

COCKTAIL PLATTERS

ASSORTED TRIANGLE SANDWICHES
(24 triangles) \$80

ASSORTED MINI TORTILLA WRAPS
(24 pinwheels) \$99

CHEESE PLATTER
(10 serves \$80 | 20 serves for \$150)
Brie, blue and cheddar with quince
paste and crackers

BEER BATTERED FISH AND CHIPS
(20 pcs for \$120)

SATAY CHICKEN SKEWERS
(diced thigh meat 25 skewers) \$99

TANDOORI CHICKEN SKEWERS (GF)
(diced thigh meat 25 skewers) \$99

**CLASSIC CHEESE FILLED
ARANCINI BALLS (GF)**
With aioli
(25pc \$75)

CHICKEN GOUJONS
25 pcs for \$65

**CHICKEN WINGS HOT OR
SWEET ASIAN MARINADE**
(40pcs) \$99

GRILLED TIGER PRAWNS
(25pcs for \$80)

**JALAPENO AND CHEESE
FIREBALLS WITH AIOLI**
(25pcs \$75)



Assorted
Triangle
Sandwiches



Bakery
Platter

FISH TACOS WITH CORN SALSA
(20 serves \$120)

**PULLED BEEF TACO WITH
GUACAMOLE, PICKLES & CORN**
(20 serves \$120)

OCEAN'S CATCH
Crumbed Prawns, beer battered
barramundi, calamari rings, tartar sauce
and lemon (\$220)

BAKERY PLATTER
Party pies, sausage rolls, spring rolls,
and samosas (\$200)

STEAK SANDWICH PLATTER
(\$25 per sandwich)
Please order as individual sandwich.
Each sandwich cut into 4 pieces,
chips not included

BEER BATTERED CHIPS
(20 serves for \$60)
With tomato and aioli sauce

SEASONED WEDGES
(20 serves for \$80)
With sweet chilli and sour cream

SIT DOWN SET MENU

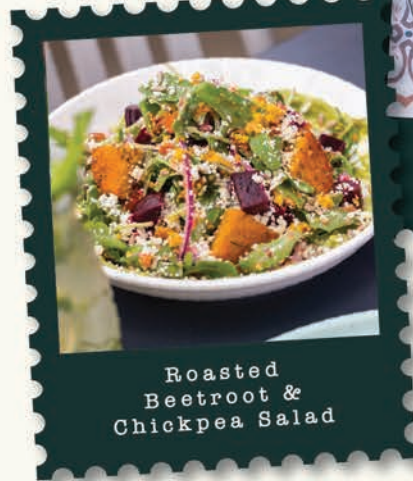
\$45
PER
PERSON

SHARED ENTREE FOR 2

GRILLED CHILLI PRAWN SKEWER
JALAPENO CHEESE FIREBALLS,
SLICED SERRANO PROSCIUTTO,
CAMEMBERT CHEESE,
MARINATED OLIVES AND
WARM BREAD



Chicken
Parmi



Roasted
Beetroot &
Chickpea Salad

MAINS

PLEASE CHOOSE ONE

CHICKEN PARMIGIANA

With chips and salad

SLOW BRAISED BEEF CHEEKS

With mash and green vegetables

GRILLED OR BEER BATTERED SNAPPER FILLETS

With chips, salad and tartare sauce

MIX MUSHROOM RISOTTO (V)

Trio of enoki, oyster & button mushrooms
with truffle oil & parmesan cheese

ROASTED BEETROOT & CHICKPEA TIKKI SALAD (V)

With guacamole, red onion, rocket,
sunflower seeds, feta and vegan
lemon yoghurt dressing (V)

ADD DESSERT FOR \$10 PER PERSON. CHOICE OF
STICKY DATE PUDDING OR CHOCOLATE BROWNIE

All meals are cooked in house, please let us know if you have any dietary requirements.
If you do wish to book an event or function in, please note that we require a refundable deposit
Kindly call 9456 4228 for further enquiries or email info@thelastlocal.com.au for bookings.

More info on thelastlocal.com.au.