WILSTON VILLAGE BAR

FUNCTION MENU

PLATTERS

Charcuterie Platter (20) $150
Selection of cheeses, cured meats, house made chutney and relish, with lavosh crackers & seasonal fruits

Mezze Platter (20) $150
Lamb koftas (8), pumpkin arancini (8), pita bread, olives, hummus, tzatziki, baba ghanoush, feta, cucumber sticks & carrot sticks

Sliders Platter (20) $150 - choice of 1 type per platter
Haloumi Sliders – Grilled haloumi, lettuce, tomato & house made tzatziki
Grilled Chicken Sliders – Grilled chicken, bacon, lettuce & chipotle sauce
Cheeseburger Sliders – House made beef patty, bacon, melted cheese, onion, pickles & house made burger sauce

Lamb Koftas (20) $125
Lamb koftas with tzatziki

Smoked Salmon Blinis (20) $100
Blinis topped with lemon zest cream cheese, smoked salmon & dill

Bruschetta Board 20 pieces $60 (VE) GFO +$15
Garlic rubbed chargrilled Turkish bread with tomato, red onion, parsley, & basil, dressed with olive oil & balsamic glaze

Arancini Board (25) (GF) (VE) $100
Roast pumpkin arancini with truffle aioli

Asian Platter (40) $100 – (V) available on request
Selection of Asian canapés with sweet chilli sauce

Mini Quiche Lorraine (24) $100
w/ tomato & BBQ sauce

Party Pies (24) $100
Gourmet Beef party pies w/ tomato & BBQ sauce

House Made Sausage Rolls (24) $100 GFO +$10
w/ tomato & BBQ sauce

Dietary requirements can be catered for, please discuss prior to event