



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

we recommend the following

two hour event, eight pieces per person \$30
three hour event, ten pieces per person \$38
four hour event, twelve pieces per person \$45
prices are exclusive of GST & delivery charges apply
(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

we recommend the following

each plank serves approximately eight people
planks will serve approximately twelve in conjunction with canapé selections
\$175 per plank
price is exclusive of GST & delivery charges apply
planks include 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, 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

we naughtily recommend the following

served as hand-me-rounds. please choose two items
\$7 per person
served as a dessert station. please choose four items
\$10.50 per person
price is exclusive of GST
(minimum of twenty guests please)

* gluten free

v vegetarian