



SKIFFIES PARTIES

\$40 – 4 x Canapes

\$50 - 6 x Canapes

\$60 - 8 x Canapes

Hot Canapés

Marinated chicken skewers with mint infused yoghurt

Pulled brisket brioche sliders with slaw

Arancini with aioli (V)

Salt & pepper baby squid with chilli aioli

Tempura oysters with tartare sauce

Cornflake popcorn chicken with wasabi mayo

Spinach & ricotta pastizz (V)

Lime chilli grilled haloumi skewers

Baja fish bites with lime chilli aioli

Corn and edamame kakiyake with teriyaki sauce

Steamed prawn and vegetable dumplings with a sweet chilli and soy dipping sauce

Cold Canapés

Spicy tuna nori chip with edamame puree

Skiffies prawn cocktail lettuce cup

Smoked salmon avocado on cream cheese rye bread

Goats cheese, sundried tomato, basil and baby bocconcini mini tartlet with cavolo nero (V)

Mini smoked chicken, pastrami and pickle open sandwich

Oysters with champagne watermelon granita

Prawn chip topped with scallop and cucumber tiradito

Food Platter (caters for 15 pax)

Antipasto Platter \$79

Cheese Platter \$89

Fruit Platter \$59

Oysters and Prawns (POA)



SKIFFIES PARTIES

BBQ MENU

\$45 PP

GRILL MENU — SERVED WITH BREAD & SAUCE

PERI PERI CHICKEN

GRILLED TUNA STEAK

PORK BELLY

180 GRAM SCOTCH FILLET

WHOLE BABY CALAMARI

GRILLED TERIYAKI TOFU & EGGPLANT SAUCE

(CHOOSE TWO)

SALADS

MIXED PULSE & GRAIN W/ ROASTED CORN, HERBS & LEMON DRESSING

WATERMELON, HALOUMI & POMEGRANATE

GARDEN SALAD W/ SPANISH ONION, TOMATO & CUCUMBER

(CHOOSE TWO)

CHIPS OR WEDGES

ADD ON CANAPES \$60PP

CANAPES (PLATTERS OF MIXED CANAPE MINI PLATES SERVED TO TABLES)

ARANCINI W/ PESTO MAYO

JALAPENO POPPERS

CHICKEN SKEWERS W/ YOGHURT DIPPING SAUCE