

FUNCTIONS + CATERING

SANDWICHES AND WRAPS PLATTERS (GF Available) \$40⁰⁰

Creamy Egg with Lettuce
Smoked Ham with Cheddar Cheese and Tomato
Pulled Chicken with Seeded Mayo With Lettuce
Char Grilled Eggplant, Capsicum, Roast Pumpkin with Pesto Mayo

CHEESE PLATTERS \$35⁰⁰

(Served with Fig Paste, Dried Apricot and Walnuts served with Strawberries)

Triple Brie
Smoked Cheddar
Creamy Blue

FRUIT PLATTERS \$35⁰⁰

Watermelon, Honeydew, Rockmelon, Strawberries, Grapes

CANAPES (Select 2 of Each) \$30⁰⁰ PP

Hot Canapes
- Mushroom Arancini
- Goats Cheese and Caramelized Onion Tartlets
- Pulled Roast Beef Slider with Slaw and Smokey BBQ Sauce
- Spice Chicken Bites with Chipotle Mayo
- Spring Rolls with Sweet Chilli Sauce

Cold Canapes
- Smoked Salmon Crostini with Dill Can Creme Fish
- Bruschetta Bites
- Whipped Basil Ricotta and Strawberry Crostini
- Cream Cheese and Roasted Tomato with Cucumber Crostini
- Mini Beetroot with Herb Cream Cheese

SET MENU

SERVING OPTIONS

Main Course Only \$40⁰⁰
Two Courses - Entree and Mains or Mains and Desert \$55⁰⁰
Three Courses - Entree, Mains and Desert \$65⁰⁰

ENTREE

- Caesar Salad with Crispy Bacon, Cos Lettuce, Parmesan Cheese and Croutons
- Char Grilled Prawns with Avocado Salsa
- Chicken Filo Parcels with Crispy Bacon, Cheese dressed with a Strawberry Vinaigrette
- Salt and Pepper Squid with Green Salad and Lemon Aioli

MAINS

- Chicken Supreme with Creamy Honey Mustard Sauce and Seasonal vegetables
- Sirloin Beef Fillet with Red Wine Jus and Seasonal Vegetables
- Crispy Skin Atlantic Salmon with Lemon Butter and Seasonal Vegetables
- Stuffed Char Grilled Eggplant with Neapolitan Sauce

DESSERTS

- Classic Sticky Date Pudding with Caramel Sauce and Ice Cream
- Rich Chocolate Brownie with Chocolate Sauce and Vanilla Bean Ice Cream
- Baked Cheese Cake with Mixed Berry Compote and Whipped Cream
- Soft Pavlova with Seasonal Fruit Passion Fruit Syrup

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café + bar