



COCKTAIL MENU 2020

COLD - \$3.50 per choice

Ribbon chicken and crispy speck sandwiches

Little sweet potato fritters with spicy sesame mayo, micro herb (veg, gf, df)

Crostini with smashed pea, prosciutto and parmesan

Crostini with smashed peas, artichoke and lemon tahini (vegan, df)

Puff tarts with Persian feta and roasted tomato (veg)

Vegetarian sushi with soy, pickled ginger and chive (vegan, gf, df)

Nam jim prawns (green thai dressing) (gf)

Vietnamese cold rolls with hoisin dip – chicken or veg (gf, df)

Pea, zucchini, halloumi fritters with lemony mayonnaise (gf, veg)

Baby beetroot tart tatin with Persian feta (veg)

Cucumber tarts with sticky chilli beef (gf, df)

Cucumber, radish point sandwiches (veg)

Prawn, dill and lemon ribbon sandwiches

Potato rosti, beef fillet, horseradish micro herb (gf)

Southern fried crumbed chicken tenders with chipotle mayonnaise

Brie, pea and basil frittata with crème fraiche (veg, gf)

Little bamboo cups of pickled mango, carrot, bokchoy salad with crispy shallots and peanuts (vegan, gf, df)

HOT - \$3.50 per choice

Items suitable to reheat in pie warmer or oven

Chicken or beef satay with our peanut sauce (gf, df)

Pumpkin and sage arancini with garlic aioli (veg)

Middle eastern lamb meatballs with cumin and tomato dip (gf)

Lemongrass chicken cakes with green curry dip sauce (gf)

Leek and goats cheese tarts (veg)

Little chicken, pesto, cheese burgers

Chargrilled vegetable, roasted capsicum relish burgers (vegan)

Our homemade sausage rolls with our homemade tomato sauce:

Pork and fennel

Asian chicken

Lamb and mint

Lamb kefta sticks with tomato harissa sauce (gf)

Hot Items that require staff present

Little pork slider buns with coleslaw

Southern spiced cauliflower fritters with coconut raita (vegan, gf)

Asparagus and prosciutto crispy filo sticks

Dill and parsley crumbed whiting with our homemade tartare
Baby beef pies with pea puree and tomato sauce

SWEET COCKTAIL - \$3.50 per item

Chocolate raspberry brownies (gf)
Orange almond friands (gf)
Meringue tarts with curd and berries (gf)
Fruit skewers with raspberry coulis (vegan, gf)
Little baked lemon cheese cakes (gf)

FILLERS – for on site catering – chef required - \$6.00 per person

Bamboo boats with butter chicken, rice and pappadums (gf)
Salt and pepper squid cones with aioli
Pulled lamb taco with yoghurt sauce and shredded cabbage salad
Sweet potato fries with chipotle mayo (vegan, gf)
Fish and chip cones with our tartare
Boa buns with pulled Asian pork, green mango salad

PLATTERS

Beer baked leg ham with crusty bread and our homemade green tomato pickle and dijonnaise
Half Leg - \$90.00
Whole Leg - \$180.00

Cheese grazing board

Triple cream, aged cheddar, shadows of blue, falwasser (gf), dried pears, dried apricots, seasonal fruit
Feed 15 - \$90.00
Feed 30 - \$180.00

Antipasto

Proscuitto, sopressa, cacciatore, cornichon, hummus, crudité, dolmades, crusty bread, olives
Feed 15 - \$90.00
Feed 30 - \$180.00

Dietary Requirements

Our menu has been created to cater for all dietary requirements. If you have any guests attending with a dietary requirement we can help choose your menu so that they are catered for.

Just as an idea of how much to order for your party.....

1.5 hours of food – choose 6 items

2 hours of food – choose 9 items

3 hours of food – choose 11 items

4 hours or more – choose 14 items or 10 cocktail + 2 fillers (meal replacement)

Minimum charge	
Monday - Thurs	\$450.00
Fri 9am - 5pm	\$450.00
Friday 5pm onwards	\$800.00
Saturday	\$1000.00
Sunday	\$1500.00
Public Holidays	\$2000.00

Chefs on site \$50.00 per hour

Kitchen staff \$46.00 per hour

Supervisors/RP \$50.00 per hour

Waiting Staff \$46.00 per hour per staff person - minimum charge 3 hours

On Sundays & Public Holidays Chefs and Supervisors are \$60 p/h and kitchen and waiting staff are \$56 p/h.

We supply cocktail serviettes with all orders.

*** All waiting staff supplied are employed directly by us**

1 staff person for 25 guests (food and beverage service) - cocktail party

Our kitchen uses nuts, dairy and gluten. Whilst all care is taken to accommodate dietary requirements, we accept no responsibility for any accidental cross contamination.

All prices include G.S.T.