

CANAPÈS

COLD

- Prosciutto and melon rosette (*GF, DF*)
- Chicken pate on crouton with roasted fig (*GFO*)
- Devilled egg (*V, GF, DF*)
- Prawn cocktail lettuce cup (*GF, DF*)
- Smoked salmon blini with dill creme fraiche (*GFO*)
- Caponata bruschetta (*GFO, V*)
- Oysters with mignonette dressing (*GF*)

HOT

- House made sausage roll with tomato relish
- Braised beetroot and goats cheese tartlet (*V, VGO*)
- Pea and manchego croquette with romesco (*V*)
- Teriyaki chicken skewer (*GF*)
- Stuffed prune roasted in bacon (*GF*)
- Tempura murray cod with lemon myrtle aioli (*GFO*)
- Chermoula lamb cutlet (*GF*)
- Roadhouse cheeseburger slider (*GFO*)
- Country glazed meatball (*GF*)

PLATTERS

Suitable for 6-8 pax, \$49 per platter

- Sushi (*VO, VGO, GF*)
- Fried Asian (*VO, VGO*)
- Sandwich (*VO, VGO*)
- Antipasto (*VO, VGO, GF*)
- Bread and dip (*VO, VGO, GF*)
- Pastry (*VO*)
- Three cheese (*V, GFO*)
- Fruit (*V, VG*)

BRUNSWICK EST. 2021 BALLROOM

PACKAGES

GOLD

Eight roving canapes
Choice of four platters
\$37 per person

SILVER

Five roving canapes
Choice of three platters
\$28 per person

BRONZE

Three roving canapes
Choice of two platters
\$21 per person

ADDITIONAL PLATTERS

\$49 per additional platter (suitable for 6-8 pax)

DIETARY REQUIREMENTS & ALLERGIES

Please let us know of any dietary requirements or allergies within your party. Our menu is flexible and can be altered to accommodate your requests.

V = Vegetarian, VG = Vegan, VO = Veg Option, VGO = Vegan Option

GF = Gluten Free, GFO = Gluten Free Option

DF = Dairy Free