## SKIFFIES

 FUNCTION MENU

## CANAPES <br> $$
\$ 45-4 \text { canapes } \$ 55-6 \text { canapes } \$ 65-8 \text { canapes }
$$

## Hot Canapés

Satay chicken skewers with spicy peanut sauce

Mushroom arancini with aioli (V)

Garlic and chilli dusted calamari

Crispy chicken wings with ranch sauce

Spinach \& ricotta pastizz (V)

Baja fish bites with lime chilli aioli

Steamed prawn and vegetable dumplings with a sweet chilli and soy dipping sauce

## Cold Canapés

Skiffies prawn cocktail lettuce cup

Smoked salmon on semolina blini, sour cream \& chives

Beetroot, pumpkin and feta tartlet with basil pesto (V)

Fresh oysters with shallot \& vinaigrette dressing

Rare roast beef on crouton, with roasted cherry tomato and horseradish cream

Tomato bruschetta with shaved parmesan and balsamic glaze

## Substantial Canapés

Fish bites with lime chilli aioli and chips
Gnocchi with peas, mushrooms, truffle butter and shaved parmesan

Pulled brisket brioche sliders with slaw Quinoa salad with roasted pumpkin, feta, pepitas \& pinenuts in a citrus dressing (Add chicken)

## Food Platter (caters for 15 pax)

Antipasto Platter \$85
Cheese Platter \$95
Mezze Platter \$130

Fruit Platter \$65

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## SET MENU

## 2 COURSE - \$60 3 COURSE - \$75

## To Start

Selection of 3 canapes to share

> Main alternate drop

300g Grain Fed Sirloin w/ chips, salad \& a pink/green peppercorn butter Crispy Skin Salmon Fillet w/ roasted vegetables, romesco \& tomato salsa Vegetarian/Vegan Option

## Side

## Choose 1

Steak Fries w/ ketchup
Garden Salad - mixed leaves, cucumber, tomato, radish, balsamic reduction

## Confit Garlic \& Truffle Bread

## Dessert <br> Choose 2

Lemon Tart w/ berry compote \& vanilla ice-cream
Warm Apple Crumble Tartlet w/ vanilla ice-cream
Flourless Chocolate Cake w/ vanilla ice-cream

