

Café Burrinja Function Menus

Finger food savoury options (for smaller groups, under 25 guests)

- Blinis with smoked salmon, cucumber raita & fennel tops
- Crostini with chorizo, brie, tomato relish and greens
- House made Spanish meatballs with spiced tomato (GF)
- House made chicken terrine with herb emulsion and greens (GF)
- Beetroot, chickpea and quinoa falafels (GF, Vegan)
- House made pork spring rolls with sweet chilli, lime dipping sauce
- Frittata with bacon, cheese, native pepper and parsley (GF)
- Individual pumpkin and feta tartlets Lemon myrtle chicken skewers w hollandaise sauce (GF)

Finger food options (additional to list above, for groups of 25 guests or more)

- Native pepper calamari w lime aioli (GF)
- Grange Ridge Beer battered fish bites
- Macadamia and bush honey stuffed mushroom caps (GF)
- Mini burger sliders with lettuce, cheese, tomato and aioli

Sweet options

- Mini pavlovas with passionfruit and cream (GF)
- Orange and dark cocoa vegan bites (GF, Vegan)
- Mini caramel slice bites
- Mini orange and almond cakes (GF)
- Mini mixed berry cheesecakes
- Mini muffins (mixed flavours)

\$3.00 per person per item, with a minimum of 3 items.

Additional items will be charged at \$3.00pp

Any dietary requirements will be catered for with one week notice

Tea and coffee station with pour over coffee will be charged at \$3.50 per person.

Teas will include some herbal options.

Juice (orange or apple) will be charged at \$10 per jug.

BURRINJA FUNCTION MENUS

2 or 3 course set menu

Entrée

- Native pepper calamari with wild rocket salad and lime aioli (GF)
- Beetroot, chickpea and quinoa falafels with herb emulsion and beetroot chips (GF, Vegan)
- House made pork spring rolls with sweet chilli, lime dipping sauce
- Chilli, garlic and lemon prawns with coconut rice and lemon wedge (GF)
- Sweet potato and corn fritters with greens, halloumi and beetroot relish (GF)

Mains

- Chicken breast stuffed with brie and spinach served on a bed of sweet potato mash and sautéed greens with a creamy Moroccan sauce (GF)
- 200g porterhouse steak (All cooked Medium) served with hand cut chips, garden salad and native pepper jus (GF)
- Grange Ridge Beer battered flathead served with hand cut chips, garden salad, house made tartar sauce and lemon wedge
- House made ricotta gnocchi with pumpkin, pine nuts, spinach, semi dried tomatoes and parmesan cheese (Add chicken if not vegetarian)
- Slow braised lamb shank in a rich tomato jus served on a bed of garlic and herb mashed potato and sautéed greens (GF)

Dessert

- Flourless chocolate mud cake with dark chocolate ganache (GF)
- Cold set mixed berry and lindt white chocolate cheesecake
- Individual pavlovas with passionfruit and Chantilly cream (GF)
- Vanilla bean panna cotta with mixed berries (GF)
- Sticky date pudding with salted caramel sauce

All served with double cream and mixed berry compote

Menu items based on 50/50 alternate drop. You choose 2 items and we serve it to your guests alternately)

Option for 3 item menu choice has a \$5.00pp surcharge. That is you choose 3 items and we alternate between the 3.

2 course 50/50 alternate drop \$35.00pp

2 course and shared dip platters \$37.00pp

2 course and shared antipasto platters \$40.00pp

3 course 50/50 alternate drop \$45.00pp

BURRINJA FUNCTION MENUS

Shared platter options

\$50 fruit platter (seasonal)

\$80 platters

- Finger sandwiches (meat and veg varieties)
- Trio of house made dips, toasted Turkish bread, crackers, grissini, etc...
- Sushi platter
- Petit four platter

\$110 platters (includes grissini, toasted Turkish bread and a selection of crackers)

- Antipasto platter
- Three cheese platter

All platters cater for approximately 20 guests. Larger or smaller groups will be catered for accordingly.

Any dietary requirements will be catered for with one week's notice.

Drinks

Tea and coffee station with pour over coffee will be charged at \$3.50 per person. Teas will include some herbal options.

Juice (orange or apple) will be charged at \$10 per jug.

NOTE

Please note at Café Burrinja we are all about making that special occasion or meeting lunch all *about you* so if the above menus are not just the right fit for you, please speak with us to create the correct menu for your event!