

## MINI FINGER FOOD ( Minimum 5 PAX)

ALL HOME MADE

SAVORY	PRICE
SAMOSSA	Choose 6/person for \$16
SPRING ROLL	
QUICHE LORRAINE	
SALMON TART	
LEEK TART (veggie)	
TUNA TART	
FLAMENKUCHE (onions, bacon, thick cream, short crust pastry)	
PIZZA (veggie)	
CROQUE MONSIEUR	
CROQUE MUSHROOM (veggie)	
CROQUE SPINACH (veggie)	
SAUSSAGE ROLL	

FROM \$16 FOR 6 PER PERSON

SWEET	PRICE
CUSTARD TART	\$4,00
FRUIT TART (seasonal fillings)	\$4,50
FRENCH PASTRIES (croissant, chocolate croissant, escargot)	\$3,50
FRENCH CREPES (plain, lemon&sugar, jam)	\$3,50
CHOCOLATE FONDANT (Chocolate fudge)	\$4,00
FILLED CHOU BUN (Profiterolles)	\$3,00
CHOCOLATE ECLAIR (Profiterolles)	\$4,00

FROM \$ 3,00

# MORNING/AFTERNOON TEAS (minimum 5 Pax)

ALL HOME MADE

SAVORY	
MUFFIN	BACON
	CHORIZO
	FETA & BASIL (veggie)
SAVORY TART	QUICHE LORRAINE
	SALMON TART
	LEEK TART (veggie)
	TUNA TART
	FLAMENKUCHE TART (bacon, onions, thick cream, short crust pastry)
	PIZZA (veggie)
FRENCH CREPES	HAM & CHEESE
	MUSHROOM (veggie)
	SPINACH (veggie)
CROISSANT	HAM & CHEESE
	CHEESE & TOMATO (veggie)

} FROM \$5,30

} FROM \$4,80

} FROM \$4,50

SWEET	
MUFFIN	SEASONAL FRUIT MUFFIN
	CHOCOLATE & JAM MUFFIN
DANISH (seasonal filling)	MINI
	LARGE
FRENCH CREPES	LEMON & SUGAR
	JAM
	NUTELLA
SCONE	WHIPPED CREAM & JAM
BISCUITS	ASSORTMENT
FRUIT TARTLET	SEASONAL FILLING
FRUIT PUREE	SEASONAL FILLING
CHOCOLATE FONDANT	CHOCOLATE FUDGE

} FROM \$3,80

} FROM \$3,50

OTHER	
FRUIT SKEWER	4 SEASONAL FRUITS
FRUIT PLATTER	4 SEASONAL FRUITS 200GR/PERS
AUSSIE CHEESE PLATTER	ASSORTMENT OF 3 AUSTRALIAN CHEESE & CRACKERS
FRENCH CHEESE PLATTER	ASSORTMENT OF 3 FRENCH CHEESE WITH CRACKERS & MINI BAGUETTE
CHEESE & FRUIT PLATTER	MIX

} FROM \$3,70

} FROM \$8,00

## LUNCH (FRENCH OPTION) 5 PAX

ALL HOME MADE

VERRINES: A verrine is an appetizer that consists of a number of components layered artfully in a small glass

SELECTION OF VERRINES	<b>Beetroot verrine</b> (Beetroot, veggie stock, yaourt, balsamic vinegar, orange juice, chive)	}	FROM \$5,30
	<b>Cucumber verrine</b> (Cucumber, rocket, mint, chive, thyme, cream thick)		
	<b>Avocado &amp; crab verrine</b> (Avocado, crab, macedoine, tomato, mayonnaise, basil, lemon juice)		
STUFFED MUSHROOM (Veggie)	<b>Mushroom stuffed with soft white cheese &amp; provencal's herbs</b>	}	FROM \$3,50
MILLE-FEUILLES OF ZUCCHINI & SALMON	<b>Zucchini &amp; Salmon slices (Yarrow)</b> (Zucchini, salmon, dill, lemon juice)		
SHRIMP TOAST	<b>Shrimps on thick bread</b> (Shrimp, white sauce, shredded cheese)		
SELECTION OF FRENCH MINI CASSEROLE POT	<b>Egg &amp; Shrimp mini casserole pot</b> (Egg, shrimp, thick cream, tomato coulis, butter, parsley)	}	FROM \$6,50
	<b>Egg &amp; ham mini casserole pot</b> (Egg, ham, butter, thick cream, parsley, shredded cheese, nutmeg)		
	<b>Chicken "basquaise" casserole pot</b> (Chicken, onion, bacon, garlic, red capsicum, tomato, olive oil, chilli, bouquet garni)		
	<b>Eggplant &amp; lime mash casserole pot</b> (Eggplant, parmesan, onion, lime, coriander, olive oil, cinnamon)		

