

HOT CANAPES

Pretzel sliders with ground beef, smoked bacon, chilli jam, and cheddar cheese \$4.50

> Crispy chicken & waffle sliders \$4.50

> Mini pork & apple sausage rolls \$3.50

Malaysian chicken satays with peanut chilli glaze \$4.00 GF

Chicken Kiev balls with tarragon garlic butter \$4.00

Moroccan spiced falafel with coconut cream \$4.00 V VG

Gruyere, mushroom, & caramelised onion bites \$4.00 V

Thai fish cake, crispy noodle and Nahm Jim \$4.00

> Sweet & tangy Asian meatballs \$4.00

Vegan vegetable croquettes with chilli jam \$4.00 V VG



COLD CANAPES

Fennel & parmesan biscuits with Brie cheese & fig jam \$4.00 V

> Thai chicken salad in wonton cups \$4.00

Rare beef on mini toasts with horseradish mayo \$4.00

Thai seared beef on cucumber rounds with chilli, lime & peanuts \$4.00 GF

Mozzarella, prosciutto, & pickled pear skewers \$4.00 GF

> Spicy Bloody Mary devilled eggs \$4.00 V GF

Cranberry, pecan, & goats cheese truffles \$4.00 V GF Hummus cups with cucumber & sundried tomato \$3.80 V VG

Smoked salmon blini with dill creme fraiche \$4.50

Goats cheese bruschetta, caramelised onion & walnut \$4.00 V



SWEET CANAPES

Twisted Flour's cake truffle selection \$4.00

Lemon curd tartlets \$4.00

Assorted macarons \$3.80 GF

Mini cream puffs \$4.00

Mini berry cheesecakes \$4.30



GRAZING TABLES

Selection of cured meats Antipasto Twisted Flour's spreads, dips, & pastes Selection of local and international cheeses Fresh seasonal & dried fruits Freshly baked breads Selection of crackers & Pretzels

EXTRAS

Seasonal salads - large bowl - \$65.00 Whole glazed ham on the bone - POA Bread rolls - \$1.00 pp Filled Cob loaf - \$27.50 ea Side Smoked Salmon - POA Twisted Flour's cake truffles \$4.00 ea

> 10 - 15 people \$380.00 15 - 20 people \$500.00 20 - 30 people \$750.00 30 - 40 people \$1000.00 40+ POA



CHILDREN'S GRAZING TABLE

Ham & pineapple pizza Mini hot dogs Chips and dip Fresh fruit kebabs Mini sandwiches Cookies Lolly cake Mini donuts Chocolate crackles

\$23.00 per child (minimum 10 people)

CHILDREN'S GRAZING BOX

1m long party box

\$200.00

(Menu items are subject to availability)

October 2022



SALADS

Broccoli and Bacon

Potato, pea, and mint

Roast vegetable with feta and orzo

Kumara, carrot and orange

Italian pasta

Curried rice

Greek

Asian noodle salad

Caesar Salad

Lemon Herb Couscous

Prosciutto, Dill, & Lemon Potato

Roast Pumpkin, Green Bean & Avocado

\$65.00 PER BOWL



BRUNCH PLATTER

Waffles with bacon, bananas & maple syrup

Danish pastries

Fresh fruit

Mini pancake stacks with syrup

Bagels with spreads, meats, and cheese

Granola cups with yoghurt & berry compote

Twisted's banana bread

8 - 10 people - \$200.00 10 - 20 people - \$360.00 20 - 30 people - \$540.00

(Menu items are subject to availability)

February 2023



VEGAN BRUNCH PLATTER

Coconut milk pancakes with caramelised bananas

Chive waffles with maple syrup and soy mushrooms

Vegan banana and walnut bread

Raspberry ripple chia pudding

Orange and raspberry granola

Tropical fruit salad

Skillet fried potatoes with roasted capsicum

8 - 10 people - \$200.00 10 - 20 people - \$360.00 20 - 30 people - \$540.00

(Menu items are subject to availability)

February 2023



DESSERT GRAZING TABLE

Twisted Kitchen's boozy trifles in mini shot glasses Chocolate mousse in mini shot glasses Mini lemon and ginger cheesecake bites Blueberry shortcake with lemon glaze Caramilk mousse in mini shot glasses Mini mango cheesecake bites Lemon curd tarts Macarons Bite sized chocolate cream pie Mini raspberry and chocolate tart Mars bars cheesecakes Tiramisu jars **Brownie bites** Mini donuts with raspberry and chocolate dipping sauce

Select 5 items

20 - 30 people \$400.00 30 - 40 people \$530.00 40+ \$13.00 pp



GRAZING BOXES

<u>PETITE (for 2)</u> \$65.00 Cured meats, cheeses, seasonal fresh & dried fruit, savoury crackers, Twisted Flour's hummus, chutneys, & spreads, olives, sundried tomatoes.

