



Function/Catering Menu

Antipasti platters – \$17 per head (can be less for less food – can work to a budget)

- Country Pork terrine
- Aged Hand Cut Cheddar
- Hummus & dukkah
- Mustards and chutney
- Marinated vegetables & pickles
- Bread and crackers

Add Toastie squares – \$7 per head (2 squares per person)

- Ham, cheese & pickle
- Mushroom (with or without cheese)

Add Fresh Filled Baguettes from \$12 per head – assorted fillings, changing weekly

Add Canapes – \$6 per head, per piece

HOT

- Potato croquettes (vegetarian)
- Mini sausage roll
- Frittata squares (gf, vegetarian)
- Beef meatballs with tomato sugo (gf)
- Roast vegetable falafel, harissa hummus dip (gf, vegan)

COLD

- Olive tapenade, marinated Goat's feta, crouton (vegetarian)
- Poached chicken, bacon lardon, preserved lemon, crouton (df)
- Wiltshire ham, free range egg grabiche, crouton (df)
- Smoked salmon, dill crème fraiche, capers, crouton

Add small cakes – \$5 per head

Add fruit platter – \$5 per head

*Menus need to be finalised at least one week before event.
Specific dietaries can be catered for with advanced notice.*

FOR ORDERING AND AVAILABILITY PLEASE EMAIL hello@myrtlewinecafe.com