



THE
Sugar
SHACK
SWEET TREATS AND CATERING
EST. 2015

PLATTERS

Antipasto

\$70.00

A selection of shaved meats, sundried tomato, olives, artichoke, feta, house made pesto & accompaniments. Served with cheese twists & croutes.

Fruit & Cheese

\$75.00

A variety of local cheeses, paired with seasonal fruits & condiments. Served with croutes & cracker.

Beer Soaker

\$60.00

Spiced mixed nuts, corn chips with salsa, pretzels, hummus, herbed palmiers, cheese twists & chorizo bites. Served with condiments.

CANAPES COLD ITEMS \$2.50

- Satay chicken tortilla cones with guacamole
- Smoked salmon blini with lemon infused sour cream and dill
- Pulled pork baskets with apple slaw
- Roulade with spinach, ricotta and toasted almonds
- Roulade with chilli chicken & lime
- Smoked salmon, cottage cheese & rocket rolls
- Paté en croute with port wine jelly
- Classic club sandwiches - mixed fillings
- Rye finger sandwich - roasted chicken & walnut
- Pinwheel sandwich - ham & egg, sweet chilli chicken, chicken & toasted almond
- Parmesan & rosemary shortbread topped with roasted capsicum, caramelised onion & feta

CANAPES

HOT ITEMS \$2.50

- Sweet potato & blue cheese croquettes with sweet chilli & sour cream dip
- Lime & chilli marinated chicken skewer with hummus dip
- Bacon & caramelised onion tartlet
- Spinach, feta, sundried tomato tartlet
- Smoked chicken, brie & cranberry tartlet
- Beef & mozzarella meatballs with tomato dipping sauce
- Cheese & bacon loaded potato skins with sour cream & salsa
- Garlic prawn skewer with dipping sauce
- Smoked chicken with cranberry & brie en croute
- Lamb kofta with tzatziki
- House made cocktail sausage rolls with chunky tomato dipping sauce
- Black sesame grilled salmon skewer with citrus aioli

SWEET TREATS \$2.50

- Mini lemon tart with crème Chantilly & candied lemon
- Cream puffs with vanilla bean custard cream & raspberry glaze
- Strawberry & vanilla cream fudge
- Dark chocolate & Cointreau truffles
- Frangipane & black doris plum tarts

