



Function/Catering Menu

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

Country Pork terrine
Cured meats
Aged Hand Cut Cheddar
Persian Fetta
Hummus & dukkah
Mustard 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, cut in half or thirds

Add Canapes - \$6 per head, per piece

HOT

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

COLD

- Hummus, roasted mushroom & dukkah, crouton (vegan, contains nuts)
- Mustard, cured meat, cornichons, 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