



## Myrtle Bar & Kitchen

### Finger Food Options

For a balanced menu to cater for all your guests tastes. We suggest a minimum selection of two items from each section.

6 Items - \$36 per person / Additional items \$6 each per person (Min 20 Guests)

- **OCEAN**

- Bloody Mary Oyster Shooters
- Citrus & Chilli Salmon Skewers
- Salt & Pepper Squid, Aioli, Fries
- Soft Fish Tacos, Pico de Gallo
- Charcoal Grilled Prawn Skewers
- Crispy Fish Cakes, Caper Mayo

- **GARDEN**

- Pumpkin & Manchego Croquettes, Basil Pesto
- Fried Sweetcorn, Spicy Cheese Salt
- Leek & Blue Cheese Tartlets
- Halloumi & Mushroom Sliders
- Sundried tomato & basil arancini

- **PADDOCK**

- Braised Beef Tacos, Chipotle Slaw
- Harissa Lamb Skewers, Smoked Yoghurt
- Pulled Beef Brisket Sliders
- Fried Buttermilk Chicken, Jalapeno relish
- Pork belly bites, seaweed salt, soy

\*Your chosen menu items will be circulated around your event by our front of house team ensuring all guests are offered each item.



## Myrtle Bar & Kitchen

### Grazing Table

Designed to allow your guests to "Graze" at their own pace

(Min 20 Guests)

### Cheese

**An entire table of beautiful, Regional, Australian & European cheeses**

**Including....**

A selection of locally baked Specialty breads and sour dough

Seasonal fruits

Handmade biscuits and crackers

Chutneys, Relish & Quince

House roasted nuts

Marinated olives

\$42pp

### Charcuterie

**A stunning display of Australian, European and Inhouse cured & roasted meats**

**Including....**

**Serrano ham, Prosciutto, Bresaola, Salami, Dry aged Rump, Maple glazed ham,**

A selection of locally baked Specialty breads and sour dough

Grissini

Chicken liver parfait

Antipasto selection – Marinated vegetables, Houmous, Olives, Caprese salad

Pickles & Condiments

\$55pp

### Combination table

A blend of both of the above options

\$68pp



**Myrtle Bar & Kitchen**

## **SIGNATURE BARBECUE**

**Take full advantage of our Mibrasa Charcoal oven and enjoy a bespoke barbecue in the comfort of Myrtle Bar & Kitchen.**

**(All meats and seafood are subject to availability, seasonality and your budget)**

### **Paddock**

House aged ribeye / Sher Wagyu / Cape Grim Rump & Hanger Steak / Grass fed Victorian Black angus Eye Fillet / Slow cooked Beef Ribs / Pork Belly / Lamb leg skewers

### **Ocean**

Salmon Skewers / Whole Blue eye / Crayfish / Scallops / Giant Australian Prawns / Yellow fin Tuna, Mussels, Clams, Alaskan king Crab

### **Garden**

Capsicum & Halloumi Skewers, Scorched gem lettuce, Charred greens with aged balsamic, Charcoal roasted sweet potato with smoked yoghurt, Mac & Cheese, Roasted cauliflower with washed rind cheese.

### **Accompaniments**

Condiments – Including sauces, mustards & dressings, Chopped salad, Gem lettuce with maple & pecan, Charred 'San Fran' sourdough with garlic & rosemary rub

From \$70pp  
(Sample Menu)