

theattic
bar & restaurant
its time to come up a level

*Canapes - \$4.20 per piece
Minimum Order 20 per canape*

Hot Canapes

Pork Belly Bite (gf)

Dehydrated apple

Southern Chicken Tenders

Chipotle aioli

Chili Soy Tofu Cup (ve, gf)

Baby cos, vermicelli

Garlic Bruschetta (v)

Roma tomato, buffalo mozzarella, basil pesto

Garlic Prawn Skewers (gf, df)

Bang bang sauce, bell pepper

Arancini Balls (ve, gf)

Butternut, beetroot, baby spinach, carrot and fennel puree

Beef Cheek Croquets

Chimichurri creme fraiche

Bacon Wrapped Scallop (gf, df)

Garlic aioli

Harissa Lamb Sliders

Brie, cos, fresh tomato

Texas Chicken Slider

Jalapeno, chipotle aioli

BBQ Pulled Pork sliders

Slaw, pickled onion

Cold Canapes

Mini Caesar Cups (gf)

Baby cos, bacon dust, pecorino, garlic croutons

Fruit Skewers (ve)

Market fresh seasonal fruit skewers

Rice Paper Rolls (gf)

Beef, vermicelli, sweet chili

or

Prawn, vermicelli, soy sauce

Smoked Salmon

Vol au vent, cream cheese, lime, dill

Cleveland Oysters (gf, df)

Chilli, Soy, pico de gallo

Platters

Land board \$71

Smokey BBQ rib fingers, southern fried chicken, vegetable dumplings, pulled pork sliders, polenta chips, 200g chargrilled sirloin, garlic ciabatta, chipotle aioli, beetroot relish

Sea board \$74

Fresh Cleveland oysters, drunken mussels, garlic prawns, seared scallops, smoked salmon, fish bites, smoked paprika squid, prawn twisters, garlic ciabatta, gyoza, bang bang sauce

Cheese Platter - \$74 (gf)

Aged cheddar, crumbed camembert, kikorangi cheese, port wine cheddar, pesto, sundried tomato, olives & feta, fresh grapes, rice crackers, beetroot relish

Brownie Platter - \$71 (gf)

Chantilly

All canapes and platter must be pre ordered and paid

A week in advance of your booking