

IRONIC CAFÉ –CATERING

- wine barrel antipasto– cheeses, salmon, smoked chicken, olives, crackers pestos, breads, hummus, salami, sundried tomatoes etc (serves 20) (gfo,dfo,vego,vegano) 200
- cheese board – 4 different cheeses, lavosh bread & chutney (serves 10) (gfo,vegano,vego) 95
- karage chicken bao buns w Asian slaw (gfo) 5
- bue cod bites w house made tartare sauce (gfo)4
- chorizo & prawn skewer (gf) 4
- fresh tomato, red onion & coriander bruschetta (gfo, vego,vegano) 4
- smoked salmon bilinis with citrus creme fraiche 4
- bite sized cheese puffs w olive (veg)3
- ham & egg or vegetarian pinwheel (vego) 4
- bite sized pork sausage rolls 4
- chicken & mushroom filo triangles(veg) 5
- vegetable frittatas w mini beetroot & orange chutney (veg)5
- blue cheese crostini with pear fig & brazil nut chutney (veg) 4
- rare beef crostini w onion jam (gfo)4
- pretzel mini cheese balls (veg,gf) 3.5
- mini roast vegetable quiches (veg/vegan) 4.5
- chicken skewers with satay dip (gf)4
- feta, chorizo & cherry tomato skewers (vego,gf) 4
- mixed slice bites (gfo) 2
- mini macaroons (gf) 3
- mini berry cheesecake 3
- mini carrot cake 3

Veg = vegetarian

vegan = vegan

gfo = gluten free option

Vego = vegetarian option

vegano= vegan option

gf = gluten free