## Pony + Sid at The Trader Bar

Below menus are created for delivery to the bar only, no onsite cooking provided

## Antipasto \& Charcuturie

A selection of quality cured meats, cheeses, house marinated olives, dips \& pickles, fresh \& dried fruits, quince, nuts, vine tomatoes, lavosh \& fresh pana cafone.

Graze table:
\$20pp
Our substantial from of antipasto
\$60 delivery, set up \& pack down fee applies.
Boxes:
4/6 pax \$90
10/12 pax \$150
Served in our disposable catering boxes- more of a nibble

## Canapes

Cold
Bellini w smoked salmon black caviar
Steak tartare on charred baguette
Herbed crisp bread w tarragon mascarpone \& salmon dip
Prawn wonton w horseradish creme fraiche \& micro
Tarts:
Pumpkin feta \& pinenut
Roast cherry tomato, mozzarella and basil
Smoked salmon creme fraiche \& dill

Hot
Arancini- ask for current selection
Cauliflower aged cheddar \& mustard fritters
Lamb kofta w tzatziki
Crispy Duck pancake cigars w hoisin \& spring onion
Coconut panko crumbed prawns
Southern fried chicken w tangy ranch
Spinach ricotta filo cigars

Substantial
Chunky local beef brisket \& mushroom pie
Chicken skewers w fried tarragon
Rice paper rolls w prawn mint \& avo
Mini local beef burgers w cheddar pickle chutney
\& American mustard
Prawn brioche w watercress sesame \& herbed mayo
Crab \& cucumber sandwich
Chicken Karaage Bao w pickles red
cabbage coriander chilli mayo
Smoked salmon profiterole w cream cheese dill \&
watercress
Fish taco w kewpie mayo \& coriander slaw

## Bowls

Beef cheek ragu orecchiette w parmesan \& basil oil Thai Yellow fish curry w coriander \& rice GF
Slow roast lamb salad w spiced rice raisins \& labne Pan-fried gnocchi w pesto \& manchego
Fish \& chip cup w garlic aioli \& lemon

## Prices

Option 1: Three hot/cold canapes (3 pieces) \$10pp
Option 2: Three cold/hot \& 2 substantial ( 5 pieces pp) \$24
Option 3: Two cold/ two hot/2 substantial \& 1 bowl (7 pieces pp) \$34

