

AT SIXES AND SEVENS

~~PUBLIC HOUSE~~

CANAPÉS

(\$5 each)

(minimum order of 10 per canapé)

COLD

natural oyster, lemon

vietnamese rice paper roll, nam jim dressing (avail. vegan/gf)

ocean trout ceviche, tostada, avocado

prawn lettuce cup, cocktail sauce (gf avail.)

chicken liver pâté, toasted brioche, port jelly (gf avail.)

prosciutto crudo, strawberry, aged balsamic (gf avail.)

beef tartare, crisp bread (gf avail.)

HOT

fried mushroom arancini ball, truffle aioli

blue cheese tart, caramelised onion

san choy bow, shiitake mushrooms, crispy noodle salad (vegan/gf)

tofu, pumpkin & mushroom dumpling, sweet hot sauce (vegan)

herb crumbed prawn, yoghurt tartare, lime

salt & pepper calamari, chilli lime mayo (gf avail.)

popcorn chicken, fermented chilli sauce, aioli

crispy pork dumpling, sweet hot sauce

chorizo empanada, cilantro lime crema

grilled beef skewer, garlic sauce (gf avail.)

wagyu beef, fermented lettuce, pickle, crisp bread (gf avail.)

SUBSTANTIAL CANAPÉS

(\$12 each)

(minimum order of 12 per canapé)

pumpkin risotto, burnt butter, sage, parmesan (vegan/gf avail.)

ratatouille, sugo, parmesan, garlic pangrattato (vegan/gf avail.)

crispy pork belly, house slaw (gf avail.)

slow braised beef ragu, house-made pasta, parmesan

beef & black pepper meatballs, sugo sauce, parmesan (gf avail.)

PLACING AN ORDER

All function food must be pre-ordered and paid 3 days prior to your booking.

Please email your order to info@sixes.com.au

Failing to do so may result in limited choices. Please note that some items can be altered to cater for people with dietary requirements. Extra costs may apply

0.85% surcharge on all card transactions

10% surcharge applies on a Sunday

15% surcharge applies on a public holiday



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BOARDS & SLIDERS



(\$50 each)

(all boards available gluten free)

GRAZING BOARDS

veggie board

house-made dips, olives, seasonal pickles
fresh fruit, grissini, nuts, toasted bread (vegan avail.)

cheese board

cheese, conserve, fresh fruit, toasted bread, lavosh

charcuterie board

mixed cured meats, pâté, chutney
seasonal pickles, toasted bread

grazing board

cheese, charcuterie & house-made dip
seasonal pickles, conserve, toasted bread

SLIDERS

(\$8 each)

(all sliders are available gluten free)

grilled chicken

lettuce, tomato, avocado, grandad's chilli jam, aioli

beef

tomato, lettuce, onion jam, pickles, aioli

veggie

veggie patty, tomato, lettuce, ranch sauce
(vegan avail.)

prawn (\$9 each)

iceberg lettuce, mary rose sauce

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DESSERT CANAPÉS



CUPCAKES

(\$6 EACH)

(available in lots of 15 per flavour)

red velvet, cream cheese frosting

belgian chocolate, chocolate butter cream

SUBSTANTIAL DESSERT CANAPÉS

(\$8 each)

(minimum order of 10 per flavour)

tiramisu, mascarpone, dark chocolate
(vegan option available)

sticky toffee pudding, brown butter ice cream

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