

CANAPÉS

Canapés Minimum 20 pieces

Polenta, gorgonzola & pea chips	3.5
Fish Finger crumbed served with lemon aioli	3.5
Bruschetta with tomato & bocconcini	3.5
Grilled vegetable , mozzarella quiche	04
Croquettes of roasted chicken, leek & mozzarellal	04
Semi dried tomato & goats cheese tart	04
Mushroom stuffed with taleggio	04
Porcini Mushroom , & Taleggio Arancini with black truffle aioli	04
Cheddar & leek tart	04
Spiced Chicken Skewers	04
Veal & Pork Meatballs with spicy tomato sauce	04
Braised Beef & Mushroom Tart	04
Crostini with salami & fresh olives	04
Eggplant & Red pepper cannelloni with ricotta & pesto	04
Smoked salmon mousse on bruschetta	04
Caramelised pear wrapped prosciutto	04
Seared Eye Fillet & Horseradish cream on bruschetta	05
Sliced Duck Breast & carrot relish on flat bread	05
Seared scallops with blood orange reduction	05
Kingfish Sashimi with lime & coriander dressing	05
Prawn with avocado, corn chip	05
Sticky Lamb Ribs	06
Our Famous Sausage Rolls w Dipping Sauce	4.5
Smoked Salmon Blinis w Cream Fraiche , Dill of Roasted chicken, leek & mozzarella	5.5
Braised Beef & Ale Tart w smashed peas	4.5
Goats Cheese tart w carmalized onions	04
Selection of Pizza Slices to share	05
Stuffed Mushrooms w Roasted vegetable , panko crumbed	05
Satay Chicken Skewers w dipping sauce	05

SLIDERS & SOFT SHELL TACOS

Pulled lamb slider , pumpkin, smoked mozzarella, rocket	07
Pulled Pork Sliders w Asian Slaw	07
Wagyu beef slider , gherkins, onion, truffle aioli	07
Soft Shell Taco , crumbed prawn cutlet, avocado, jalapeno salsa	07
Soft Shell Taco , spiced chicken, chipotle aioli, black bean salsa	07

PIZZAS

11" or platters	
Pepperoni with mozzarella	15 60
Butter chicken with cashews, onion & sour cream	15 60
Funghi , with olives, sundried tomatoes & fetta	15 60
Chilli Prawn with pesto base, prosciutto, mozzarella & rocket	18 60

ANTIPASTO **32 | 60**

Spendy Plate chefs selection of antipasto
including house bread, dips, pickled
vegetables, cured meats & chesses

CHEESE **From 6pp**

Plated to the table to share a selection of
imported & local cheeses served
with accompaniments

SET MENUS

1 course + sides 35pp

| 2 course + sides 45pp

| 3 course + sides 55pp

Over 15 guests - alternate drop

ENTRÉE

Grilled chicken satay skewers with coconut infused jasmine rice topped with a satay sauce

Crispy pork belly pomegranate & jus

Vietnamese style pork salad with nam chim dressing

Tandoori chicken skewers with yoghurt & tzatziki

Duck breast salad with apple slaw & plum jus

Thai beef salad with rice noodles, asian salad & nuts

Chilled prawn cocktail with spicy cocktail sauce & lemon

MAINS

Crispy skinned salmon fillet with gratin potato

300gm sirloin medium with fries & red wine jus

Western district rack of lamb, smashed peas & jus

Roasted betroot salad with mint asparagus, greens & citrus segments

Chicken breast filled with spinach & brie with cream sauce

Crispy pork belly, sweet potato mash & jus

Tempura snapper fillet with tartare sauce

Vegetarian stack with haloumi, roasted field mushroom, grilled capsicum, sweet potato, zucchini & baby eggplant with sweet corn spinach fritters topped with guacamole & balsamic glaze

SIDES

Plated to the table to share | pick (2)

Slaw | Mixed Greens | Fries | Greek Salad | Onion Rings

DESSERT

Tiramisu, savoiardi with layered mascarpone cream & coffee

Apple tarte tatin, toffee, vanilla bean ice cream

Chocolate tart w Choc anagise

Vanilla panacotta w Berry Coulis

Individual pavlova w Coffee cream

Lemon meringue pie w King Island Cream

LET US CATER FOR YOUR NEXT BOARDROOM LUNCH, PARTY, EVENT

CALL RICK ON 0417891146

SPENDELLOVE

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