS

Gluten Free Base + $3 / Vegan Cheese + $3

MARGHERITA [V] — $22
Tomato Base, Tomato, Basil Pesto + Mozzarella

PEPPERONI — $22
Tomato Base, Pepperoni + Mozzarella

HAWAIIAN — $22
Tomato Base, Bacon, Pineapple, Red Onion + Mozzarella

BBQ MEATS — $25
BBQ Base, Pepperoni, Chicken, Kransky, Bacon, Mozzarella + Aioli Swirl

CHICKEN CRANBERRY BRIE — $25
Tomato Base, Chicken, Brie, Mozzarella + Cranberry Swirl

BUFFALO CHICKEN — $25
Tomato Base, Chicken, Red Onion, Buffalo Sauce, Mozzarella + BBQ Swirl

VEGETARIAN [V] — $25
Tomato Base, Red Onion, Capsicum, Basil Pesto, Tomato, Mushroom, Parmesan + Mozzarella

We Suggest One Full Sized Platter Per Five People.
Platters Must Be Pre-Ordered At Least 48 Hours Prior To Your Event.
Please Advise Staff Of Any Allergies When Pre-Ordering.
Our Fryers Use Canola Oil & Contain Gluten. We Do Everything We Can To Ensure Items Are Gluten-Free, Traces Of Gluten May Be Present.