

IRONIC CAFÉ –CATERING

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

-HALF wine barrel antipasto– cheeses, salmon, smoked chicken, olives, crackers pestos, breads, hummus, salami, sundried tomatoes etc (serves 10-15) (gfo,dfo,vego,vegano) 130

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

- karage chicken bao buns w Asian slaw (gfo) 6

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

- chorizo & prawn skewer (gf) 5

- fresh tomato, red onion & coriander bruschetta (gfo, vego,vegano) 4.5

- smoked salmon bilinis with citrus creme fraiche 5

- bite sized cheese puffs w olive (veg)4

- ham & egg or vegetarian pinwheel (vego) 5

- bite sized pork sausage rolls 4

- chicken & mushroom filo triangles(veg) 5.5

- vegetable frittatas w mini beetroot & orange chutney (veg) 5

- blue cheese crostini with pear fig & brazil nut chutney (veg) 4.5

- rare beef crostini w onion jam (gfo)4.5

- pretzel mini cheese balls (veg,gf) 5

- mini roast vegetable quiches (veg/vegan) 6

- chicken skewers with satay dip (gf) 6

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

- mixed slice bites (1/3 of slice, gfo) 2.5

- mini macaroons (gf) 5

- mini berry cheesecake 5

- mini carrot cake 5

Veg = vegetarian

vegan = vegan

gfo = gluten free option

Vego = vegetarian option

vegano= vegan option

gf = gluten free