

artie & MAI

EAT AND DRINK

FUNCTIONS

These menus have been designed to encourage sharing & mingling amongst your guests, offering a beautiful selection of some of our best dishes, re-imagined into the perfect small bites menu.

We also cater to sit down functions, offering individually designed menus starting at \$55 per head.

GRAZING

Grazing platters and tables are the ultimate casual dining option that lets your guests help themselves to a beautifully styled and largely locally sourced selection of seasonal produce

Grazing Antipasto Platter/Table \$20 p/head

You can expect a selection of:

- Cured Meats
- Hand picked premium cheeses
- House made Dips
- Artisan Breads & crackers
- Premium pastes

Min order
10 pax
per platter

Dessert Platter/Table \$10 p/head

Treat your selves & your guests to a decadent selection of in-house treats. Coming direct from our in-house baker or Head chef, you will get a beautiful selection of sweet treats to graze the night away

No two tables are ever the same as we use seasonal products & make each one differently

COCKTAIL

These menus are designed to be easy for floating service, with smaller size portions making it perfect to nibble & socialise

Menu 1 \$33 p/head

- Rosemary salted chip cups
- Seasonal arancini balls w/ aoli
- Salt & Pepper squid w/aoli
- Burger sliders; Beef brisket, Southern Fried Chicken & Vegetarian

Menu 1 \$42 p/head

- Sweet corn fritter w/ prawn & avocado
- Sweet potato & halloumi cakes w/ chorizo
- Polenta popcorn w/ cauliflower puree & forest mushroom
- Potato hash & beef brisket
- Fish & chip cups
- Sweet potato & spiced bean tacos w/ tomato salsa, avocado + corn & citris mayo

THANK YOU FROM ARTIE & MAI • 3862 1295 • 340 SANDGATE ROAD, ALBION, 4010 • ARTIEANDMAI.COM.AU



We can cater to all dietary needs, please talk to our manager about your requirements

