

Cocktail Style Menu

4 canapes, 2 substantials (2 hours) = from \$55pp

4 canapes, 3 substantials (3 hours) = from \$65pp

4 canapes, 2 substantials, 1 stand up dining (4 hours) = from \$75pp

**based on 500 pax, smaller numbers attract higher per person pricing*

CANAPES

Cold Canapes

Persian feta, candy white fig, whole grain tartlet (V)

Riesling poached hen, native lime, apple dressing, fluted cup

Ocean trout rillette, baby caper, shiraz caviar, black crisp

Pressed duck, orange triangle, hazelnut praline (GF DF)

Texan BBQ beef, chilli threads, crème fraiche, taco wafer

Pumpkin concentrate, pumpkin pickle, green raisin (GF DF VG)

Prawn salad, lychee gel, sesame seaweed biscuit (GF DF)

Smoked hen, herbaceous crepe, red pimento mousse

Hot Canapes

Lamb shoulder croquette, sweet carrot textures, mint salt (GF DF)

Ox cheek, sticky quince, rosemary butterpuff pie

Courgette beignet, mint infusion, lemon emulsion (GF V)

Kalbar sausage saltimbocca, sage, honeyed red onion jam (GF DF)

Green pea truffle arancini, smooth pea, green tips (GF VG)

Italian prawn brioche, saffron aioli, parmesan melt

Slow chicken, sweet corn reduction, vol-au-vent

Snapper confit, fennel, cornichon, puff parcel

Pork, preserved lemon empanada, chipotle mayonnaise (GF DF)

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SUBSTANTIAL ITEMS

Beef burger, fried pickles, jack cheese, BBQ relish, brioche bun
Pulled chicken, brown rice, chipotle, cheese, burrito
Plant-based schnitzel, satay, slaw, grain roll (VG)(GFO)
Sticky pork, Asian sprout salad, crisp shallot, bao bun (DF)
Tuscan chicken, smoked scamorza, cos, pickle, black brioche
18 hour beef, pecorino, pickle, chipotle mayo, roll
Lamb yiros, tomato, cucumber salsa, tzatziki, flat bread
Pork belly, nuoc cham slaw, plum sauce, white roll
Chicken parmigiana, bacon, napoli, mozzarella, roll
Prawn cutlet, thousand island, dill salsa, soft roll
Pulled duck, sesame shallot, char sui salad, bao bun
Vegetable pasty, pineapple, Keens curry mayonnaise (V)
Slow beef, stone fruit, cashew puff, sumac sugar
Black bean & jalapeno chimichangas, green tomato salsa (VG)
Pork & preserved lemon pasty, smoked mayonnaise
Confit barramundi, fennel, cornichon, filo, tomato dust
Chickpea falafel, hummus, red pepper, rocket pesto, flat bread (VG)
Spiced potato empanada, green pea, mango chutney (GF VG)
Karaage chicken, nori mirin rice, hot pocket bread

STAND UP DINING

Risotto, green pea, mint, parmesan (GF V)
Pasta spiral, tomato sugo, feta melt (V)
Crumbed white fish, turmeric potato, parsley verde (DF)
Massaman beef, cardamom potato, coconut chips (GF)
Pork, preserved lemon empanada, chipotle mayonnaise (GF DF)