## 69 Tory Meeting Venue

## Minimum of 5 per item is required.

## *Dietaries MUST be requested upon ordering*

## SANDWICHES, ROLLS AND WRAPS - $\$ 7.00$ per item

Chef's choice selection of club sandwiches (including vegetarian) (2pp)
Charcoal sesame bun - Hoisin pulled pork, slaw in lime mayo, daikon, and rocket.
Mini sliders - Beef patty, relish, mustard, cheese, and caramelised onion (2pp)
Ploughman sandwich - Cajun beef, ranch, rocket, fried onions, Swiss cheese, and
chimichurri
Turkish wedge - Fried chicken breast, lettuce, chipotle mayo, buffalo sauce, onion,
and avocado
Bhan mi sub - Honey soy glazed tofu, pickled vegetables, vegan sriracha mayo and
coriander (vegan)

## SAVOURY \$6.00 per item

Chorizo, red pepper, feta mini quiche
Kumara rosti topped with smoked salmon, crème fraiche, pickled onion, celery curls and dill (GF)
Jalapeno poppers filled with two cheese bacon mix \& ranch dipping sauce (2pp)
Bao buns - Char Siu pork belly, pickled cucumber, daikon, and wasabi mayo

Fried satay chicken skewers with lime mayo dipping sauce (GF) (DF)

Teriyaki beef, cashew, fried onion, capsicum, rocket rice papers with sweet chilli dipping sauce (GF) (DF)
Individual Korean chicken cups - fried chicken tossed in gochujang sauce, slaw, cucumber, kewpie mayo.
Popcorn Shrimp cups - Crumbed shrimps, slaw in lime mayo, diced avocado, cucumber ribbons in individual cups.
Butter chicken pies

## SALAD - \$8.00 per item

Roast cauliflower, bacon, spring onion, cheddar, celery, with lettuce tossed in creamy dill dressing (GF) (Keto)

Pasta, olive, feta, pumpkin seeds tossed in chargrilled capsicum sauce with rocket and balsamic reduction (V)
Quinoa, chopped peanuts, slaw, edamame, snow pea shoots, coriander, and lettuce with peanut coconut dressing (GF) (Vegan)

Falafel, beetroot, cucumber, pickled red onion, baby spinach with pomegranate vinaigrette (GF) (Vegan)
White bean, artichoke, kumara, sundried tomato, cashew, baby spinach tossed in herb vinaigrette (GF) (Vegan)

## SWEET \$6.00 per item

Strawberry filled donut coated in powdered sugar (V)
Double chocolate chunk brownie with a caramel swirl (V)

Boysenberry chocolate friands topped with whipped ganache (V) (GF)
Belgian Biscuits (Vegan)
Mini carrot cake topped with cream cheese frosting and pistachio (V) (GF)

Individual pavlova topped with cream, fruit, passionfruit (V) (GF)
Melting moments with passionfruit buttercream (V)
Gluten free lemon slice (V) (GF)
Whittaker's dark chocolate and orange tartlets (V)
Seasonal Fresh Fruit Platter (5-7) \$35.00 OR (10-12) \$70.00

