

Hot Platters

Price

30pc

60pc

100pc

Mini Assorted Pizzas	A medley of gourmet mini pizzas—toppings may include margherita, pepperoni, roasted veg, or mushroom & truffle. Perfect for grazing tables.	\$149	\$288	\$427
Mixed Asian Bites Platter	A vibrant mix of spring rolls, samosas, Thai fish cakes, and fried dim sims – served with sweet chilli and soy dipping sauces.	\$99	\$188	\$277
Mini Gourmet Pies	Buttery pastry filled with slow-cooked meats or seasonal veg – options include beef & ale, chicken & leek, and pumpkin & feta. Served warm and hearty.	\$99	\$188	\$277
Mini Halloumi Sliders	Grilled halloumi with rocket, tomato chutney, and garlic aioli—stacked in a soft bun. Vegetarian-friendly and full of flavour.	\$149	\$288	\$427
Mini Beef Sliders	Juicy mini beef patties with melted cheese, tomato relish, and pickle on brioche-style buns. The classic burger, reimagined in two bites.	\$129	\$248	\$367
Mini Pulled Pork Sliders	Slow-cooked pork shoulder, braised to perfection and served on soft buns with slaw and tangy BBQ sauce. Rich, messy, and totally worth it.	\$129	\$248	\$367
Crispy Prawn Mini Bao	Crisp prawn cutlets tucked into soft steamed bao buns with tangy slaw and house aioli. A fusion of texture and taste.	\$99	\$188	\$277
Filipino BBQ Pork Skewers	Tender pork belly skewers caramelised over flame with our signature Filipino marinade. Bold, juicy and unmistakably SoulFood.	\$99	\$188	\$277
Filipino BBQ Chicken Skewers	Sticky, smoky and sweet. Marinated overnight in soy, garlic, and calamansi, these skewers are a nod to Filipino street BBQ at its finest.	\$99	\$188	\$277
Italian Meatballs in Napoli Sauce	Beef and herb meatballs slow-cooked in a rich Napoli tomato sauce, finished with shaved parmesan and fresh basil. Comfort food in every bite.	\$99	\$188	\$277
Satay Chicken Skewers	Tender chicken skewers with our house-made peanut satay sauce—aromatic, nutty and rich. Always a party favourite.	\$99	\$188	\$277

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Moroccan Chicken Skewers	Succulent skewers marinated in warm Moroccan spices and flame grilled. Served with a yoghurt dip or lemon wedges. Naturally gluten- and dairy-free.	\$99	\$188	\$277
Lamb Kofta with Tzatziki	Middle Eastern lamb mince skewers seasoned with fresh herbs and spices, grilled and served with cool tzatziki. Gluten-free and dairy-free by request.	\$99	\$188	\$277
Crumbed Barramundi Fillet Bites	Australian barramundi, crumbed and golden-fried in bite-size portions. Paired with zesty tartare sauce. Perfectly flaky and full of flavour.	\$99	\$188	\$277
Salt & Pepper Calamari	Tender calamari dusted in spiced flour and flash-fried. Served with lemon wedges and sweet chilli or garlic mayo for dipping. A timeless crowd favourite.	\$99	\$188	\$277
Korean Fried Chicken Bites with Gochujang Mayo	Crispy Korean-style fried chicken coated in a light batter and drizzled with gochujang chilli mayo. Sweet, spicy, and seriously addictive.	\$99	\$188	\$277
Buffalo Wings with Blue Cheese Dressing	Classic American-style wings, tossed in hot buffalo sauce and balanced with a rich, creamy blue cheese dressing. Finger-licking and gluten-free.	\$99	\$188	\$277
Chicken Drumettes with Sriracha Mayo	Juicy, crispy drumettes with just the right crunch, paired with house-made sriracha mayo for a spicy, tangy dip that keeps you coming back.	\$99	\$188	\$277
Mexican Fried Burritos	Mini rolled burritos filled with spiced beans, corn, and beef or veggie mix—deep fried until golden and served with smoky chipotle crema.	\$99	\$188	\$277
Potato Croquettes with Quezo Dip	Crisp and fluffy potato croquettes served with a warm, cheesy quezo-style dipping sauce. Rich and comforting, with a vegan alternative available for dairy-free delight.	\$99	\$188	\$277
Pumpkin Truffle Arancini Balls	Golden risotto balls filled with roasted pumpkin and a hint of truffle oil—crispy outside, creamy within. Served with herbed aioli. Vegan version available on request.	\$99	\$188	\$277

