



flagstone
TAVERN

FUNCTIONS MENU



PLATTERS

Each platter serves approx. 10 - 12 people

Sandwich platter - 80

(gluten free may have additional costs)

Assorted wraps, sandwiches, and Turkish rolls with a variety of fillings

Antipasto platter - 75

Cured meats, marinated grilled vegetables, sundried tomato, feta, stuffed olives, dips and crackers

Dips and cheese plate - 80

Triple brie, vintage cheddar, creamy blue, chefs trio of dips, carrot sticks, kabana, dried fruits, assorted crackers

Party snacks platter - 85

Chips, chicken tenders, sausage rolls, party pies, cocktail franks, tomato, BBQ sauce

Trawlers platter - 90

Prawn twisters, barramundi bites, tempura prawns, salt and pepper calamari, tartare, cocktail sauce, lemon

Seafood feast platter - 140

Fresh cooked prawns, salt and pepper calamari, oysters fresh and Kilpatrick, satay prawn skewers, cocktail sauce, lemon

Wing platter - 70

Assorted house baked chicken wings, blue cheese dressing, ranch dipping sauce

Oriental platter - 80

Cocktail springrolls, samosa, mini dim sim, fish cakes, sweet chilli, soy sauce

Tapas platter - 90

Crumbed mozzarella sticks, arancini balls, meatballs, onion rings, wedges, aioli, sweet chilli, sour cream

Chicken feast platter - 125

Assorted chicken wings, chicken skewers, crunchy chicken tenders, mini chicken Kiev, ranch dipping sauce, house gravy

Large tray share pizza - 60 each

Choice between toppings; Hawaiian, pepperoni, vegetarian, BBQ meatlovers

Dessert platter - 60

Assorted tray cakes, mini muffins, fresh strawberries, berry compote, whipped cream

Breakfast nibbles - 75

Mini Danishes, sweet and savoury croissants, scones, jam, whipped cream

Fruit platter - 80

Fresh seasonal fruit, whipped cream, mint





CANAPÉS

Prices are per person

Choice of two - 12pp | Choice of 4 - 20pp | Choice of 8 - 32pp

- **Hoisin duck rice paper rolls**
- **Chorizo and sweetcorn croquette**
- **Smoke salmon cream cheese blini**
- **Lamb kofta meatballs**
- **Caprese bruschetta**
- **Honey soy chicken skewers**
- **Pastrami, olive tapenade toastini**
- **Sticky bourbon pork belly bites**
- **Roast pepper and ricotta frittata bite**
- **Sweet and sour cauliflower bites**
- **Satay beef petit salad cups**
- **Coconut crumbed prawn cutlet**



ALTERNATE DROP MENU

Prices are per person | Minimum 30 people for alternate menu
Meals served alternate drop

Just Main - 35PP | 2 Course - 50PP | 3 Course - 60PP

ENTRÉES

Choice of two

Creamy garlic prawns, coconut rice, shallots

Szechuan calamari, Asian slaw, aioli, lime

Popcorn chicken, maple BBQ, sriracha mayo

Pork meatballs, Napoli, tzatziki, basil

Tempura cauliflower, sesame dressing, fresh salad (vegan)

MAINS

Choice of two

Oven baked chicken mignon, sweet potato mash, asparagus, garlic cream

250g Sirloin, fondant potato, dutch carrots, red wine jus

Pan fried barramundi, potato rosti, green beans, topical salsa

Crispy skinned salmon, crushed herb potato, broccolini, caper dill butter

Creamy mushroom, asparagus and green pea risotto, fetta, balsamic glaze

DESSERTS

Choice of two

Classic pavlova, fresh cream, seasonal fruit, berry compote

Sticky date pudding, peanut butter caramel, ice cream

Chocolate fudge brownie, fresh berries, whipped cream

Warm apple pie, candied rhubarb, brandy custard, ice cream

Lemon and lime cheesecake, salted biscuit base, passionfruit coulis,
whipped cream

