



FOOD STATIONS

SEASON MENU

2020-21

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

COOL

coconut scallop, tomato, pepper, lime, chilli, coriander * df
miso smashed peas, sesame cracker, radish, micro coriander ve df
caramelised fennel tart, parmesan custard, rocket v
pear & prosciutto wrap, gorgonzola mousse, candied walnuts *
crab remoulade, sweet corn aioli, chive, charcoal bun df
tandoori carrots, whipped vadouvan paneer, poppadum crumbs, nigella v
chorizo jam, quail egg, parmesan aioli, crispy music bread df
eggplant imam bayildi, tomato & pepper, flat bread, smoked yoghurt v *
coconut poached prawn, green mango, sticky coconut & chilli caramel df *
sushi rice, soy & sesame beef carpaccio, wakame df *
wonton chip, crispy roast duck, sticky hoisin, shallots, shaved cucumber df
seared sesame tuna, avocado & wasabi mousse, coriander df *
rosemary shortbread, whipped feta, honey pear, micro rocket v
cured & smoked ocean trout, beetroot & horseradish curd, watercress df *

WARM

fried truffled polenta cubes, oyster mushroom, truffle aioli v *
carrot & red lentil spiced fritters, carrot hummus ve *
basil & gooey gorgonzola 'soft centred' arancini, saffron aioli v
'fish & chips' flathead, little cones of french fries, lemony tartare df
sticky bbq chicken, corn cream, charred corn, popped corn *
grilled halloumi, candied walnut, pomegranate, flat bread v
pork belly, sticky soy & chilli, radish & apple salad *
chargrilled 'tequila' steak, chipotle mayo, finger lime, tortilla chip df *
mini croque monsieur's, smoked ham, gruyere, dijon sauce
little spiced veggie pies, beet relish & rocket ve
crispy flash fried squid, coriander aioli, charred chilli & shallots df *
fried cheesy corn empanadas, chimichurri v
mini chicken kiev, tarragon aioli, sweet potato chip
spicy moroccan lamb & feta sausage rolls with tzatziki & dukkah

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 & Staff
(minimum of twenty guests please)

* gluten free v vegetarian df dairy free ve vegan



AROUND THE WORLD

we take you around the world with a selection of dishes inspired by different countries. we can create a station dedicated to one cuisine or tickle your taste buds with selected dishes from several countries for a multi-cultural feast.

SOUTH EAST ASIA - *hot, sour, sweet, delicious*

Thai beef salad with shaved green mango, cucumber, roasted peanuts, sauce df *

Thai style coconut & pumpkin yellow curry, kaffir lime, steamed rice df *

bbq Japanese teriyaki salmon fillet, daikon salad, soy & sesame df *

peanut chicken, crunchy Asian veg, aromatic leaves & spiced coconut sauce df *

selection of pork buns & dumplings, dipping sauce, prawn crackers

MIDDLE EAST - *deliciously fragrant, sweet & spicy dishes*

fragrant braised lamb tagine with sweet spices, dried fruit & toasted almonds * df

cumin & yoghurt marinated chicken with cherry tomatoes, preserved lemon aioli df

persian herb salad with pickled leaves, marinated feta, tomato & cucumber v *

baked eggplant imam bayildi, tomato & pepper, smoked yoghurt v *

falafel chickpea fritters, pots of houmous, pickles, baba ghannouj ve *

grilled flat bread

MEXICANA - *hot & happy street style*

baked lime & coriander chicken, green salsa, grilled corn * df

baked tortilla, beef brisket chilli, beans, sour cream, house mole *

crispy fish taco, soft tortilla, pico de gallo, jalapeño, baja sauce *

mexican street style salad with lime & crispy tortillas * ve

crispy fried patatas, ancho pepper salt ve *

ITALY - *simply made with love*

mixed mushroom & truffled custard tart with shaved pickled fennel v

pan fried prawn, salsa rosso, lemon, parsley & risoni df

chicken saltimbocca, pesto aioli & crispy potatoes * df

heirloom tomatoes & the best bocconcini with charred chili, mint & leaves ve *

caesar salad, crispy bacon, croutons, shaved reggiano & anchovy dressing

GREAT BRITAIN - *our beautiful best of british selection*

slow braised beef short rib, yorkshires, horseradish, watercress df

grilled, baked or battered market fish, lemony tartare df

lamb & summer veg cornish pasties with ketchup pipette

ploughmans salad, cheddar, cherry tomatoes, celery, crusty croutons & cos v

massive chips, malt vinegar, maldon salt ve *

THE US OF A - *a mix of finger lickin good southern style food*

southern style free range pulled pork & southern 'slaw' * df
buttermilk chicken, sweet potato, spiced chips *
cheeseburger, brioche bun, frenchs mustard, ketchup, pickles, onions
southern street style salad with lime, charred corn & cos ve *
skinny fries & sauces, ketchup, bbq sauce, chipotle aioli ve

FRANCE - *classic, rich & deliciously French!*

beef bourguignon with baby onions, mushrooms & bacon * df
roquefort, artichoke & parsley tart, garlic custard
coq au vin, slow braised chicken in bordeaux
nicoise salad, cherry tomatoes, green beans, baby potatoes, olives, soft egg & aioli *
goat's cheese salad, shallots, walnuts, beetroot, sherry vinegar dressing *

LITTLE INDIA - *a little spice is nice!*

classic butter chicken, coconut cream * df
lamb balti curry, sweet potato, green beans * df
paneer & peas, spicy tomato curry sauce * ve
steamed basmati rice ve
roti, papadums, chutney, relish, mint yoghurt

* gluten free v vegetarian df dairy free ve vegan

we recommend the following

please choose one country
\$45 per person
three canapés on arrival per person \$9.5
price is exclusive of GST & Staff
premium bamboo plates, wooden cutlery, serviettes are included
(minimum of twenty guests please)



GRAZING PLANKS

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 ghannouj, charred eggplant & za'atar *

JUST VEG & FRIENDS

honey roasted heirloom carrots, sweet potato chips, tahini yoghurt dip, nigella, grilled eggplant
with parsley pesto & marinated feta, pumpkin empanadas, spinach pastizzi, caramelised garlic
bread with a balsamic glaze v

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
planks include bamboo plates, wooden forks and serviettes

S O M E T H I N G S W E E T

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

'the Wimbledon' pimms jelly, strawberries & cream *
lemon curd tart, blackberry, lavender meringue
mango panna cotta, coconut crunch *
white chocolate & morello cherry cheesecake slice
peaches & cream donuts, peach, vanilla mascarpone, cinnamon
snickers brownie, salted caramel cream, peanut praline
old school sticky treacle tart, mandarin cream, honeycomb
turkish delight meringues, rose cream, strawberries, rose floss *
vanilla tapioca pudding, banana jam, caramelised coconut ve *
dark chocolate & roast hazelnut tart, toffee glaze
bacon & banana cookie sandwiched with peanut butter frosting
banoffee pots, smashed digestives, caramel, bananas, whipped banana cream
rhubarb & custard brûlée, raspberry, smashed praline crunch *
custard tart macarons, nutmeg *
dark chocolate cake, cherries, oreo cookies & cream

we naughtily recommend the following

one option per person	\$3.8
two options per person	\$7
three options per person	\$10
four options per person	\$12.5
prices are exclusive of GST (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
\$3.95 per person
price is exclusive of GST
(minimum of twenty guests please)

