

IRONIC CAFÉ –CATERING

-wine barrel antipasto– cheeses, salmon, smoked chicken, olives, crackers, pesto, breads, hummus, salami, sundried tomatoes etc (serves 20-25) (gfo,dfo,vego,vegan) 250

-HALF wine barrel antipasto– cheeses, salmon, smoked chicken, olives, crackers, pesto, breads, hummus, salami, sundried tomatoes etc serves10-15) (gfo,dfo,vego,vegan) 130

- cheese board – 4 different cheeses, lavosh, bread & chutney (serves 20) (gfo,vegan,vego) 200

- karage chicken bao buns w Asian slaw (gfo) 7

- blue cod bites w house made tartare sauce (gfo) 6

- chorizo & prawn skewer (gf) 5.5

- fresh tomato, red onion & coriander bruschetta (gfo, vego,vegan) 5

- smoked salmon bilinis with citrus creme fraiche 5

- bite sized cheese puffs w olive (veg)5

- ham & egg or vegetarian pinwheel (vego) 6.5

- pork sausage rolls 5.5

- chicken & mushroom filo (veg) 6.5

- vegetable frittatas w mini beetroot & orange chutney (veg) 7

- blue cheese crostini with pear fig & brazil nut chutney (veg) 5

- rare beef crostini w onion jam (gfo) 5

- pretzel mini cheese balls (veg,gf) 5

- mini roast vegetable quiches (veg/vegan) 7

- chicken skewers with satay dip (gf) 6

- feta, chorizo & cherry tomato skewers (vego,gf) 5.5

- mixed slice bites (1/3 of slice, gfo) 3

- mini macaroons (gf) 6

- mini berry cheesecake 6

- mini carrot cake 6

Veg = vegetarian

vegan = vegan

gfo = gluten free option

Vego = vegetarian option

vegan= vegan option

gf = gluten free