## Ritle COCKTALL FINGER FOOD OPTIONS

Minimum 30 people

## PRIIING

- 3 items from the selections
- 4 items from the selections
- 6 items from the selections
$\$ 20.00 \mathrm{pp}$
$\$ 25.00$ pp
$\$ 30.00$ pp


## DIETARIES

Please let us know if you have any dietary requirements and we will be happy to discuss options for your individual function.

## CONTACT US

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Manager

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## HIRING OPTIONS

All beverages are at bar pricing.

Please note that the Carpark and Balcony are only licensed until 11pm sharp!

UPSTAIRS or CARPARK (both areas are accessible
by stairs) Minimum $\$ 3000$ food and beverage spend
for the space exclusively

VIEW ST BALCONY, ROWAN ST BALCONY UPSTAIRS BOARDROOM, BEER GARDEN or SHIPPING CONTAINERS AREA
Minimum $\$ 1500$ food and beverage spend for the
space exclusively
$\$ 500$ deposit I holding fee* for all exclusive bookings
is required

We are a licensed premises so people under the age of 18 are allowed on site until 10pm as long as they are accompanied by a parent or guardian.
*holding fee may not be refunded if any extra cleaning if
required or damages to property

## FNGER FOOD SHARE PLatter OPTIONS

- Rifle rustic meat, cheese \& $\$ 45 / \$ 75$
bread antipasto board
- House bread \& dips
- Cheese \& fruit platter
(3 cheese, selection of seasonal fruit, crackers)
- Dessert board
$\$ 60 / \$ 120$


## SWEET ITEMS

- Mini sticky date puddings
- Mini chocolate fudge brownies
- Chocolate mousse tartlets (GF)
- Lemon curd tartlet
- Mini pavlovas (GF)


## COLD OPTIONS

- Mini bruschetta w. pesto, tomato, red onion \& feta ( V )
- Mini olive bread bruschetta w. pear, pesto \& goats cheese ( V )
- Beetroot relish \& feta toasts ( V )
- Sourdough crouton topped w. house made Caesar salad
- Caramelised onion \& blue cheese tartlets (V)
- Assorted sushi \& Californian rolls


## BOWL. SPOONS f FORKS

- Chicken, pumpkin \& pesto risotto bowls (GF)
- Mediterranean lamb \& cous cous bowls
- Vegetarian risotto bowls (V) (GF)
- Pumpkin gnocchi w. spinach, walnuts in a creamy pesto sauce (V)
- Spanish chorizo gnocchi w. roasted peppers


## BRIOCHE G BREAD

- Pulled pork \& slaw sliders
- Pulled lamb sliders
- Mini chicken schnitzel burgers
- Mini hamburgers
- Roasted beetroot relish \& goats cheese sliders
- Braised beef brisket burgers
- Mini veggie burgers w. mango salsa (V)
- Homemade pizza's (V on request)
- Baby steak sangas w. the lot


## PaSTRY ITEMS

- Mini beef pot pies topped w. cream mash
- Spinach \& ricotta filo triangles (V)
- Mini chicken \& bacon vol au vents
- Smoked salmon and dill tartlets


## SALAD CUPS

- Mini Thai beef salad cups (GF)
- Mini chicken salad cups with pear, beetroot, macadamias \& goats cheese (GF)
- Fried halloumi, fresh mint \& couscous salad cups (V)
- Greek-style lamb souvlaki cups


## STICKS G STUFF

- Smokey BBO chicken drumettes
- Tandoori chicken skewers with yoghurt
- Char grilled vegetable \& halloumi skewers (V) (GF)
- Satay chicken skewers (GF)
- Lamb kofta w. herb yoghurt (GF)
- Moroccan chicken skewers (GF)


## CURRIES

- Vegetable curry bowls w. baby papadum
- Mild beef, coconut \& cashew curry bowls w. yoghurt
- Butter chicken with rice \& baby papadum
- Butternut pumpkin \& chickpea curry


## GOOD OLD FAVOUBITES

- Homemade sausage rolls w. tomato relish
- Mini beef pies
- Mini hot dogs w. mustard \& cheese
- Bowls of chips w. homemade garlic aioli \& relish
- Mini spring rolls
- Vegetable samosas
- Mini dim sims
- Bowls of seasoned wedges w. sour cream \& sweet chilli
- Selection of mixed gourmet pies


## ROUND f STUFF

- Cheese \& chive risotto balls (V)
- Sweet potato \& leek croquettes (V)
- Pulled pork, seeded mustard \& potato croquettes
- Mushroom, spinach \& aioli arancini (V)
- Mini baked jacket potatoes


## SEAFOOD OPTIONS

- Panko \& coconut crumbed prawn tails
- Mini lemon pepper squid cups
- Mini fish \& chip cups
- Fried prawn twisters
- Seafood wontons w. Asian dipping sauce

