



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)
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
Jalapeno bites (V)
Broccoli and cheese bites (V)
Potato croquettes (V)
Sausage rolls
Chicken & prawn or pork & chive dumplings

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
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

(ALL SUBJECT TO CHANGE)