

FINGER FOOD, SANDWICHES \& PLATTERS

MORNING\& AFTERNOON TEA
1 piece per person
Assorted petite danish pastries
Ham \& cheese mini croissant
Assorted mini muffins
Carrot or banana cake
Fruit cup with cinnamon yoghurt
SANDWICHES \& WRAPS

## 2.5 sandwiches 4 fillings

Ham, cheese \& tomato
Egg, mayonnaise \& lettuce (dj)
Smoked salmon, cream cheese \& dill
Roast beef, salad \& chutney (bf)
Lettuce, tomato, carrot, cucumber \& red onion (Af)
Roast chicken, cos lettuce \& caesar (wrap)
Chicken schnitzel, salad, chipotle, cheese (wrap)

## PLATTERS

Serves 10 guests
Chef's selection seasonal fruits (v)
Chef's selection cheese, quince paste,
grapes \& crackers (v)
Vegetarian antipasto platter (v)
Cured meats, tzatziki \& grissini
Chefs selection assorted pizza
Trio of dips, rice crackers carrot \& celery
sticks (v,gf)
KIDS PLATTERS
4 pieces per person all served with
chips \& choice of sauce
Nuggets \& chips
Fish \& chips
Party pie, sausage rolls \& chips
Mixed platter \& chips

FINGERFOOD
1 piece per person
Vegetarian spring roll \& sweet chilli (v)
Assorted vegetarian spring roll, beef dim sim \& curry samosa
Cheeseburger balls
Smoked chipotle \& sweet potato arancini (vel)
Chicken satay skewer (gt)
Honey soy chicken skewer (gt)
Beef teriyaki skewer (gt)
Spicy chicken buffalo wings
Assorted mini quiche Lorraine, spinach \& feta, cheese \& chorizo
Sweet sticky pork belly bites
Assorted party pies pepper beef, lamb \&
rosemary \& curry chicken
Sausage roll \& tomato sauce
Prawn cutlet \& tartar
Halloumi fries with lemon \& sumac yoghurt (v)

## GOURMET TURKISH ROLLS

1/2 roll per person
Brie, salami, chutney, argula
Chicken, avocado, bacon, ranch
Antipasto, baby spinach \& fetta
Prosciutto, sun-dried tomato \& mozzarella
Buffalo cauliflower, salad \& hummus
SUBSTANIAL
1 piece per person
Gua sticky pork belly boo bun (Af)
Beef slider with cheese \& tomato relish
Southern fried chicken slider
Battered fish \& chips \& lime aioli
Popcorn chicken taco with nam jim salad
Maple sriracha tofu bowl \& rice (ve,gf)
Beef nachos, salsa, sour cream \& guacamole (gt)
Green curry \& steamed jasmine rice (gt)


## Additional Services:

- Cakeage is available plated and served with berry coulis and cream for \$4pp
- Guests may make a selection of round or rectangle table cloths, and are available in black or white at a cost of $\$ 15$ per piece.
- White cloth napkins are available at a cost of $\$ 3$ per piece
- Guests are offered a complimentary selection of coloured paper napkins, and are available in black, white, gold, silver, pink, blue, purple, orange \& green.
- Guests will receive complimentary water \& mints

Fairways Function Centre Room Hire:

- A room hire fee of $\$ 220$ is applicable, and includes table and chair setup, bar staff for three hours, use of projector, HDMI, microphone and lectern
- Fairways features access to a private bar, bar tabs can be arranged and must be settled at the conclusion of your event. Clients are required to specify the limit and beverage inclusions for the bar tab. Alternatively, guests have the option to choose and purchase their own beverages.
- Please inform the staff of any specific beverage requirements at least 7 days before your event.


## Allergen Advice:

- Please be aware that our kitchen handles a wide variety of ingredients, including those known to cause allergies in some individuals. While we take every precaution to prevent cross-contamination, we cannot guarantee that any dish will be completely free of allergens.
It is vital that guests with food allergies or intolerances inform our staff before placing their menu selections, our team is trained to assist you in making informed choices regarding our menu items and can provide detailed information about ingredients and preparation methods.
We urge guests with severe allergies to exercise caution when dining with us and to take necessary measures to ensure their safety.
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