

# artie & MAI

EAT AND DRINK

## FUNCTIONS

NO ROOM HIRE BUT MINIMUM SPENDS APPLY · CAKEAGE CHARGES APPLY AT \$3 PER PERSON

➔ GLUTEN FREE OPTIONS AVAILABLE FOR ALL PACKAGES ←

WE ALWAYS USE FRESH & SEASONAL INGREDIENTS THEREFORE SOME ITEMS ARE SUBJECT TO CHANGE

### COCKTAIL

\$23

Tequila & lime marinated olives  
Sweet corn fritter w/ prawn & avocado  
Goats cheese, pumpkin & beetroot tarts  
Seasonal arancini w/ aioli  
Beef & bacon meatball w/ house relish

ADD SOME SWEET STUFF FOR \$6

Brownie bites w/ berry coulis  
Berry filled doughnuts w/ cinnamon sugar

OR SOME CHEESE BOARDS FOR \$7

Selection of soft & hard cheeses w/ pear paste

### MAIBLES FEAST

\$29

Tequila & lime marinated olives  
Stuffed mini capsicums w/ sticky balsamic  
Goats cheese, pumpkin & beetroot tarts  
Salt & pepper squid w/ coriander mayo  
Seasonal arancini w/ aioli  
Mixed sliders – pulled pork, shredded beef & fish

ADD SOME SWEET STUFF FOR \$6

Brownie bites w/ berry couli  
Berry filled doughnuts w/ cinnamon sugar

OR SOME CHEESE BOARDS FOR \$7

Selection of soft & hard cheeses w/ pear paste

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### ARTHURS FEAST

\$35

Tequila & lime marinated olives  
Smoked salmon blini w/ horseradish  
Crispy pork belly bites  
Salt & pepper squid w/coriander mayo  
Seasonal arancini w/ aioli  
Harissa rubbed lamb tortilla w/ tzatziki  
Stuffed mini capsicums w/ sticky balsamic  
Pizza plate spread

#### ADD SOME SWEET STUFF FOR \$6

Brownie Bites w/ berry coulis  
Berry filled doughnuts w/ cinnamon sugar

#### OR SOME CHEESE BOARDS FOR \$7

Selection of soft & hard cheeses w/ pear paste

### THE BANQUET

\$52

#### SMALL PLATE STARTERS

Salt & pepper squid w/coriander mayo  
Stuffed mini capsicums w/ sticky balsamic  
Beef & bacon meatball w/ house relish

#### THE MAIN SPREAD

Baked whole salmon w/ lemon & caper  
Slow roasted & carved beef striploin w/ béarnaise & jus  
Served w/ blanched green beans, cherry tomatoes, almond & burnt butter

#### ADD SOME SWEET STUFF FOR \$10

Lemon & passionfruit posset w/ shaved coconut  
Seasonal mousse w/ biscotti