

## Catering Menu

### Finger Sandwiches

*Minimum order of 10 pieces per filling*

Egg & Herbs	
Victorian Leg Ham & Cheddar	\$2.50
Tarragon Chicken & Watercress	\$3.50
Mexican Chicken	
Tuna, capers & Dill	
House Cured Salmon & Chive Cream Cheese	\$4.00



<b>Dip platter</b>	\$40.0
Crudit� of Seasonal Vegetables with choice of two RHCL Dips	
Smoked Eggplant & Chilli	
Tomato & Capsicum	
Spiced Yoghurt	
Dukkah Cream Cheese	
Tzatziki - Greek Dip	

<b>Seasonal Fruit Platter</b>	\$40.0
-------------------------------	--------

<b>Salads</b>	\$5.00 per person (100g serve)
---------------	--------------------------------

Chicken Waldorf salad with grilled chicken, grapes, candied walnuts, grated apples, mesclun finished with sherry mayonnaise dressing

**Red quinoa & sugar snap pea salad** with pickled beetroot, orange segments, heirloom carrots, toasted flax seeds, almonds, wild rocket & Woodside goats curd

Rocket & pear salad with shaved fennel, toasted almonds, parmesan & balsamic dressing

## Finger Food

### Canapés

\$4.50 each

*Minimum order of 10 pieces per choice*

Mini Quiche with Asparagus & Goats Milk Feta

Mini meat quiche

Spanish Potato & Chorizo Tortilla

Italian Style Frittata

Sweet roasted butternut pumpkin, Moss Vale Blue cheese, wild rocket, onion marmalade & caramelised pistachio tart

Rice paper rolls

Tasmanian Smoked Salmon Lettuce Wraps with Chive Cream Cheese

Pizette with prosciutto St Daniele rocket & Meredith's goat's milk feta

Chicken liver & Port Parfait on toasted baguette

Saucisson Sec & Fior de Latte Bites

Prosciutto San Daniele & Grissini Sticks

Homemade country style terrine on baguette with pear & raisin chutney

### Warm Options

\$4.50 each

Crispy polenta bites with mushroom & Taleggio

Spinach & Feta Filo Bites

Arancini of Primavera with Spring peas, broad beans & asparagus with tomato and chilli relish

Croquettes of potato, chorizo & gruyere with Piquillo pepper mayo

### Hot Substantial options

\$6.00 each

Mini Chicken schnitzel with Swiss gruyere cheese, cos lettuce, tomato & capsicum relish

Mini Chipotle pulled pork burger with apple & celeriac remoulade

# Richmond Hill cafe & larder

## Cheese & Charcuterie Platters

3 x 30g cheese pp (Soft, hard & blue)	\$10.00 pp
3 x 50g cheese pp (soft, hard & blue)	\$15.00pp
Chicken & Port wine parfait	\$10.00 per 200g
Country style pork terrine	\$10.00 per 200g



### Cured Meats

Prosciutto, salami (prices vary but start at \$6 per 100g)

## Extras

RHCL Lavoche	\$8.00 per packet
Whole Baguette (sliced)	\$4.50 each
Quince Paste	\$4.00 per 50g

**Daily home made sweet treats** – Available from \$3.50 per piece

### Samples

Strawberry & Hazelnut cake , Friands, sweet & savoury muffins, banana bread slice