



Menu

Finger Food



Prices start from \$25.00 for selection of six

Prices are subject to catering numbers and location.

A quote will be supplied on formal enquiry.

Menu Style:

Finger food menus cater for all styles of events. From a casual gathering to a formal wedding. It allows guests to mingle with friends and family while my wait staff offer tasty bite-sized pieces. I hand-make all menu items using fresh raw ingredients to create flavour sensations for you and your guests.

Hot selection

Mini roasted pumpkin fetta and spinach quiches (V)

Bacon and egg quiches

Roast vegetable, spinach and fetta frittata (V,GF)

Gourmet handmade pies—Beef, lamb or pork

Beef and herb sausage rolls

Moroccan lamb sausage rolls

Pork, apple and fennel seed sausage rolls

Mushroom and thyme galettes finished with marinated fetta (V)

Vegetable ricotta and spinach rolls (V)

Roast pumpkin salsa tartlet finished with goats cheese (V)

Herb and parmesan crusted chicken goujons with avocado dip

Crispy polenta cake topped with an avocado salsa (V, GF)

BBQ haloumi and chorizo skewer (GF)

Pumpkin risotto balls (V,GF)

Tender beef skewers wrapped in streaky bacon served with hollandaise sauce (GF)

Asian style soy and sweet chilli chicken skewers (GF)

Tandoor Lamb skewer served with tzatziki dipping sauce (GF)

Australian Garlic prawn skewers served with a herb and caper salsa (GF)

Dukkha crusted salmon skewers finished with a squeeze of lemon (GF)

Roast beef rolls tender roast beef in warm bread roll finished hollandaise sauce

Roast Beef, Lamb or pulled pork sliders

Soft tacos—Pulled pork or beef with slaw served on a bit size soft tortilla

BBQ lamb cutlets your choice of tandoori or Moroccan marinated served with minted yogurt (GF)

Oysters Kilpatrick style (GF)

Cold Selection

Bruschetta—Garlic crotons topped with fresh tomato and basil salsa (V)

Prawn crostini—Crostini topped with creamy avocado and finished with a tender prawn

Smoked trout pate served on a dill and chive pancake

Oysters natural in their shell (GF)

Salmon gravlax dill chevre served on sour dough

Beetroot and goat cheese tartlet (V)

Nori rolls served with soy and wasabi (V, GF)

Light Bites

This menu is designed to give your guests light meal while they continue to mingle and chat.

Prices start from \$12.00 per person

Cup of soup—soup made using fresh ingredients served with a slice of crusty bread

Asian style noodle stir-fry

Choose from chicken, beef, lamb or prawns tossed together with fresh vegetables, noodles and an Asian stir fry sauce.

Curries

You choice of chicken, lamb or vegetable in a korma, mild or hot and spicy curry sauce served on basmati rice.

Butter chicken served on basmati rice

Slow cooked Moroccan style lamb served on hummus, wild rice and finished with minted

Yoghurt.

Pasta

Gnocchi with a beef ragù and shaving of parmesan cheese

Fusilli pasta tossed through a pesto cream sauce with semi dried tomatoes, olives and baby spinach with a shaving of parmesan cheese (V)

Desserts

Select from our dessert menu

If you have something else in mind please contact Lyn with your request

GF : Gluten Free DF: Dairy Free V: Vegetarian