Cold Platters

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30pc

60pc

100pc

King Prawn Cocktail Cups	Retro-chic and delicious. Plump king prawns served in individual mini cups with crisp lettuce, creamy cocktail sauce, and a citrus twist.	\$129	\$248	\$367
Kani Vietnamese Rice Paper Rolls	Japanese-inspired crab stick rolls wrapped in rice paper with carrot, cucumber and vermicelli. Comes with a tangy sesame soy dipping sauce.	\$99	\$188	\$277
Vietnamese Rice Paper Rolls	Fresh and flavourful vegetarian rolls filled with rice noodles, crisp vegetables, mint and tofu. Served with a side of sweet chilli-lime dipping sauce.	\$99	\$188	\$277
Smoked Salmon Crostini	Crisp baguette slices topped with dill cream cheese, smoked salmon ribbons, and a pop of capers. Finished with lemon zest for a fresh bite-sized starter.	\$99	\$188	\$277
Bread & Crackers, w/ Trio Dips	A mix of artisan crackers and sourdough bites, paired with our signature dips: smoky eggplant, whipped feta with lemon, and roasted capsicum relish.	\$79	\$148	\$217
Vegetable Crudités with Dips	An eye-catching platter of seasonal vegetables—think heirloom carrots, baby cucumbers, and crisp capsicum—served with a house-made trio of dips (beetroot hummus, lemony labne, and garlic herb).	\$89	\$168	\$247
Bruschetta	Classic Italian antipasto with cherry tomato, basil, garlic, and balsamic glaze on toasted sourdough rounds. Fresh, vibrant, and made to share.	\$89	\$168	\$247
Italian Cheese Antipasto Platter	A curated grazing selection of local and imported cheeses, marinated olives, semi-dried tomatoes, artichokes, and roasted capsicum – served with gluten-free crispbread on request.	\$129	\$248	\$367
Mixed Sushi	An elegant array of hand-rolled sushi including vegetable, cooked tuna, and salmon variations. Served with soy sauce, pickled ginger and wasabi. Can be customised to include vegan-only selections.	\$99	\$188	\$277



Dessert Bar

Price

20pc

50pc

90pc

Carrot Cake	Moist, spiced carrot cake with crushed walnuts and luscious cream cheese frosting. Comforting and crowd-pleasing.	\$99	\$188	\$277
Mixed Macarons	A rainbow assortment of delicate almond macarons with creamy fillings—perfect as a colourful sweet touch to any table.	\$99	\$188	\$277
Ube Pannacotta	A soulful Filipino twist—purple yam-infused panna cotta, subtly sweet with a delicate earthiness and a stunning hue.	\$99	\$188	\$277
Nutella & Ferrero Rocher Mousse	Luxurious chocolate and hazelnut mousse, folded with Nutella and crowned with crushed Ferrero Rocher for pure decadence.	\$99	\$188	\$277
Tiramisu	Traditional Italian pick-me-up with layers of espresso-soaked sponge, mascarpone cream, and a dusting of rich cocoa.	\$99	\$188	\$277
Lemon Meringue	Buttery pastry filled with tangy lemon curd, topped with clouds of toasted meringue. A bright and classic favourite.	\$99	\$188	\$277
Vanilla Bean Pannacotta	Elegant and creamy pannacotta flavoured with real vanilla bean. A timeless dessert that's smooth, simple and beautiful.	\$99	\$188	\$277
Mango Pannacotta	Silky pannacotta infused with tropical mango, topped with a fresh fruit glaze. Light, fragrant, and summery.	\$99	\$188	\$277
Mini Pavlova	An Australian classic—miniature crisp meringue shells with a marshmallow-soft centre, topped with whipped cream and seasonal fruits.	\$99	\$188	\$277
Lotus Biscoff Cheesecake	Velvety cheesecake infused with spiced Lotus Biscoff biscuit spread, finished with a caramelised biscuit crumb.	\$99	\$188	\$277



Dessert Bar

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20pc 50pc 90pc

Tim Tam Cheesecake	A playful twist on an Aussie classic—layers of chocolate cheesecake, Tim Tam chunks, and a chocolate biscuit base.	\$99	\$188	\$277
Black Forest Cake	Decadent layers of chocolate sponge, whipped cream, and cherries, finished with dark chocolate shavings. A timeless indulgence.	\$99	\$188	\$277
Passionfruit Cheesecake	Creamy baked cheesecake topped with a vibrant passionfruit glaze. Tropical, tangy, and silky-smooth.	\$99	\$188	\$277
Mixed Berry Cheesecake	Rich cheesecake layered with a burst of mixed berries—blueberries, raspberries and strawberries—for a fresh, fruity finish.	\$99	\$188	\$277
Jelly Cups (Orange or Strawberry)	Classic party favourites—vibrant orange or strawberry jelly set in individual cups. Fun, fresh, and perfect for all ages.	\$99	\$188	\$277
Lemon Tart	A smooth, zesty lemon filling in a crisp pastry shell. Light, refreshing, and the perfect end to a feast.	\$99	\$188	\$277