

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) 9
- blue cod bites w house made tartare sauce (gfo) 7
- chorizo & prawn skewer (gf) 5.5
- smoked salmon bilinis with citrus creme fraiche 6
- bite sized cheese puffs w olive (veg)5
- ham & egg or vegetarian pinwheel (vego) 7
- pork sausage rolls 6
- chicken & mushroom filo (veg) 7.5
- vegetable frittatas w mini beetroot & orange chutney (veg) 7
- crispy cheese & pickle balls (veg) 6
- rare beef crostini w onion jam (gfo) 5.5
- pretzel mini cheese balls (veg,gf) 5
- mini roast vegetable quiches (veg/vegan) 7
- chicken skewers with satay dip (gf) 6.5
- chicken filo, cranberry , brie cups 6
- salmon & dill mousse on a crispy cheese bread 6
- aracini balls – pea & parmesan OR mushroom & thyme 5.5
- cucumber rounds, whipped feta & prawn 6
- roast beef, horseradish cream on sourdough bread 6
- cherry tomato, fresh basil, burrata, central otago olive oil 6

Veg = vegetarian

vegan = vegan

gfo = gluten free option

Vego = vegetarian option

vegan= vegan option

gf = gluten free