

FUNCTION PACKAGE OPTION 1

Choice of 4 canapes \$30pp

Choice of 6 canapes \$36pp

Choice of 8 canapes \$42pp

CANAPE OPTIONS

Mini bruschettas of fresh tomato, Spanish onion, Persian feta, basil, balsamic glaze and extra virgin olive oil

Golden fried vegetarian spring rolls w/ cranberry sweet chili dipping sauce

Salt and Szechuan calamari w/ garlic aioli

Fresh local Mooloolaba prawns and chorizo, tossed in chilli garlic oil, Spanish onion, semi dried tomatoes and sourdough

Korean-style free range crispy fried chicken wings, Korean BBQ sauce

Porcini and truffled mushroom arancini balls, parmesan cheese, basil pesto, balsamic

Pork belly bites tossed through sticky hoisin sauce

Satay chicken skewers w/ toasted peanuts

Warm house marinated olives

MIXED DESSERT CANAPE PLATTERS (ADD \$3PP)

Cinnamon sugar-dusted churro bites w/ melted ganache

Warm chocolate macadamia brownie bites w/ chocolate ganache

Vanilla cheesecake bites

For Friday/ Saturday evening functions add \$2 to each per-person price

Minimum of 12 people for all function packages

Function packages can be customised for your event on request

We cater to most dietary requirements

Please let us know if you have guests with specific requirements and we will get back to you with available alternatives

LOT104
espresso + wine bar

FUNCTION PACKAGE OPTION 2

Canapes + Mains - \$40pp

Choice of 2 canapes from each course, main course is alternate drop for groups larger than 20

CANAPE OPTIONS

Mini bruschettas of fresh tomato, Spanish onion, Persian feta, basil, balsamic glaze and extra virgin olive oil

Golden fried vegetarian spring rolls w/ cranberry sweet chili dipping sauce

Salt and Szechuan calamari w/ garlic aioli

Fresh local Mooloolaba prawns and chorizo, tossed in chilli garlic oil, Spanish onion, semi dried tomatoes and sourdough

Korean-style free range crispy fried chicken wings, Korean BBQ sauce

Porcini and truffled mushroom arancini balls, parmesan cheese, basil pesto, balsamic

Pork belly bites tossed through sticky hoisin sauce

Satay chicken skewers w/ toasted peanuts

Warm house marinated olives

Main selections

Panko crumbed **chicken schnitzel**, beer battered chips, Asian slaw & lemon

Oven roasted free range **chicken supreme**, rosemary potatoes, asparagus, garlic cream sauce

Slow braised **beef cheeks**, creamy mashed potatoes, baby carrots, green beans & red wine jus

Creamy **prawn pasta** in creamy garlic cream sauce served with linguini

Roasted **beetroot and falafel salad** served w/ candied walnuts and a coconut and maple dressing
V/VGNO

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espresso + wine bar

FUNCTION PACKAGE OPTION 3

2 courses (entrée + main OR main + dessert) -\$47 pp

3 courses (entrée, main, dessert) - \$56pp

Choice of 2 from each course for groups under 20, choice of 3 from each course with alternate drop for groups larger than 20

Entrée selections

Mini bruschetta's of fresh tomato, Spanish onion, Persian feta, basil, balsamic glaze and extra virgin olive oil. V/VGN/GFO

Golden fried vegetarian spring rolls w/ cranberry sweet chili dipping sauce. V/VGN

Salt and Szechuan calamari w/ garlic aioli. GFO

Fresh local Mooloolaba prawns and chorizo, tossed in chilli garlic oil, Spanish onion, semi dried tomatoes and sourdough. GFO

Korean-style free range crispy fried chicken wings, Korean BBQ sauce GFO

Porcini and truffled mushroom arancini balls, parmesan cheese, basil pesto, balsamic V

Pork belly bites tossed through sticky hoisin sauce GFO

Satay chicken skewers w/ toasted peanuts GFO

Warm house marinated olives V/VGN

MAIN SELECTIONS

Panko crumbed **chicken schnitzel**, beer battered chips, Asian slaw & lemon

Oven roasted free range **chicken supreme**, rosemary potatoes, asparagus, garlic cream sauce

Slow braised **beef cheeks**, creamy mashed potatoes, baby carrots, green beans & red wine jus

Creamy **prawn pasta** in creamy garlic cream sauce served with linguini

Roasted **beetroot and falafel salad** served w/ candied walnuts and a coconut and maple dressing
V/VGNO

DESSERT SELECTIONS

House made vanilla bean **panna cotta**, almond praline, berry compote and fresh strawberries

Warm **Churros** tossed in cinnamon sugar, chocolate ganache dipping sauce

Chocolate macadamia **brownies** with ice cream and fresh strawberries

House made **Vanilla cheesecake** served with cream and pecan praline

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espresso + wine bar