



FINGER FOOD MENU

\$12 PER PERSON

Mixed Sandwiches

(Tuna, Chicken, Egg) [1/2 pp]

Mini Spring Rolls (2 pp)

Cocktail Party Pies (2pp)

Sausage Rolls (2pp)

\$15 PER PERSON

Mixed Sandwiches

(Tuna, Chicken, Egg) [1/2 pp]

Mini Spring Rolls (2pp)

Cocktail Party Pies (2pp)

Sausage Rolls (2pp)

Mini Marinated Chicken Skewers (2pp)

Fish Cocktails (2pp)

\$20 PER PERSON

Mixed Sandwiches

(Tuna, Chicken, Egg) (1/2 pp)

Panko Crumbed Prawn Cutlets (2pp)

Mini Spring Rolls (2 pp)

Cocktail Party Pies (2pp)

Sausage Rolls (2pp)

Mini Marinated Chicken Skewers (2pp)

Spinach and Ricotta Pastizzi (1pp)

FINGER FOOD PLATTER MENU

MORNING & AFTERNOON TEA

\$10PP - TEA & COFFEE INCLUDING

House made scones

w/ Jam and Cream, Cake Slices, mini muffins

or similar Assorted Biscuits

ASSORTED SANDWICH PLATTER

\$5 PER SANDWICH -MINIMUM 1 PLATTER

\$10 Sandwiches per platter - GF

Sandwiches available on request

ASSORTED WRAP PLATTER

\$7 Per wrap - Minimum 10 wrap

FINGER FOOD

30 PIECES PER PLATTER

Crumbed Chicken Tenders w/ Garlic Aioli - \$50

Panko Crumbed Prawn Cutlets w/ Citrus Mayo - \$60

Cheesy Arancini Balls w/ Garlic Aioli - \$50

Lamb Skewers w/ Tzatziki Dipping Sauce - \$80

Chicken Souvlaki w/ Tzatziki Dipping Sauce - \$70

PIECES

Sliders (Beef, Chicken or Pulled Pork) - \$5 each

Assorted Sushi Rolls (cut into 6) - \$4 each

Panko Coated Calamari Rings - \$2 each

Asian Style Chicken Wings - \$2 each

EXTRAS

Platter of Potato Wedges

w/ Sweet Chilli & Sour Cream - \$20

Platter of Chips w/ Aioli - \$20

Fresh Seasonal Fruit Platter - \$70

Assorted Cheese Platter

w/ Crackers, Dried Fruit & Nuts - \$80

Assorted Cake Platter - \$60

FUNCTION MENU

ALTERNATE DROP

CHOOSE ANY TWO ITEMS FROM EACH COURSES



TAJA
BRASSERIE

TWO COURSES - \$38 PER PERSON

THREE COURSES - \$45 PER PERSON

ENTREES

- Salt & Pepper Calamari W/ Roasted Cauliflower Puree, Chilli Oil, Fried Wakame
- Vietnamese Beef Salad W/ Asian Herbs, peanuts and rice vermicelli
- Lamb Souvlaki W/ Hummus & Flat Bread
- Roasted Pumpkin & Baby Beetroot Salad W/ spinach, Feta, Orange Segment & Candied Walnuts

MAINS

- Grain Fed Scotch Fillet (250gm) W/ Potato Gratin, seasonal steamed greens & Red Wine Jus
- Slow Cooked Beef Brisket, roast veggies & red wine jus
- Confit Duck Leg, potato and horseradish puree, edamame beans, plum jus
- Stuffed Chicken Supreme W/ creamy mash potato, Mushroom Duxelles, Asparagus, Crisp Prosciutto, Coq Au Vin Sauce
- Grilled Tasmanian Salmon Fillet w/ Mushroom risotto, Asparagus & Charred Lemon
- Braised Lamb Shank W/ Creamy Mash Potato, Green Veggies

DESSERT

- Blueberry Cheesecake W/ Mixed Berries Compote
- Pavlova W/ Passion Fruit Coulis & seasonal fruits
- White Chocolate & Passionfruit Crème Brulee
- Bread & Butter Pudding W/ Cream Anglaise & Ice Cream
- Sticky Date Pudding w/ Butterscotch sauce & Ice Cream

Bread Roll and Butter Included, Tea and Coffee Station Extra \$3 PP

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- Dietary, Vegetarian and Children's meals are available on request and must be ordered and confirmed when finalising details of function
 - Menu details to be confirmed 5 working days prior to function to ensure availability
 - Functions held on public holidays will attract a surcharge on the total food package cost of 15%
 - Cakeage Charge: \$1 per person or \$2.50 per person cut and served.

Please advise our service team member of any dietary requirements or allergies when ordering

FOR ENQUIRY

Phone **02 4868 1557**
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