

THE LOCAL

WINE CO

FUNCTIONS

FOOD

MEAT AND/OR CHEESE PLATTER \$39 (SERVES 4)

SELECTION OF CURED MEATS, ARTISAN CHEESES, HOUSE PRESERVES, FRESH BAGUETTE

CANAPÉS PLATTERS

\$35 PER PERSON FOR 5 CANAPES

+6 PER PERSON FOR EACH ADDITIONAL CANAPE

SAVOURY CANAPE SELECTION

DUCK DONUTS PORCINI SALT, ROASTED GARLIC AIOLI

OYSTERS, CUCUMBER, MINT, SHALLOT SALSA (GF)

SESAME SEED PRAWN BEIGNET, SHALLOT, CHILLI, CORIANDER DIPPING SAUCE

EGGPLANT CAVIAR, TOASTED BRIOCHE, PARSNIP CRISP (VEG)

PEAS AND MOZZARELLA ARANCINI (VEG)

EGGPLANT BEIGNET, SPICY AVOCADO AND CORIANDER PUREE (VEGAN)

SALMON AND LEEK QUICHE

WAGYU BEEF SLIDER, SWISS CHEESE, ONION JAM

SALT AND PEPPERS SQUID SLIDER, TARTAR SAUCE

CHICKEN LIVER PARFAIT, BALSAMIC SULTANAS, CORNICHON ON THYME CROUTON (GF AVAILABLE)

POTATO, HAM AND RACLETTE CHEESE CROQUETTE, MUSHROOM
MAYONNAISE (VEG AVAILABLE)

SWEET CANAPE SELECTION

CHOCOLATE CUP, WHITE CHOCOLATE MOUSSE, PEANUT BRITTLE (GF)
APPLE FRANGIPANE, CHANTILLY CREAM
WATERMELON, GIN, LIME ICE POPSICLE (GF)
COFFEE AND CARAMEL CHOUX BUN

The items selected will apply to the whole function. Advanced notice is required for any changes or alterations to canapes due to dietary requirements.

DRINKS

OPTION 1

PAY ON CONSUMPTION

OPTION 2

TAB WITH AN AMOUNT OF YOUR CHOOSING

OPTION 3

HOURLY DRINKS PACKAGE

\$35 PER PERSON FOR THE FIRST 2 HOURS

+\$15 PER PERSON FOR EVERY ADDITIONAL HOUR

INCLUDES

2 BEERS

1 CIDER

1 SPARKLING

2 WHITES

2 REDS

SOFT DRINKS