FUNCTIONS

Naughty Nancy's











LOOKING FOR THE PERFECT SPOT TO HOST YOUR NEXT CELEBRATION?

Our cozy and stylish upstairs function space is ready to bring your vision to life. Whether it’s a birthday bash, a work get-together, or an intimate party with friends, we’ve got the ideal setup to make it special.

Big or small, casual or fancy, let us help you make it an occasion you and your guests will be talking about long after the party’s over!

CANAPE MENU

PULLED BEEF TACOS
Pulled beef taco topped with charred corn, pickled onion, fresh coriander and sriracha mayo.

COCKTAIL SAUSAGES
Panfried cocktail sausages tossed in worcester sauce

MINI SAUSAGE ROLLS
Pork sausage rolls served with a side of tomato sauce

MINI SMASH BURGER
Beef patty with American cheese, pickles, lettuce, tomato, onion & house made burger sauce

CALAMARI
Salt & pepper calamari served with a side of aioli

BBQ CHICKEN BITES
Bitesized chicken breast fried in our secret spice blend and finished with a smokey BBQ sauce

BUFFALO CHICKEN WINGETTES
Crispy buffalo wingettes tossed in Franks red hot sauce, ranch dipping sauce and vegetable batons

MISO CHICKEN SWEKERS
House-made chicken skewers glazed with sesame dressing and garnished with fresh coriander.

ROMA TOMATO BRUSCHETTA
Bruschetta with fresh tomato, basil, olive oil, garnished with a balsamic vinaigrette
|VG|

CAULIFLOWER BITES
Fried cauliflower florets marinated in Sichuan seasoning, served with fresh tomato chutney.
|V|VG|GF|

MAC & CHEESE NUGGETS
Housemade Mac & cheese bites served with sriracha mayo
|V|

MUSHROOM ARANCINI
Truffle mushroom arancini served with aioli and shaved Parmesan cheese.
|V|GFO|

Dietaries

Substitutions for dietaries can be made. When selecting canapes, send us on any dietaries so our team can look after your guests.







BOARDS

CHEESE BOARD $70
A selection of local and imported cheeses, pickles, dry fruit, nuts, crackers and warm turkish bread

CURED MEAT BOARD $70
A selection of local and imported cured meats, pickles, marinated vegetables, olives, cornichons and warm turkish bread

SEASONAL FRUIT PLATTER $50
A selection of fresh seasonal fruit, with chocolate dip and chantilly cream

FINGER SANDWICHES $40
A chef’s selection of finger sandwiches

HOMEMADE DIPS & BREAD $35

PRICING

5 options - $30 per person
6 options - $35 per person

Minimum of 20 people

