

## CATERING MENU (exclude GST)

<b>Sandwiches</b>	<b>11.5</b>	<b>Wraps</b>	<b>10.5</b>	<b>Slices (can be cut into half)</b>	<b>5.0</b>
Breakfast sandwich with scrambled eggs, bacon, tomato		Korean fried chicken		Chocolate brownie	
Ham & cheese sandwich with mustard aioli, mango & peach relish, mesclun		Grilled teriyaki chicken		Caramel slice	
Japanese pork katsu sandwich, apple sauce, aioli, coleslaw		Smoked chicken		Ginger and pistachio slice	
Smoked chicken, brie, cranberry sauce		Quinoa and feta falafel V		Chocolate caramel slice GF	
Roasted mushroom medley, halloumi, basil pesto, aioli, hummus, mesclun V		<b>Sausage rolls</b>	<b>10.5</b>	Chocolate & Walnut brownie VG	
Slow cooked beef brisket, barbecue sauce, smoked cheddar, aioli, gherkins, mesclun		Pork		<b>Cakes</b>	<b>7.0</b>
		Lamb		Vanilla and mixed berry	
		Beef		Double Chocolate	
		<b>Scone</b>	<b>5.0</b>	Lemon and coconut	
		Date		Raspberry lamington	
		Cheese		Chocolate lamington	
				Passionfruit slice GF	

## PLATTER (caters to 6-8 people)

<b>Morning tea</b>	<b>65.0</b>	<b>Afternoon tea</b>	<b>75.0</b>	<b>Antipasto</b>	<b>75.0</b>
(10 pieces of each items)		(10 pieces of each items)		Cured meats	
Sweet and savoury scones V		Mini vegetable quiches V		Smoked cheddar, brie, chilli & garlic cream cheese, Cheese stuffed red pepper	
Mini assorted danishes N		Mini sausage rolls		Marinated olives, House pickles, Crackers, Fruit paste, Hummus	
Mini breakfast croissant V		Quinoa and feta mini falafels V, GF			
Mini frittata V, DF		Chicken karaage GF			
Served with butter, relish, and jam		Served with ketchup, sweet chilli sauce, and aioli			

DF: Dairy-free

GF: Gluten-free

V: Vegetarian

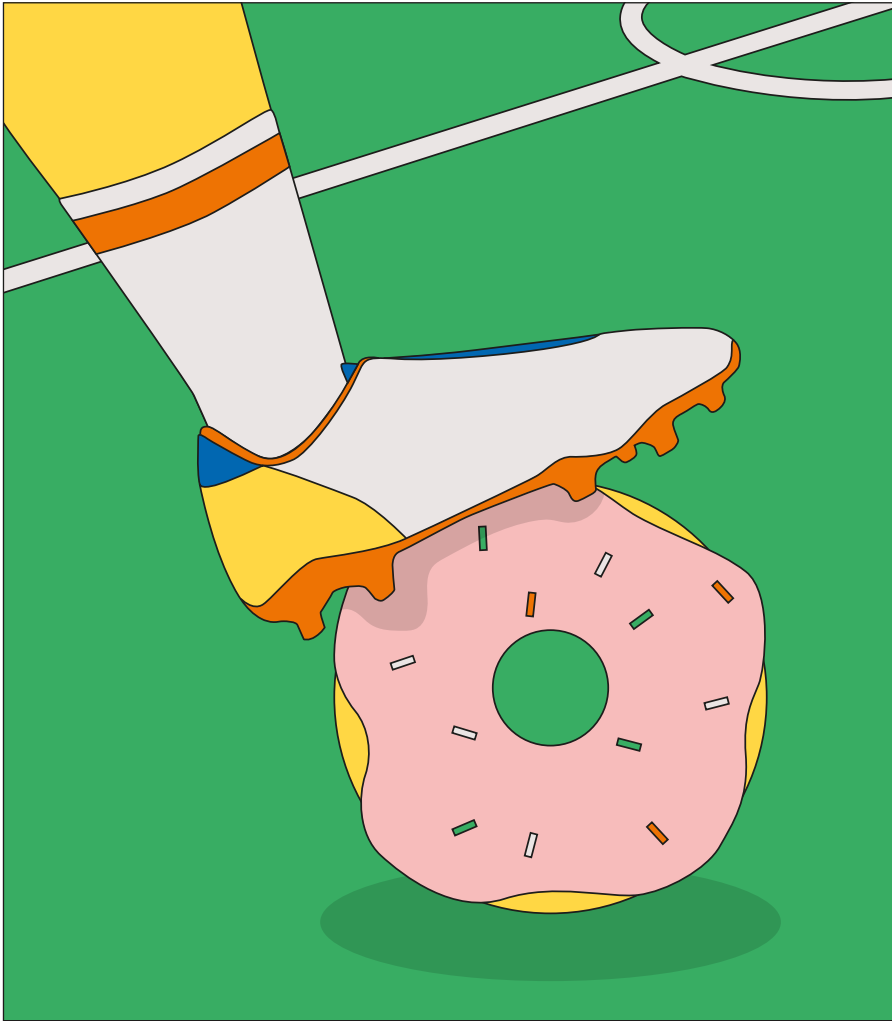
VG: Vegan

GFO: Gluten-free option

VO: Vegetarian option

VGO: Vegan option





# WUDDLE

## CANAPES

minimum 30 per item

Cucumber cylinder, avo mousse V, GF **4.0 ea**

Mini beef sausage rolls **4.5 ea**

Mini vegetarian tart V **4.0 ea**

Smoked salmon on grain crostini, cream cheese **4.5 ea**

Korean fried chicken bites **10.0 per bowl**

Mini pork belly slider, hoisin sauce, slaw **6.5 ea**

Smoked beef brisket slider, BBQ sauce, smoked cheese, baby cos **6.5 ea**

Miso glazed crispy tofu karaage, kewpie mayo slider V **6.5 ea**

Quinoa and feta falafel with honey mustard mayo V **3.5 ea**

## BUFFET

55.0 per person

Choice of 2x Main, 3x Salads and an assortment of desserts

### Main

Honey glazed champagne ham served with apple sauce and mustard

Roasted lamb leg served with chimichurri

Grilled chicken breast served with gravy

Smoked beef brisket served with beef gravy

## SALADS

55.0 per sharing bowl

Iceberg, tomato, herbs, parmesan, crispy bacon served with ranch dressing GF

Roasted broccoli, almond, lemon vinaigrette, chilli flakes GF, DF, N, VG

Soba salad, cucumber, carrot, mung bean, sesame dressing

Roasted gourmet potato salad, mustard, aioli, herbs V, GF

Pasta salad, basil pesto, smoked chicken, parmesan cheese

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