SIPTILIC Sunset

Bottomless Selected Drinks, Cocktail on Arrival, Share-style Plates & Live DJ \$79PP

BOTTOMLESS

De Luca Prosecco Selected Wine (upon request) Tap Beer: Swan Draught, Single Fin & Hahn 3.5

TO START

Warm Rosemary Turkish Bread with chef made dip

TO SHARE

Pulled Pork Sliders with a smoky BBQ sauce and slaw served on a toasted brioche slider bun

Fresh Prosciutto Salad with burrata cheese, sliced medley of fresh tomatoes, honey glazed peach slices, and rocket. Finished with a light balsamic reduction

Tempura Prawns with chilli dill mayo served on a bed of cos lettuce, and shaved radish

Sweet Potato Fries served with sriracha aioli

COCKTAIL CARAFE | \$35 each

Fruit Tingle Vodka, Blue Curacao, Lemonade & Raspberry
Pink Gin Fizz Pink Gin, Sparkling Brut, Cranberry Juice, Lemon Juice,
Lemonade & Strawberries
Mojito Bacardi White Rum, Sugar Syrup, Lime, Soda, Lemonade & Fresh Mint
Juicy Fruit Vodka, Midori, Lemon & Lime, Orange Juice & Solo



Bottomless Selected Drinks, Cocktail on Arrival, Share-style Plates & Live DJ

\$79PP

Vegetarian/Vegan Menu

BOTTOMLESS

De Luca Prosecco Selected Wine (upon request) Tap Beer: Swan Draught, Single Fin & Hahn 3.5

SHARED PLATES (VGO)

Warm Rosemary Turkish Bread served with the chef's selection of dip
Tomato Fetta & Red Onion Bruschetta with a balsamic glaze & fresh parsley
Citrus & Couscous Salad with avocado & fetta topped with chef-made
honey mustard dressing
Pumpkin Arancini (2 each) with chipotle mayo
Haloumi & Roast Veg Skewer Chargrilled

COCKTAIL CARAFE | \$35 each

Fruit Tingle Vodka, Blue Curacao, Lemonade & Raspberry
Pink Gin Fizz Pink Gin, Sparkling Brut, Cranberry Juice, Lemon Juice,
Lemonade & Strawberries
Mojito Bacardi White Rum, Sugar Syrup, Lime, Soda, Lemonade & Fresh Mint
Juicy Fruit Vodka, Midori, Lemon & Lime, Orange Juice & Solo