



FUNCTION MENU

CANAPE MENU \$38 PER PERSON

8 pieces per person. Select 8 options. Selections placed on a sharing table for your guests to graze on throughout your function.

- *Bruschetta crostini (Vegetarian, Gluten Free option)*
- *Vegetable Frittata (Vegetarian, Gluten free)*
- *Spinach and Cheese pastries (Vegetarian)*
- *Hummus dip & vegetable cups (Vegetarian)*
- *Mixed Mini Quiche (Vegetarian options available)*
- *Antipasto Salad Kabob (vegetarian option available upon request)*
- *Smoked Salmon & Cream Cheese Crostini*
- *Skewered Meatballs*
- *Gourmet Sausage Rolls with house made relish*
- *Gourmet Party Pies with house made relish*
- *Cheeseburger Sliders*
- * Buffalo Chicken Wing*
- *Mixed Sweet Slice Bites*

SEATED DINING OPTIONS

Option 1: 2 courses \$45 per person

Option 2: 3 courses \$ 60 per person

Select 2 menu items from each course depending on your option choice.
All dishes served on an alternative basis. Vegan options available upon request.

Entrees:

**Pumpkin Arancini served on Napoli Sauce and dusted with parmesan cheese (Gluten free & Vegetarian)*

**Roasted Pumpkin & Goats Cheese Salad – mixed with rocket, pine nuts & maple balsamic dressing (Gluten free & Vegetarian)*

** Meatballs in Napoli sauce topped with shaved parmesan*

Mains:

**Salt and Pepper Calamari topped with fried shallots and spring onions, served with garden salad, crispy chips, tartare sauce and a wedge of lemon*

**Huff and Puff Burger– our house specialty burger – 170g Angus beef burger, with 3 little Pigs special sauce, tomato, cheese, lettuce and pickles on a toasted buttermilk bun served with crispy chips and tomato sauce*

**Veggie Burger – our house made chickpea burger, topped with herb mayonnaise, lettuce, tomato and tasty cheese on a bun, served with crispy chips and tomato sauce (Vegetarian)*

**Roasted Vegetable Frittata & Garden Salad – served with tomato relish (Vegetarian, Gluten free)*

**Chicken Parma – crumbed chicken breast fillet, topped with Napoli sauce, ham and cheese, served with garden salad, crispy chips and sauce (Vegetarian option & gluten free option available)*

Desserts:

**Dark Chocolate Mud cake garnished with double cream and strawberries*

**Apple Tart served with Vanilla Bean Ice Cream*

**Flourless Orange Cake served warm fresh double cream (Gluten free)*

**New York Cheeses cake garnished with berry coulis (Gluten free option upon request) *Apple Tart served with Vanilla Bean Ice Cream*

BEVERAGE SELECTION

Coffee – latte, flat white & long black \$4.50 per coffee

Shiraz -\$ 9.5 per glass

Sauvignon Blanc - \$9.5 per glass

Moscato - \$9.5 per glass

Sparkling wine – \$9.5 per glass

Light Beer – \$8.5 per glass

Draught Beer – \$ 8.5 per glass

Spirits - \$10 per shot & \$4 for mixer

TERMS AND CONDITIONS

AVAILABILITY

A minimum charge (inclusive of food and beverages) of \$2,500.00 applies for exclusive access to the café Monday – Friday & \$3,000 on Saturday & Sundays. Please note we do not offer functions before 6.30pm. Orders must be placed 21 days prior to the event with final numbers required at this time.

PRICING FLUCTUATIONS

All prices are inclusive of GST. Prices are correct at the time of printing and are quoted on current costs. Prices may vary at any time due to seasonal and supplier shortages. 3 Little Pigs reserves the right to make alterations to the order due to seasonal restrictions.

DEPOSITS AND PAYMENT

All orders require a deposit of 20% upon confirmation of booking. The deposit is non-refundable if you choose to cancel within 14 days prior to the event. Final payment is due 48 hours prior to event. Payment can be made in person or over the phone on 54283123.