



COCKTAIL MENUS

*A mix of sophisticated & substantial canapes.
Each canape is presented with garnishes & styled on slate,
timber boards, spoons, bamboo or cones.*

EVENT TIME / MENU PACKAGE (min 40 guests)

1-1.5 Hours

4 Canapes - \$26.00 pp inc GST

2 Hours

4 Canapes and 1 Substantial - \$38.00 pp inc GST

3 + Hours

6 Canapes and 1 Substantial - \$46.00 pp inc GST

OR

6 Canapes and 1 Food Station - \$52.00 pp inc GST

Prices include Staff Service

CANAPES

HOT CANAPES:

Slow cooked pork belly with apple jelly (GF)

Angus beef slider with tasty cheese, pickles & relish

Tempura ricotta zucchini flowers with clear cucumber sauce (V)

Beef burgundy mini pie

Lemon pepper chicken skewers (GF)

Mini chicken wellington with lime coriander sauce

Chicken & leek pie

Curry vegetable samosas with sweet chilli sauce (V)

Mini beef wellington with chipotle mayo

Pumpkin arancini (Vegan)

Crispy pork slider with red cabbage & mint slaw

Pork & chive gyoza with soy sauce

Mozzarella & mushroom arancini (V)

Pork & fennel croquette with smoked paprika mayo (GF)

Caramelised onion, goat's cheese & fig tartlet (V)

Thai vegetable spring roll with sweet chilli sauce (V)

Chicken & tarragon filo with tomato & chilli relish

Pea & feta quiche with crème fraiche & micro herbs (V)

COLD CANAPES

Crushed minted pea crostini with parmesan & micro herb (V)

Candied ginger blue swimmer crab (GF)

Beetroot & sugar cured salmon, pickled fennel & citrus crumb (GF)

Fresh prawns on cucumber with dill crème (GF)

Orange infused beetroot & goat's cheese on cucumber round (V, GF)

Tarogoshi beef with caramel pistachio sauce (GF)

Spiced duck pancake with hoisin sauce

Prosciutto & melon forks (GF)

Confit tomato, basil & bocconcini tart (V)

SUBSTANTIAL DISHES

Slow-cooked beef brisket milk bun, coleslaw & barbeque sauce

'Fish & chips' little cones of flathead, french fries & lemon tartare

Butter chicken, basmati rice, tomato, mint & coriander salad (GF)

Crumbed chicken schnitzel, iceberg & mayo on turkish roll

Crispy baked fish tacos with cabbage slaw

Forest mushroom risotto with parmesan & rocket (V, GF)

FOOD STATIONS

GRAZING TABLE

A feature of colour and style across timber boards, bowls & sustainable bamboo service-ware

Wood smoked ham shavings (GF)

Dry cured salami (GF)

Double brie (GF, V)

Aged cheddar (GF, V)

Marinated black and green olives (GF, V)

Decorated with fresh and dried fruits (GF, V)

Wafers, crisps and grissini

PAELLA

Chef prepares paella in an enormous pan in front of guests; this food station is as delicious as it is entertaining!

A delicious and classic paella with chicken and chorizo, smoked paprika, capsicum, onions, green beans, peas, saffron, garlic, tomato, seasoning, topped with rocket and lemon wedge (GF)

BURGER BAR

'Build your own' - Guest's create their own burger, just the way they like it!

Grilled beef patties, lettuce, tomato, cheese, onions, beetroot relish, fresh milk buns, sauces and mustards