

Cocktail Menu



We recommend you consider allowing 1 canapé per fifteen minutes of food service. Should you wish for 2 hours of food service, please select 6-8 cocktail items/dessert from the menu and a substantial.

Dietary requirements available, please let us know before your event. Some items can be adjusted to meet gluten or dairy free requirements

Prices include GST (Minimum spend \$35 per guest)

Hot Items:

GF: Gluten Free DF: DAIRY FREE

Chicken and Duck

Chicken satay skewers with satay Sauce (GF DF) \$3.75

Duck and Hoi Sin spring rolls with sweet chilli \$4.25

Popcorn Chicken with Habanero Salt \$3.95

Tandoori Chicken, Roti and cucumber & mint raita \$3.95

Pork

Grilled pork belly skewers with sticky glaze, crushed peanuts \$4.25

Smoked ham hock & Manchego croquettes, Dijon Mayonnaise \$4.25

Tartlet of roasted chorizo, apple & balsamic Glaze \$4.25

Beef/Lamb

Chimichurri Beef with a creamy potato croquette \$4.25

Fillet of beef wellington with béarnaise sauce \$4.50

Beef Fillet and Prosciutto lollie pop (GF) \$4.50

Lamb Kofta with raita (GF) \$4.25

Fish

Australian banana prawns in Panko, toasted sesame and coconut, sweet chilli and lime sauce \$4.50

Seared WA scallops, pea puree & crispy pancetta (GF) \$4.50

WA Scallops, Cauliflower Skordalia, smoked panchetta (GF) \$4.50

Vegetarian (below items can be made vegan)

Filo and spinach ricotta cigars with mint yoghurt \$3.95

Candied walnut and blue cheese tartlet \$3.95

Wild mushroom, parmesan and tarragon Tartlet \$3.95

Tomato & buffalo mozzarella risotto ball with basil mayo \$3.95

Vegetable Kofta(Ve) (GF) (DF) \$3.50

Three Cheese Arancini (v) \$3.95



Cold/warm Items:

Meat

- Peking Duck rice paper roll served with Nuoc Cham (GF) \$4.25
- Five Spice Pork Belly rice paper roll with soy and chilli (GF) \$4.25
- Peppered Beef with Caramelised Onion Jam en Croute \$3.95
- Kalamata Lamb loin, potato Rosti and Red Capsicum Salsa (GF)\$4.25

Fish

- Ocean trout Gravalax, sour cream, capers on Rye bread \$4.25
- Tasmanian smoked salmon, cream cheese, crostini, micro shoots \$3.95

Vegetarian

- Sushi roll selection with soy, Wasabi & pickled ginger(DF) (GF) \$3.75
- Turkish bread with two dips, marinated olives & feta \$3.25
- Vegetarian rice paper rolls with Nouc Cham (DF) (GF) (Ve)\$3.75

V= Vegetarian Ve= Vegan GF= Gluten free DF= Dairy Free
If you have any other specific dietary requirements, please let us know

Substantial Items



More substantial than canapés and less time consuming than a full menu. The solution to feeding your guests generously and efficiently. Each item is served individually, presented on trays by the service team for your guests to help themselves to dishes of their choice.

Salad Bowls (can be adjusted to meet dietary requirements):

Spiced Mexican Chicken Rice Bowl (GF) \$8

Thai beef Salad (GF) \$8

Teriyaki Sushi Salmon Bowl (GF) \$8

Hot Dishes

Indian Butter Chicken and Pilau Rice (GF) \$9

Southern fried chicken, fries and coleslaw \$9

Beer battered Market fish with fries and tartare sauce (DF) \$10

Slow Braised beef cheek with Creamy Mash (GF) \$12

Parmesan and Herb crumbed lamb Cutlets, Tomato Kasundi \$12

Vegetarian (some items can be made vegan):

Wild mushroom risotto, parmesan reggiano, rocket (GF) \$8

Roasted butternut pumpkin spinach, pine nut risotto (GF) \$8

Thai green curry with steamed jasmine rice (GF) \$8

Sliders (\$2 to add fries):

Beef Slider, cheese, smoked bacon, lettuce, tomato & relish \$8

Fried Buttermilk Chicken, pickles and siracha \$8

Field Mushroom & grilled Halloumi slider (V) \$8

Mini Desserts

Glazed lemon tarts, raspberries \$4

Lemon meringue pies \$4

Vanilla and Raspberry panna cotta (GF) \$4

Macaron selection (GF) \$4

Chocolate brownies \$3.75

Chocolate Éclairs \$4

Salted caramel chocolate tart \$4

Orange & almond cake, bitter chocolate ganache (GF) \$3.75

Chocolate mousse in a waffle basket with popping candy \$4

Selection of ice cream cones dipped in dark chocolate \$4.50



Finger Food Menu

The finger food menu is ideal for less formal casual get-togethers, informal business gatherings, sundowners and birthdays, served on tables for your guests to help themselves.

Choose from the following:

\$18 per person: Choose 5 items

or

\$23 per person: Choose 8 items

or

\$27 per person: Choose 10 items

All prices include GST

Menu items

Selection of Sandwiches, Baguettes and Wraps

Selection of sushi (GF) (DF)

Spicy Chicken Bites with chipotle mayo

Curry Puffs (Ve)

Vegetable Spring rolls (Ve)

Satay Chicken Skewers (GF)

Pork and Fennel Sausage Rolls

Chunky Beef Pies

Salt and Pepper Squid with Aioli

Tomato and Basil Bruschetta (Ve)

Coconut Crumb Prawns with Sweet Chilli

Vegetable Samosas (Ve)

Breaded Chicken Tenders with BBQ Sauce

Fish Goujons with Tartare Sauce

Meat Ragu Arancini

Mushroom, Arancini (V)

Pumpkin, Feta and Rosemary Frittata (v GF)

Vegetable kofta (Ve GF)

Toasted Turkish bread with a selection of dips (v)

Some items can be made to suit certain dietaries, just let us know!



\$27 per person

Set out on a 1.8m table with wooden risers and decor to create a beautifully decorated table of food for your guests to graze from

Tables typically include:

- Anti pasti meats: Glazed ham, Serrano, salami & Chorizo
- Stuffed feta belle peppers
- Trio of cheese with fruits, nuts and chutneys
- Olives, capers and gherkins
- Bruschetta
- Turkish bread with various dips
- Selection of arancini
- Chicken Bites
- Vegan GF koftas
- A selection of fresh seasonal fruit, vegetables and herbs for both decoration & consumption
- Included also clothed table with side plates, cutlery and napkins

Great care is made to ensure no foods are cross contaminated with products containing nuts, meat, lactose, gluten and seafood. Unfortunately, there is no guarantee that guests haven't cross contaminated once they begin grazing. Therefore we cannot properly accommodate for all allergies or intolerances on Grazing Tables, we can however, make up small platters to cater to a few guest dietary needs at no extra charge. Products included on these platters would be limited to those which are clearly labelled by manufacturers and therefore variety will be limited. Customers must understand that platters and grazing table products are prepared in the same premises which repackage nut, gluten, lactose and seafood products. If there is still something you specifically do not wish on the table however, please make sure you let us know. If you have guests who have allergies or intolerances, it is important to let them know that we cannot guarantee an allergen free environment