



## Function Catering

Qty	Min Order	Description	Unit Price	Total
	25	Goats cheese & basil crostini **V**	2.5	
	25	Salmon, cream cheese & dill crostini	2.5	
	25	Roasted capsicum, eggplant & basil crostini **V**	2.0	
	25	Caramelised onion & blue cheese crostini **V**	2.5	
	25	Moroccan lamb skewers	3.0	
	25	Satay chicken skewers	3.0	
	25	Garlic prawn skewers	2.5	
	100	Clevdon oyster ½ shell (Natural)	2.6	
	100	Clevdon oyster ½ shell (Kilpatrick)	3.	
	50	Salmon & cream cheese Blini	2.5	
	50	Thai crab cakes mini	2.6	
	50	Wild mushroom Arancini **V**	3.0	
	50	Beetroot & feta Arancini **V**	3.0	
	50	Sundried tomato Arancini **V**	3.0	
	1	Mixed mini savouries platter (50pce)	60.	
	1	Samosa & Spring Roll platter w/sauce **V**	40	
	5	Assorted potato chips w/ dips	5	
	1	½ Ham on the bone w/ buns & condiments (20-30ppl)	310	
	1	Large platter of fries **V**	30	
	1	Large platter of wedges **V**	40	
	1	Large platter of curly fries **V**	40	
	1	The Kingslander Pizza	24	
	1	Hawaiian Pizza	20	
	1	Margareta Pizza **V**	20	
	1	Chilli prawn Pizza	25	
		Mediterranean Pizza **V**	25	
		(All Pizza can be cut into 8 or 16 pce)		
	1	Extra Large Chocolate slab cake	155	
	50	Chocolate profiterole cream puffs each	1.50	
	1	Mixed sweet petit fours X24	35	
	1	Petit Fours (Lemon Meringue) X24	35	
	-	Birthday & specialty cakes on request (Subject to availability)	\$POA	
		(3-4 weeks in advance)		

All items marked **\*\*V\*\*** are suitable for vegetarian.

All orders should be received within 7 days of your booking.

All food consumed onsite must be purchased from the venue, some exceptions may be granted please ask your functions manager.