



FOURSIDE

EVENTS

# MORNING MUNCHIES

watermelon, buckwheat, labne, hazelnut granola, pomegranate

crumpets, whipped ricotta, charred figs

citrus & basil fool, petit cress

raspberry, raw & pickled, coconut yogurt, pistachio & shiso leaf

avocado, rye toastie, seeds, yuzu

hand picked crab, creme fraiche, pickled cucumber

banana & walnut granola, choc soil, creme fraiche

our bacon & egg roll with cheddar & brown sauce

white zucchini & stracciatelle toastie, ash sea salt

BLT milk bun - crisp pancetta, petit cress, confit tomato

petuna smoked salmon 'toastie', edamame, citrus

mini bagel - pastrami, pickles & mustard

warm malt chocolate tin loaf, creme fraiche

croque monsieur - posh ham & gruyere toastie

mushrooms & mushrooms, thyme, truffle kewpie

mini croissants - prosciutto, mozzarella & basil

# SANDWICH BAR

## SOURDOUGH

spicy cauliflower, pea shoots, hummus, crushed peanuts, turmeric mayo

milawa poached chicken, hass avocado, cos lettuce, lemon aioli

coddled free range eggs, slaw, watercress, lemon mayo

chopped beef, green olive tapenade, shoots, garlic aioli

coronation chicken, curry mayo, coriander, mint, pickled cucumber

heirloom tomatoes, pickled cucumber, ricotta, oregano

istra smoked ham, clothed cheddar, pickle relish

pastrami, pickled cabbage, mustards, cornichons, shallots

## WRAPS

rare roast beef, lentils, radishes, parsley & piquant aioli

twice cooked chicken, spiced slaw, thai basil, crisp shallots

sweet pumpkin, chickpeas, pickled zucchini, fennel, mint, lemon olive oil

peas, asparagus & edamame, ricotta, basil pistou, sea salt

artisan prosciutto, torn mozzarella, salad leaf, olive crumbs, balsamic mayo

poached chicken, chopped cos, crispy bacon, aioli

cold smoked salmon, long lang capers, dill & cucumber salsa, citrus aioli

slow braised lamb shoulder, white beans, harissa, parsley & mint

# SALAD & MUNCHIES

## SALADS

milawa chicken, buckwheat & chia seeds, celery & granny smith apple, celery sea salt

bang bang chicken - crushed peanuts, crisp shallots, vietmint, toasted sesame dressing

organic brown rice, silken tofu, snake beans, pea shoots, chilli, thai basil

raw & pickled heirloom beets, organic wheat, radishes & flowers, pea shoots & almonds

wood roasted spiced cauliflower, labne, coriander sprouts, puffed rice, coddled egg

heirloom tomatoes, local stracciatella, salad herbs, alto ligurian olives

cos hearts, forage rocket, reggiano, dijon vinaigrette

## MUNCHIES

traditional lamb, beef & pork sausage rolls, house relish

chickpeas, lentils & seeds, spicy pumpkin rolls, aioli

heirloom tomato, basil & mozzarella tartlett

mushroom & mushroom, caramelised onion, thyme tartlett

crisp chicken slider, slaw, kewpie mayo

saltbush pulled lamb mini burger, labne, mint, chilli

# AFTERNOON MUNCHIES

chocolate brownie, chocolate dust

granola, toasted almond, leatherwood honey

original portuguese custard tart

meyer lemon cheesecake tart

our choc crackle, gold dust

seasonal fruit platter

chilled watermelon, strawberries, spearmint

raw & pickled berries, labne, torn mint

# COFFEE & TEA

french press coffee

T2 essential teas

cow, soy, almond milk

espresso coffee on request

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# DRINK

organic orange juice

cloudy apple juice

capi sparkling & still mineral water

bitter lemon

blood orange

WANT SOMETHING DIFFERENT?  
just ask us.

LET'S DO THIS

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