

GRAZING & NIBBLES

OUR SIGNATURE GRAZING INCLUDES LOCAL & IMPORTED CHEESE, COLD MEATS, FRESH FRUITS, FRESH VEGETABLES, OLIVES, PICKLES, DRIED FRUIT, MAPLE & ROSEMARY NUTS, CRACKERS, HOUSEMADE DIPS, PATE & BREADS
\$18.50pp (Minimum 15 pax)

GOATS CHEESE STUFFED DATES (V, GF)
Woodside saltbush goats cheese, warmed majool dates, pistachio dust
\$3.00

HERB PACKED THAI FISH CAKES WITH SPICY DIPPING SAUCE (GF)
Cape calamari mullet, Thai herbs, fresh chilli oil
\$4.00

BAKED GRAPE AND GOATS CHEESE TART (V)
Maple baked shiraz grape, woodside ashed goats cheese, housemade puff pastry tart
\$4.50

FETA AND SMASHED PEA BIRDS NESTS (V)
Housemade feta, smashed spring pea, mint, kataifi pastry
\$4.50

FORAGED MUSHROOM POLENTA STACK (V)
Garlic mushroom, caramelised red onion, polenta round
\$4.50

SALTED TOMATO AND GRILLED RICOTTA BRUSCHETTA (V)
Crisp sourdough, warm ricotta, salted tomato, garlic oil
\$4.50

LEMON PEPPER FETA IN FILO PASTRY WITH SPICED HONEY (V)
Tangy feta, flaky filo, warm spiced honey
\$4.50

MOZZARELLA MEATBALL SUB WITH HOUSEMADE CHERRY TOMATO SAUCE (GF)
Grass fed beef meatballs, melted mozzarella, cherry tomato sugo, mini roll
\$5.00

CUBAN BLACKBEAN MINI SOFT SHELL TACOS WITH AVOCADO AND MANGO SALSA (V, GF)
Zesty blackbeans, creamy avocado, mango salsa, soft taco shell
\$5.00

ROASTED GNOCCHI, SUNDRIED TOMATO & OLIVE STACKS (V, GF)
Golden gnocchi, sundried tomato, local olives, basil pesto
\$5.00

CHORIZO & MARINATED PRAWN SKEWERS (GF)
Spicy chorizo, marinated prawns, herbed butter
\$5.00

MINI HOT DOGS ON BRIOCHE ROLLS
Mini Frankfurt, brioche, mustard, relish, crispy onion
\$5.00

PULLED PORK SLIDERS WITH SLAP YO MUMMA SLAW AND BABY SPINACH
Pulled pork, house slaw, spinach, brioche bun
\$6.00

BEEF SLIDERS with PANCETTA, VINTAGE CHEDDAR, ROCKET AND CARAMELISED RED ONION RELISH
Grilled beef patty, pancetta, cheddar, sweet onion
\$6.00

CHILLI BLUE SWIMMER CRAB ON RICE NOODLES (GF)
SA blue swimmer crab, chilli, herbs, rice noodles
\$6.00

BEETROOT AND FLEURIEU GIN CURED SALMON (GF)
Charcoal tapioca cracker, beetroot & gin cured salmon, lime pepper aioli
\$6.00

CARDAMOM AND COCONUT CHICKEN SKEWERS WITH ROASTED MACADAMIA DIPPING SAUCE (GF)
Spiced chicken, coconut, roasted macadamia
\$6.00

PEPPERED BEEF & BLUE CHEESE MOUSSE BITES
Rare beef, whipped blue cheese, cracked pepper, lavash cracker, watercress
\$6.50

FLEURIEU LAMB CUTLETS WITH DELEMERE GARLIC AND ROSEMARY (GF)
Locally raised lamb, garlic, rosemary
\$8.00

SCOTCH FILLET TARTARE
Local beef, garden herbs, lemon zest, beerenberg mustard, warrina worcestershire, capers, sourdough baguette
\$8.00

HONEY AND MUSTARD HALLOUMI SKEWERS (V, GF)
House made halloumi, local honey, wholegrain mustard
\$8.00

MINI GARLIC BUTTER POACHED LOBSTER BRIOCHE ROLLS
Sweet lobster, garlic butter, baby herbs, toasted brioche
\$8.00

