hoopla kitchen & bar

- PARTIES & FUNCTIONS MENU -

Classics

PARTY CLASSICS Party pies & sausage rolls served with crispy wedges, sweet chilli & sour cream.	35.0
FRUIT PLATTER (V/VG) Variety of seasonal fruits	50.0
NUGGETS & FRIES (H) Chicken nuggets, served with fries & tomato	55.0
HOT VEGETABLE PLATTER (V) Spring rolls, samosas wedges with sweet chili	50.0
and tomato sauce SANDWICH PLATTER (H) Ham, cheese, tomato & relish sandwiches.	50.0

Pizza Boards

Chicken, bacon, lettuce, onion & chipotle mayo

- Salad lettuce, tomato, onion, carrot, feta, &

50CM X 40CM OF HOMEMADE PIZZA 35.0

BBQ CHICKEN (H)

Roasted chicken, capsicum and onion with BBQ sauce

HAWAIIAN

sandwiches.

cucumber sandwiches.

Ham and pineapple

VEGETARIAN (GFO/V/H)

Pumpkin, zucchini, eggplant, capsicum, onion and rocket

HAM AND CHEESE

It's in the name!

PEPPERONI

Well, you know what it is

MEAT LOVERS

Beef, ham, bacon, salami, pepperoni with BBQ sauce

GARLIC

Garlic, herbs and cheese

MARGHERITA (V/GFO)

Napoli, herbs and cheese

The Real Deal

SLIDER PLATTER	70.0
• 5 x beef sliders (lettuce, burger sauce, tomato,	
pickles and cheese)	l
 5 x fried chicken sliders (lettuce, chipotle, mayo, tomato) 	and
 5 x halloumi sliders (mixed lettuce, tomato relish onion and fire roasted capsicum) 	,
DIPS BOARDS (H)	45.0
3 x house made dips with oven roasted Turkish browith olive oil & Tuscan seasoning	ead
ANTIPASTO	45.0
Sliced ham, salami, prosciutto, brie cheese, tasty	
cheese, 2 x dips, carrot, cucumber, lavosh crackers	કે,
olives, fire roasted capsicum & quince paste	
CLASSIC CEASER SALAD	70.0
Crisp cos lettuce, roasted croutons, bacon, poache	∍d
eggs and grilled chicken with shaved parmesan	
drizzled with ceaser dressing	
GREEK SALAD (V)	60.0
Spinach, tomato, cucumber, capsicum, olives, feta	,
onion, balsamic glaze & oregano	
NACHO PLATTER	70.0
Corn chips, grilled corn, mexican beef mince, salsa	1
verde, mozzarella, guacamole & sour cream	

Just Feed Me!

NOT SURE WHAT TO ORDER?

Let us handle it! We can tailor a selection of platters that is best suited for you and your guests.

All food platters MUST be finalised at least 3 days before your event.

Please inform our staff if you or your guests are allergic to any ingredients. We cannot guarantee the absence of allergens in our dishes.

GLUTEN FREE OPTION (GFO) / VEGAN (VG) VEGETARIAN (V) / & HALAL (H)