

Biff Tannin's Function Menu

Canapés

Smoked Salmon and Cucumber

Smoked salmon and herbed crème fraiche served atop a fresh slice of cucumber (g/f)

\$3.50 per piece

Caprese Skewers

Cherry tomatoes, bocconcini and fresh basil leaves lightly drizzled with balsamic glaze served on individual skewers (v, g/f)

\$3 per piece

Chorizo and Blue Cheese Toasts

Soft blue cheese and grilled chorizo sausage served atop crusty French bread

\$3.50 per piece

Prosciutto Wrapped Asparagus Twists

Asparagus wrapped in prosciutto, served crispy and warm with a light citrusy dip (g/f)

\$3.50 per piece

Pumpkin and Goats Cheese Mini Bruschetta

Meredith goats cheese and roasted pumpkin served on crusty French bread with a generous drizzle of pesto oil (vg, v)

\$3.50 per piece

Assorted Sushi Handrolls

*A selection bite size sushi handrolls, served with pickled ginger, wasabi and soy sauce (vgo)
(min 60 pieces)*

\$3 per piece

All above Canapés must be purchased in lots of 30.

Pizzas

Select any 4 pizzas from our current pizza menu to be served to your guests in mini pizza squares

\$70

Grazing Stations

Vegan Station

A selection of unlimited vegan cheese, dips, bread, lavosh, olives, antipasti and fruit pastes

2.5hr service

\$240

Cheese Station

A selection of unlimited cheeses, bread, lavosh, olives, antipasti and fruit pastes

2.5hr service

\$240

Cheese and Charcuterie Station

A selection of unlimited cheeses, charcuterie, bread, lavosh, olives, antipasti and fruit pastes

2.5hr service

\$320

Gourmet Pastries

All Gourmet Pastries are \$3 each, each variety must be purchased in lots of 24.

Black Angus Beef Party Pie

Chicken and Mushroom Party Pie

Gourmet Sausage Rolls

Spinach and Ricotta Pastries (v)

Quiche Lorraine

Quiche Sweet Potato Leek and Red Capsicum (v)

Desserts

\$10 Cakeage Fee

Extra desserts can be arranged upon request

Note: Gluten free options available upon request

Our Recommendations...

We realise that deciding how much food to order can be tricky, we're here to help!

We recommend choosing a selection that will satisfy all your guests, for example ensuring you have a few options for vegetarians or gluten intolerants can be helpful in ensuring all your guests are happy.

For functions under three hours, we recommend 2-3 pieces per guest. For functions 3+ hours we recommend 4-7 pieces per guest.

We are also more than happy to discuss any other requests you might have for your function, and we will do our best to accommodate these requests as much as possible.

v = vegetarian

vg = vegan

vgo = vegan option

g/f = gluten free