

Instore Items

EFTPOS Only

CANDY

CHIPS VARIETIES \$5.50

Salt & Vinegar, Honey Soy Chicken,
Original, Burger Rings, Chicken Twisties,
Doritos & Red Rock Deli

CHOCOLATE VARIETIES \$3.00

Twirl, Kit-Kat, Cherry Ripe, Snickers, Mars
Bar, Dairy Milk

NIBBLE NOBBY`S NUTS \$4.00

BUTTER POPCORN \$4.40

VANILLA CHOC TOP \$6.00

ALCOHOL

BEER

Mountain Goat Lager - \$9.50

Mountain Goat Steam Ale - \$10.00

Mountain Goat Pale Ale - \$9.00

Kaiju Krush Tropical Pale - \$9.00

Heineken - \$9.00

Corona - \$9.00

James Boags Premium Light - \$8.00

CIDER

Golden Axe Apple Cider - \$9.00

WINES / SPARKLING

Preece Prosecco - \$9.50

Mitchelton NV Sparkling - \$9.00

Mitchelton Sauvignon Blanc - \$9.00

Mitchelton Shiraz - \$9.00

DRINK

Soft Drink 600ml \$6.00

Pepsi, Pepsi Max, Lemonade, Sunkist & Solo

Cool Ridge Water 600ml \$4.00

Mineral Water Schweppes 300ml \$4.00

Spring Valley Orange Juice 350ml \$5.00

Jasper Organic Fair Trade Coffee

Small \$4.00

Large \$4.50

Short Black, Long Black, Flat White, Cappuccino, Latte & Tea

Menu & Canapes Packages

SLIDERS – MINI BRIOCHE

Cheeseburger - house made patty, burger cheese, pickle, onion, mustard, tomato ketchup and mayonnaise
Southern Fried Chicken - SF chicken fillet, cheese, slaw and sriracha mayonnaise
Pulled Pork and Jalapeno - pulled pork shoulder, crumbed jalapeno, slaw and smoky BBQ
Halloumi - grilled halloumi, tangy tomato relish, chargrilled red pepper and rocket (v)
Vegan burger - vegetable patty, vegan cheese, tomato relish, sweet onion chutney, sliced tomato (v,vg)

MINI BAGEL BRUSCHETTA

Smoked salmon, horseradish crème fraiche and watercress
Heirloom tomato, buffalo mozzarella, pesto and basil (v)
Prawn, guacamole, smoked chilli and lime
Prosciutto, mozzarella and olive tapenade

PIZZA, PASTRY & PUB FAVOURITES

House made pizza - Margherita -fresh vine-ripened tomato, buffalo mozzarella, basil (v)
House made pizza – Prosciutto, chargrilled peppers, black olives, mozzarella
House made pizza – Artichoke, spinach, heirloom tomato, mozzarella (v)
House made pizza - Spanish sausage, chargrilled pumpkin, rocket, pesto
Shortcrust beef & Guinness pies, tomato chutney
Shortcrust lamb sausage rolls, tomato chutney
Spinach and ricotta sausage roll, tomato chutney (v,gf)
Baked egg, ham and spinach tartlet with tomato relish
Salt & pepper baby whiting, lemon pepper aioli (gf)
Chilli dusted Squid with nahm jim
Mac 'N' cheese croquette, smoky tomato relish (v)
Mushroom arancini with garlic aioli (v)
Pumpkin arancini with capsicum mayonnaise (v, vg)

AROUND THE WORLD

Chicken and corn empanada with guacamole
Vegie curry samosa with mango dressing
Gyoza Shitake Tofu with miso mayonnaise (vg, v)
Lamb, Oregano and Lemon kofta with mint labna
Spring roll Thai glass noodle and Veg with sweet chilli jam (v)
Pan fried chicken & prawn gyoza with spiked soy
Balinese beef skewers with peanut satay dipping sauce (gf)
Teriyaki chicken skewers with mint labna (gf)
Shredded roast chicken, peanut, Thai basil, mini rice paper roll with nahm jim (gf)
Vegan gyoza with spiked soy dipping sauce (vg)
Tofu and vegetable vegan bao buns (vg)
Salmon Nigiri

SUBSTANTIALS

Japanese fried chicken box. Japanese style fried chicken, pickled veg, miso mayonnaise
Beer battered barramundi, salt and vinegar crunchy fries, tartare sauce
Poke bowl, brown rice, pickled Asian salad, avocado puree, edamame, spiked soy – with grilled salmon or crispy tofu (v)
Poached Lobster brioche, chervil & chilli, coriander mayonnaise
12-hour braised African spiced lamb shoulder, pearl barley, eggplant, pomegranate, tahini dressing
Porcini mushroom risotto & truffle risotto, shaved pecorino, chopped parsley, extra virgin olive oil (v)
Shredded chicken Asian salad, rice noodles, toasted peanuts, cherry tomato, lime, chilli and fish sauce dressing
Zucchini and Haloumi fritter with Mediterranean cous cous and tahini dressing

Package Pricing – Cost Per Person

Package 1 - \$25 Choice of 4 canapes + 1 substantial

Package 2 - \$28 Choice of 5 canapes + 1 substantial

Package 3 - \$39 Choice of 6 canapes + 2 substantial

Captiol Catering Event Times

Thursday

3:30: Bump in
6:00: Open venue
6:40: Open cinema
7-8:45: Speeches + Body Melt
9-10: Q and A - Philip brophy
10-10:30: Get people out
10:30-11:00: Bump out

Catering: From 6 to 7:15pm

Friday

3:30: Bump in
4:30: Open venue
4:45: Cinema
5:00-6:00: Shorts program
6:00-6:30: *Venue stays open*
6:30: Open cinema
7:00-8:30: Film
8:30-9:00: Get people out
9:00-10:00: Bump out

Catering: From 4:30 to 5:15pm, 6 to 7:15pm



Lanyards

Around 25 of these were available to use, to help attendees identity MOFF staff during catering breaks. Unfortunately, these were never used as the event was hosted online.