SMALL BOX (4 -6 People) \$120.00

Cured meats, cheeses, seasonal fresh & dried fruit, savoury crackers, Twisted Flour's hummus, chutneys, & spreads, olives, sundried tomatoes, pickled onions

LARGE BOX (8 - 10 People) \$200.00

Cured meats, cheeses, seasonal fresh & dried fruit, savoury crackers, Twisted Flour's hummus, chutneys, & spreads, olives, sundried tomatoes, pickled onions

<u>BRUNCH BOX (Up to 8 people)</u> \$200.00 Selection of croissants, waffles, Danish pastries, Granola & yoghurt cups, seasonal fresh 7 dried fruits, condiments, including our Maroma jam. <u>Add ons:</u> Meats & cheese \$15.00 pp Fresh orange juice \$4.00 pp



MORNING & AFTERNOON TEA

Sausage rolls with Twisted chilli jam/tomato sauce

Ham & leek tarts

Tomato & feta tarts

Caramelised onion and goats cheese tarts

Cheese rolls

Smoked salmon & cream cheese blinis

Club sandwiches

Moroccan chicken sandwiches

Lemon curd tarts

Macarons

Brownie bites

Ginger crunch

Citrus slice

Mini chocolate or vanilla cupcakes

Scones with jam & cream

3 pieces pp - \$11.40 4 pieces pp - \$15.20 5 pieces pp - \$19.00

(Menu items are subject to availability)

October 2022



FINGER FOOD

SAVOURY

Caramelised onion and feta tarts Mini sausage rolls with Twisted's chilli jam Twisted's Turkish bread with lemon, cream cheese, and herb spread Egg, ham and mayonnaise finger sandwiches Cucumber and cream cheese sandwiches Lemon chicken sandwiches Smoked salmon and cream cheese blinis

Fennel and parmesan biscuits with Brie cheese

Tomato relish, ham, and cheddar muffins

<u>SWEET</u>

Scones, jam and cream Selection of macarons Banoffee Millionaire's shortbread Ginger crunch Lemon meringue tartlets Brownie bites

4 pieces pp - \$15.60 6 pieces pp - \$23.40 8 pieces pp - \$31.20 10 pieces pp - \$39.00 (Menu items are subject to availability)



LUNCHEON

Open bagels with chicken, sundried tomatoes, hummus, and rocket

Caramelised onion and feta tarts

Smoked chicken frittata

Roast vegetable wraps with lettuce, hummus, and tomato relish

Blueberry muffins

Fresh fruit platter

Mini cakes

\$29.00 PER PERSON

(Minimum 5 people)

Items subject to seasonal availability



HIGH TEA

SAVOURY

Ham & leek mini quiches Caramelised onion & feta tartlet Asparagus rolls Herbed egg sandwich Cream cheese & cucumber sandwiches

SWEET

Mini scones, jam & cream Macarons Lemon meringue tartlets Mini cupcakes Mini chocolate tarts

\$40.00 per person (minimum 10 people)

(Menu items are subject to availability)

Prices effective April 2023 and subject to change



HIGH TEA PICNIC

Select 4 savoury items and 4 sweet items

SAVOURY

Ham & leek mini quiches Caramelised onion & feta tartlet Asparagus rolls Apricot, ginger, & cream cheese pinwheels Herbed egg sandwich Moroccan chicken sandwich Cream cheese & cucumber sandwiches

SWEET

Mini scones, jam & cream Mini cake jars Macarons Lemon meringue tartlets Twisted Flour's trifle jars

\$45.00 per person (minimum 10 people)

(Menu items are subject to availability)



BEREAVEMENT MENU 1

<u>SAVOURY</u>

Ploughman's' Platter with cold meats, breads, cheeses, pickles, chutneys, and spreads Mini sausage rolls Feta & caramelised onion tartlets Moroccan chicken sandwiches Club sandwiches – including Vegan Cheese rolls

<u>SWEET</u>

Brownie bites Macarons Lemon curd tarts Blueberry friands Ginger crunch Scones with jam & cream

\$30.00 per person

(Menu items are subject to availability)



BEREAVEMENT MENU 2

SAVOURY

Sausage rolls with chilli jam Ham & leek tarts Tomato & feta tarts Caramelised onion and goats cheese tarts Cheese rolls Smoked salmon & cream cheese blinis Club sandwiches Moroccan chicken sandwiches

<u>SWEET</u>

Lemon curd tarts Macarons Brownie bites Ginger crunch Citrus slice Mini chocolate or vanilla cupcakes Scones with jam & cream

> 3 pieces pp - \$11.40 4 pieces pp - \$15.20 5 pieces pp - \$19.00

(Menu items are subject to availability)



SHARED PLATTERS 3 COURSE

FIRST COURSE

Charcuterie Platter Prosciutto, salami, chorizo, leg ham with grain mustard, cornichons, pickled onion, olives, horseradish mayo, sliced ciabatta

SECOND COURSE

(Please select two) (All served with roasted, caramelised root vegetables)

Chili Lime & Coriander Mexican Chicken with grilled corn and guacamole

Sliced Beef with Hasselback potatoes, green beans & roasted cherry tomatoes

Slow roasted Moroccan Lamb with toasted cumin seeds, goats curd and pomegranate molasses

THIRD COURSE

Platters of Sweet Mini Morsels

\$65.00 PER PERSON

(Menu items are subject to availability)



DESSERTS

Chocolate mousse cups

Lemon and ginger cheesecake cups

Caramilk mousse cups

Lemon curd tarts

Macarons

Mini raspberry and chocolate tart

Cake truffles

Brownie bites

Mini cupcakes

Fondant cookies

\$4.00 per piece. Minimum order of 10 per item.

(Menu items are subject to availability)

February 2023



PAVLOVA BOX

Selection Mini Pavlovas Chocolate Sauce Berry coulis Salted caramel sauce Seasonal Fresh Fruit Cadbury Flakes Chocolate Fish Pineapple Lumps

\$25.00 per person (Minimum of 4 people)

(Menu items are subject to availability)