



SBC
FINGER FOOD

(All of our finger food is made from scratch by our chefs)

Platters (20 pieces on each platter)

Reuben Spring Rolls \$40 (very popular)

Pulled corned beef, sauerkraut, cheese, mustard, sputnik sauce, onion & pickles

Asian mushroom spring rolls \$40 (veg)

Asian mushrooms, soy, garlic, ginger, rice noodles, pho mayo & iceberg

Satay chicken rice paper rolls \$40 (gf)

Turmeric marinated chicken, cucumber, fresh herbs, tomato chilli jam & satay sauce

Peanut tofu rice paper rolls \$40 (vegan, gf)

Peanut puffed tofu, pickled daikon, cucumber, fresh herbs & ssamjang dipper

Pulled beef brisket mini pies \$50

Kiwi style pies with actual chunks of beef and flaky pastry

Katsu sando \$30 (best schnitzel sanga ever)

Panko crusted chicken schnitzel, bulldog sauce, fine shredded slaw on crustless white bread

Slightly bigger/substantial

(each item below has a minimum of 15)

Comet meat bun \$4 each (signature bun)

Our famous comet bun. Slow cooked corned beef, cheese, mustard, pickles wrapped in a charcoal bun

Titan meat bun \$4 each

Smoked pork belly, espresso chipotle bbq sauce, pickles wrapped in a natural bun

Hoshi bun \$4 each (vegan)

Japanese vegetable curry & furikake wrapped in a golden bun

Katsu chicken bao \$5 each (everyone's fav)

Katsu fried chicken, pickled slaw, sputnik sauce & fresh herbs in a steamed bao

Pork belly bao \$5 each (the classic)

Master stock pork belly, pickled cucumber, fresh herbs & peanut hoisin in a steamed bao

Peanut tofu bao \$5 each (vegan)

Peanut puffed tofu, pickled slaw, cucumber, fresh herbs & ssamjang in a steamed bao

You can find pictures of some of these delicious morsels on our [facebook](#) or [Instagram](#) pages.