

# The Dishery

## FUNCTION MENU

### CANAPES & BBQ BUFFET

*Subject to seasonal change & availability*

#### **CANAPES \$20 for 3 options, \$8 each additional option**

Cucumber with smoked salmon pate and salmon caviar

Thai sausage rolls with bbq sauce

Fresh crispy corn tortilla with line caught ceviche

Courgette fritter with curry sauce and cashew cream

12 hr smoked grass-fed brisket sliders (and mini chickpea patties)

Braised beef with pickles on a poppadom

Poached pear and windsor blue with onion marmalade on walnut bread

#### **BUFFET STYLE BBQ \$50**

Slow cooked beef cheeks with bourbon and mushroom

Artisan sausages

House smoked salmon with creme fraiche, pickles & beetroot

Garden salad

Seasonal salad, hearty and delicious

Freshly baked bread & bun selection

#### **DESSERT \$10 per option**

Plant based panna cotta (VG, GF)

Rose and raspberry lamington ice cream sandwiches

Affogato - vanilla ice cream, espresso & rose rabbit orange liqueur (GF) - **\$15**

*We have a mixed use kitchen, menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts & milk.*

*WE TAKE PRIDE IN SOURCING LOCALLY PRODUCED ETHICAL INGREDIENTS WHERE POSSIBLE*