

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, vgo)

\$3.50 per piece

All above Canapés must be purchased in lots of 30.

Pizzas

We have an extensive pizza range which we can supply for your function with gluten free and vegan options available. Please see our separate pizza menu (available on the website, or get in touch with our friendly staff for a copy).

All of our pizzas are 12 inches and will be cut into bite size squares for your function.

Grazing Stations

Vegan Grazing Station

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

Up to 20 guests - \$100

20-40 guests: - \$175

40-60 guests - \$250

60 - 80 guests - \$325

(2.5 hour service of continuously topped up food items)

Cheese and Charcuterie Grazing Station

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

Up to 20 guests - \$130

20-40 guests: - \$210

40-60 guests - \$290

60 - 80 guests - \$370

(2.5 hour service of continuously topped up food items)

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

\$15 Flat cakeage fee which includes the provision of plates and cutlery
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 3+ hours we recommend 4-7 food 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