



**FIVE STAGS**  
EST 2016 - PIRONGIA, NZ  
BAR & RESTAURANT

## Posh Platters

(five will feed 20 people)

**\$40 EACH**

- Steamed buns: steamed black mantou buns with BBQ pulled pork, stags slaw and fresh coriander
- Empanadas: crab and corn empanadas with sweet chilli and soy dipping sauce
- Croquettes: prawn croquettes with chilli, lime and coriander sauce
- Prawn steamed buns: prawn hargow parcels with soy and sweet chilli dipping sauce
- Lamb bites: falafel rostis with smoked lamb rump and roast eggplant pickle (GF)
- Mini Filoettes: with creamy mushrooms or seafood mornay
- Bacon Stackers: mini potato rosti topped with smoked bacon, dill crème and roast vegetable chutney
- Falafel bites: falafel rostis with tabouli salad and spiced yoghurt (V and GF)
- Brushetta arancini: spicy chorizo, cherry tomatoes, feta and fresh basil in a creamy rice ball
- Club sandwiches with swiss cheese, champagne ham, lettuce, tomato, egg and beetroot

## Beer Soakers

**\$30 EACH**

- Prawn and garlic twisters with coriander & lime chilli sauce
- Crispy spicy squid tentacles with lime aioli
- Jalapeno bites (V)
- Broccoli and cheese bites (V)
- Potato croquettes (V)
- Sausage rolls
- Chicken & prawn or pork & chive dumplings
- Roast beef yorkshires with caramelised onion and horseradish cream
- Mini pastry tarts - mushroom pate & beetroot relish, candied pear & blue cheese, roast pumpkin & ricotta
- Beef sliders with dill pickles, spanish onion, cheddar, tomato chutney and homemade aioli **\$2 PER SLIDER**

## Something Sweet

(ten items per platter)

- Chocolate brownie: bite size pieces of brownie (GF) **\$50**
- Traditional mini pav: crème Chantilly and fresh seasonal fruit **\$30**
- Gourmet mini pav: Lavender custard with passionfruit glaze and fresh cream **\$30**
- Peanut butter cups: sweet pastry tartlets with peanut butter & white chocolate, topped with dark choc mousse **\$20**
- Rhubarb meringue cups: sweet pastry tartlets with warm rhubarb and apple filling topped with crispy meringue **\$20**
- Orange cups: sweet pastry tartlet with a blood orange curd, crème patisserie and toasted coconut **\$20**

## Add to that

Fries **\$7**, wedges **\$16** and a selection of eight pizzas **\$23 EACH**