

FUNCTIONAL MEALS

ROAMING CANAPES SEAFOOD AND FISH

- Seared Scallop, Cauliflower puree, Chorizo Crumb (GF)
- Bang Bang Prawns, on a Brioche Roll with Coz Lettuce and Aioli
 - Calamari Cones with aioli and lemon wedges (GF)
- House Cured Salmon, Fried Capers, Whipped Dill Ricotta, Blinis (GF)
 - Fish Taco, Slaw, Chipotle Mayo

MEAT

- Fried Chicken Slider, Garlic Ranch Sauce, Pickles and Coz Lettuce (GFO)
- Beef Sliders, Cheddar, Fresh Tomato, Tomato Relish and Lettuce (GFO)
- Crispy Fried Chicken Bites, Aioli, Bulldog Sauce, Shallots and Pickled Chilli (GF)
 - Pastrami Beef Roll, Bearnaise, Snow Peas and Mustard
 - Chicken and Chorizo Paella Cups (GF)
- Seared Lamb, Baba Ghanoush, Balsamic, Sumac Cristinis

VEGETARIAN

- Mushroom and Manchego Arancini, Spicy Mayo (GFO)
 - Gnocchi, Basil Pesto and Manchago (VGO)
 - Jalapeño and Goats Cheese Croquettes (GFO)
- Confit Caramelised Onion and Cheddar Quiche (GFO)
 - Blistered Tomato and Herb Tartlet (VGN)
- Falafel, Gremolata, and Pico De Gallo Slider (VGO, GFO)

SOMETHING SWEET

Please enquire with event manager about our sweet display options
(Please keep in mind cakage fee for self-sourced cakes)

MIDDLE GROUND GRAZING TABLES

Middle Ground source the majority of our stock and produce from various suppliers across Gippsland and the Yarra Valley. Our Grazing tables are our way of show casing this amazing food. Tables include gourmet cheeses, crackers, antipasto, breads, dips and meats.

VEGAN (VG) OR VEGAN OPTION (VGO)
GLUTEN FREE (GF) OR GLUTEN FREE
OPTION (GFO)
DAIRY FREE (DF) OR DAIRY FREE OPTION
(DFO)

MIDDLE
GROUND
CAFE & EVENTS