



DROP OFF

AUTUMN / WINTER SEASON MENU

2018

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 CANAPÉS

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  
caramelised onion tart, dolcelatte mousse v  
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 \*  
mixed mushroom & truffled custard tart v  
creamed leek & smokey pancetta tarts with reggiano floss  
confit tomato tart, ripped mozzarella, basil & smoked salt v

## WARM CANAPÉS

king prawn & sesame soldiers, carrot & chilli jam, coriander  
chicken saltimbocca, prosciutto, sage pesto, crispy potato  
cheesy corn empanadas, jalapeño, green salsa v  
rueben's toasty, pastrami, sauerkraut, pickles, cheese, sauce  
carrot & red lentil spiced fritters, green yoghurt v \*  
little pulled lamb pies, mushy minted pease  
spicy chicken, harissa, pistachio & date sausage rolls, mint yoghurt  
basil & gooey gorgonzola 'soft centred' arancini, pear & walnut v

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## 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

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

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### **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

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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, lavender 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

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## 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)