



COCKTAIL
AUTUMN / WINTER SEASON MENU
2017

all gorgeous things come in small bites and our delicious canapés are the perfect combination of taste and texture in a bite or two. beautifully served in our own unique 'art' way on oak and grass boards, vintage mirrors, old clocks, glass shots and anything that looks a bit different!

COOL

coconut scallop, tomato, pepper, lime, chilli, coriander *
piadina shard, white bean puree, crispy chorizo, lemon & parsley
confit garlic, sticky onion & parmesan pissaladiere, truffle oil v
mozzarella, prosciutto, blood orange & rosemary jam, garlic bread
cauliflower cheese shortbread, cauliflower cream, macerated fig v
spiced crab with corn, coriander & chilli jam, corn chip
wonton chip, crispy roast duck, sticky hoisin, shallots, shaved cucumber
caramelised fennel tart, garlic custard, whipped feta v
beef carpaccio, crostini, gorgonzola aioli, radicchio
celeriac pancake, smoked lamb, whipped feta & broad bean
sticky coconut rice, thai spiced chicken, shaved papaya, chilli *
caramelised leek tatin, house labne, crispy leek v
beetroot & vodka cured salmon, fennel, horseradish, dill *

WARM

truffled polenta chip, aioli, pickled mushroom, parmesan floss v *
king prawn & sesame soldiers, carrot & chilli jam, coriander
chicken saltimbocca, prosciutto, sage pesto, crispy potato *
chargrilled 'tequila' steak, chipotle butter, crispy tortilla chip
sweet corn soup shot, southern fried chicken
rueben's toasty, pastrami, sauerkraut, pickles, cheese, sauce
beef brisket croquette, pea & wasabi aioli
little pulled lamb pies, mushy peas
'fish & chips' flathead, little cones of french fries, lemony tartare
spicy chicken, harissa, pistachio & date sausage rolls, mint yoghurt
basil & gooey gorgonzola 'soft centred' arancini, pear & walnut v
pork belly, sticky soy & chilli, radish & apple salad *

we recommend the following

two hour event - eight pieces per person
three hour event - ten pieces per person
four hour event - twelve pieces per person
(minimum of twenty guests please)

* gluten free

v vegetarian

ROVING ENTREES

our gorgeous hand-me-round entrees are a great way of satisfying your guests appetites and can be served at any time during your event. our entrees are beautifully presented in something just a little bit different, whether it's vintage china bowls, saucers, glasses, paper lined baskets, terra cotta or our gorgeous wood and grass boards.

ROVING ENTREES

leek & potato hash, caramelised bacon, soft organic egg, sriracha salt *
smokey bbq pulled pork slider, sweet corn puree, jalapeño, carrot slaw
american cheeseburger, brioche bun, frenchs mustard, ketchup, pickles, onions
crispy spiced chicken slider, milk bun, katsu mayo, asian slaw
caramelised garlic bread, roast mushrooms, tarragon, creme fraiche v
eggplant chips, spiced pomodoro, buffalo mozzarella, basil v
house baked tortilla chips, bean chilli, avocado, coriander, sour cream v
confit ocean trout, quinoa, zucchini, kale, tahini yoghurt *
beautiful best of british sticky beef stew, horseradish dumplings
cauliflower cheese croquettes, pickled cauliflower & sprout salad v
crispy soft shell crab, sticky chilli & soy, coconut rice, shallot *
seared salmon, crunchy potatoes, smoked tomato harissa, soft herbs *

we recommend the following

one entree is sufficient in conjunction with our canapé selection
we can create vegetarian & dietary alternatives as required
(minimum of twenty guests please)

ICED COOLER SHOTS - THE ULTIMATE PALATE REFRESHER

watermelon and mint
papaya, passionfruit and orange
pineapple & coconut
white peach & lychee
wild strawberry & rhubarb
morello cherry & vanilla
mandarin & pomegranate
apples & pears

* gluten free

v vegetarian

PLANK STATIONS

add a bit of theatre and excitement to your event with our gorgeous plank stations. loaded with the best locally sourced ingredients and beautifully presented on solid oak boards. plank stations give your guests the opportunity to graze throughout the event with an abundance of sweet, sour, crunchy and crispy dishes to give your event a real buzz.

ANTI PASTI

selection of prosciutto, salumi & chorizo, manchego, gorgeous grilled peppers
artichokes, chilli & mint feta, olives, pickles, caper berries, baked bread & grissini

SALMON TWICE

beetroot & vodka cured salmon, applewood smoked salmon, carrot & celeriac remoulade
blinis & bruschetta, capers, cornichons, horseradish creme fraiche, herbs

THE PLOUGHMANS

free range ham & organic chicken liver pate, pork pies, celery, cherry toms, pickled onions
gippsland blue, vintage cheddar, piccalilli chutney, pickles, baked bread & crackers

BUFFALOOM

fresh carved buffalo mozzarella, heirloom tomatoes, gorgeous basil pesto, olives & capers
grilled & chilled summer veggies, crispy polenta chips with pecorino, rosemary crostini (v)

JUST CHEESE

selection of brie, blue & cheddar, gooey baked rosemary camembert, cranberry relish
quince, dried fruits, poached pears, grapes, nuts & crackers

THE EASTERN

house falafels, hummus with smoked paprika, cumin & yoghurt spiced chicken, tabouli
spiced flatbread, pickles, baba ghanouj, charred eggplant & za'atar

we recommend the following

each plank serves approximately eight
each plank serves approximately twelve in addition to our cocktail menu
planks come with bamboo plates, wooden forks and serviettes

* gluten free

v vegetarian

SOMETHING SWEET

Cakey Cake! who doesn't love the sweet stuff... indulge your guests with these delicious morsels of sweet gorgeousness for a sweet finish to your event. served as hand-me-rounds or as a funky dessert station.

SWEET CANAPÉS

white chocolate cheesecake, morello cherry centre, biscuit
banoffee tart, chocolate pastry, salted caramel, banana cream
vanilla rice pudding pots, shiraz poached pear *
caramel popcorn eclairs, caramel cream, chocolate
lemon curd tart, smashed violet meringue
vanilla tapioca pudding, banana jam, caramelised coconut *
gingerbread cookie sandwich, orange & praline cream
donut brûlée, cinnamon, vanilla, raspberry, donut crumbs
rocky road brownie, nuts, salted brownie crumbs, blowtorched marshmallow
mulled wine jelly, mandarin panna cotta *
sticky orange & almond cake, frosting *
turkish delight meringues, rose cream, strawberries, rose floss *
custard tart macarons

we naughtily recommend the following

served as hand-me-rounds. please choose two items
served as a dessert station. please choose four items
(minimum of twenty guests please)

A SWEET FINISH - a perfect way to end your event (can be served iced or warm)

'milk goes nuts' frangelico, vanilla milk, peanut butter cookie
'chocolate orange' hot choc, cointreau, whipped cream, marshmallows *
'the Irish' espresso, whiskey, whipped cream, mini cinnamon donut
'the unicorn' vanilla vodka, rosewater milk, raspberry, sprinkles donut

we recommend the following

served as hand-me-rounds at the end of the event
please choose one option
(minimum of twenty guests please)