



FINGER FOOD MENU

Our menu is thoughtfully crafted for groups of all sizes. For groups of 10 or fewer, options are based on what we have cooking in the kitchen that week — always something special, never ordinary. We take pride in creating extraordinary dishes while catering to all dietary needs.

Finger Food Options (minimum of 20 people)

Choice of 4 — \$18 per person (Nibbles)

Choice of 6 — \$26 per person (Light Meal)

Choice of 8 — \$35 per person (Substantial)

SAVORY

VEGETARIAN

Birregurra Spelt Savoury Muffin - Roast vegetables, Meredith goat's cheese, and Otway walnuts

Halloumi, Beetroot & Roast Root Vegetable Rolls - Served with Davidson plum relish

Jalapeño Poppers - Cream cheese and jalapeños in a corn chip crumb, served with chipotle dipping sauce

VEGAN

Indonesian Corn Fritters - Kaffir lime, native sweet chilli caramel, and macadamia satay (GF)

Tofu, Ginger & Purple Cabbage Pakoras - Cashew raita (GF)

Mexican Corn Fritters - Guacamole (GF)

Little Roti Wraps - Sri Lankan mushroom and lentil filling (onion and garlic-free) with Davidson plum chilli relish





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FREE RANGE CHICKEN, PORK AND GRAIN FED BEEF

Otway Pork and Beef Sausage Rolls - Saltbush seasoning,
served with Davidson plum relish

Kangaroo and Lamb Kofta Balls - Native dukkah crust with
smoky baba ganoush

Mini Mexican Beef Burritos - 15-hour Furphy beer slow-cooked beef with jalapeños,
house-made chipotle sauce, and sour cream

Pork Sliders - Pickles, mayo, and apple slaw

Little Roti Wraps - Beef rendang with lemon myrtle,
served with Davidson plum chilli relish

Little Roti Wraps - Butter chicken with macadamia and wild hibiscus,
served with Davidson plum chilli relish

Buttermilk Fried Chicken Tenderloins - Chipotle mayo and jalapeños

Chicken, Leek & Pistachio Pastry Puffs - Served with cranberry sauce

Korean Fried Chicken - Kimchi kewpie

Coconut Pandan Chicken Balls - House-made macadamia satay (GF)

SEAFOOD

Thai-Style Snapper Cakes - Kaffir lime and sweet Davidson plum dipping sauce

Blini with Smoked Tasmanian King Salmon - Horseradish remoulade

Scallop Vol-au-Vents - Creamy béchamel with fried capers

Prawn Toasts - Chinese donut with Australian prawn purée,
black and white sesame crust

Smoked Ocean Trout & Potato Patties - Lemon myrtle, quinoa crust,
and horseradish cream (GF)





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LITTLE DAMPER ROLLS

Chicken Salad - Aioli, celery, red onion, and fresh tarragon

Silverside - Pickles, cheese, and mustard

Roast Pumpkin Salad - Walnut, aioli, celery, red onion, fresh dill, and spinach

BABY PIES

Roast Lamb Shepherd's Pie

Chicken, Leek & Bacon Pie

Cauliflower, Corn & Cheese Pie

SWEET

Otway Walnut & Spanish Dark Chocolate Brownie (GF)

Lemon Myrtle Curd Slice - Macadamia crumble

Orange & Wattleseed Cupcakes - Orange blossom frosting

Peanut Butter, Wattleseed & Dark Chocolate Protein Balls (GF, VEGAN)

Raw Caramel & Cacao Slice (GF, VEGAN)

Lemonade Scones - Hibiscus and raspberry jam with cream

Native Honey Joys - Local honey, wattleseed, pepitas, and macadamias

Little Lamingtons — Filled with wild hibiscus and raspberry jam

BABY SEASONAL FRUIT MUFFINS

Fig & Dark Chocolate with Raspberry Jam

Plum & Strawberry Gum Custard

Banana, Otway Walnuts & Chocolate



TO ORDER CONTACT: 0427 896 256 OR yamdaisy3231@gmail.com

YAM DAISY SHOP OPEN TUESDAY - FRIDAY 10am - 5pm

72a Weller St, Geelong West, VIC 3220