## LUNCH (AUSTRALIAN OPTION) 5 PAX

ALL HOME MADE

SELECTION OF DIP (all served with crackers)	<b>Asparagus (seasonal)</b> (Asparagus, thick cream, lemon juice, carrot, cayenne chilli)	}	FROM \$3,50
	<b>Basil &amp; cashew</b> (Basil, cashew, garlic clove, parmesan cheese, olive oil, lemon juice)		
	<b>Tzatziki</b> (Cucumber, garlic, mint, coriander, olive oil, greek yaourt)		
SALMON & RICOTTA CAKE	<b>Salmon &amp; ricotta cake served in a mini casserole pot</b> (Egg, ricotta, mustard, olive oil, flour, shredded cheese, dill, salmon)		
SELECTION OF SKEWER	<b>Ham &amp; pineapple skewer</b> (Ham, pineapple, green capsicum, dill)	}	FROM \$4,00
	<b>Vegetarian skewer (seasonal vegetables)</b> (selection of seasonal vegetables)		
	<b>Pork &amp; veggies skewer</b> (Lean pork, bacon, onion, tomato, parsley, lemon, olive oil, thyme)		
	<b>Chicken &amp; peanuts skewer</b> (Chicken, peanut, yaourt, onion, paprika, cumin)		
	<b>Beef &amp; cumin skewer</b> (Beef, bacon, cumin, parsley, vegetable stock, oregano)		
TARTINES WITH LAUGHING COW & BACON	<b>Thick slice of bread toasted</b> (Laughing cow cheese, bacon, onions)		

## LUNCH (REST OF THE WORLD OPTION) 5 PAX

ALL HOME MADE

TARTINES WITH AVOCADO & SHRIMP	<u>Thick slice of bread</u> (Avocado, shrimp, tabasco, lemon juice)
SELECTION OF VOL AU VENT	<u>Chorizo &amp; mushroom bite</u> (Chorizo, mushroom, shallots, garlic, breadcrumbs, parley, parmesan cheese) <u>Ham &amp; bechamel bite</u> (White sauce, ham, cheese, nutmeg) <u>Spinach &amp; bechamel bite</u> (White sauce, spinach, cheese, nutmeg)
SELECTION OF FEUILLETE	<u>Spinach &amp; ricotta slice</u> (Puff pastry, spinach, ricotta, onion, butter, parsley, egg) <u>Crab slice</u> (Puff pastry, crab, shallots, garlic, curry, mustard, thick cream, egg) <u>Chicken &amp; mushroom slice</u> (puff pastry, chicken, parsley, onions, thick cream)
CHICKEN CRUMBED IN OATMEAL	<u>Curry crumbed chicken bites in oatmeal</u> (Chicken, egg, yaourt, lemon, chill, oatmeal, mustard, curry)



FROM \$6,50



FROM \$5,00

## LUNCH (SANDWICHES & SALADS) 5 PAX

SANDWICHES & WRAPS		PRICE
MINI BAGEL	ASSORTED SEASONAL FILLINGS	\$4,30
MINI BAGUETTE		\$4,50
WRAPS		\$6,80
SQUARE (4 points)		\$6,50
SQUARE (6 points)		\$6,00



FROM \$ 4,30

SELECTION OF JAPANESE SANDWICH	<b>Maki sandwich</b> (Surimi, cucumber, egg, tarama, avoccado, ginger, wasabi, nori, rice)
	<b>Japanese egg sandwich</b> (Egg, cucumber, mayonnaise, mustard, toast)
	<b>Japanese crumbed pork sandwich</b> (Pork, wheat flour, egg, breadcrumb, cabbage, butter, mustard)



FROM \$7,50

SELECTION OF BASIC SALADS	<b>Garden salad</b>
	<b>Potato, mayonnaise &amp; chives salad</b>
	<b>Greek salad</b>
	<b>Caesar salad</b>



FROM \$5,00

SELECTION OF EXOTIC SALADS	<b>Morrocan taboulet</b>
	<b>Cauliflower &amp; bacon salad</b>
	<b>Tomato, basil, onion &amp; bread salad</b>



FROM \$5,50

FRITTATA	<b>Large Frittata</b>
----------	-----------------------



FROM \$22,00 for 10 person