

Small plates-price per person**10 person minimum**

Goat cheese stuffed bacon wrapped dates|\$6

Braised bison meatballs, haskap rosemary compote|\$8

Avocado and mango salsa toast (V)|\$8

Warm olives and halloumi(GF)|\$8

Patatas bravas, smoked paprika aioli(GF)|\$6

Southern fried chicken wings (GF) |\$10

Turmeric cauliflower chickpea patties,

jalapeno cashew cream (V)|\$7

Spiced squash, bacon and goat cheese puff pastry|\$8

Handhelds-price per dozen

Braised beef sliders |\$55

Buffalo chicken sliders|\$45

Pork belly bao buns|\$55

Chorizo sliders|\$50

Empanadas (chicken, beef, black bean and cheese)|\$50

Preserved lemon and rosemary chicken skewers(GF)|\$35

Halloumi &grilled vegetable sliders

(Vegetarian)|\$40

Platters- price per person

Charcuterie|\$22 Local cheese, artisan cured meat, preserves and pickles, olives, nuts, fresh and dried fruit, baguette and crackers

Cheese and fruit|\$16 Local artisan cheese, fresh and dried fruit, olives, nuts, baguette and crackers

Antipasto|\$20 Prosciutto, chorizo, marinated bocconcini, local assorted cheese, artichoke hearts, olives, blistered tomatoes, grilled and pickled vegetables, crostini.

Dips |\$8 bruschetta, white bean and sumac, artichoke and roasted garlic dip

Crudite|\$8 fresh cut seasonal vegetables, fine herb ranch, fennel pollen hummus

Fruit|\$9-fresh cut tropical fruit, grapes and berries.