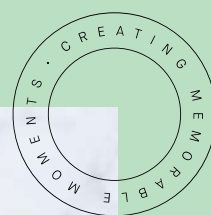


Cnk.





Cnk.

Our name is Cnk – and we're event addicts.
For catering and event management that caters to your discerning taste, you can rely on our experienced team. If you're planning something special, we'll make it even more amazing. You can leave it to us to show you a good time, with food creations that are made from the heart, rich with flavours that create lasting memories.

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For a menu that is progressive and exciting, our dynamic, friendly CNK team deliver the flavours you crave. We've already made a big impression on the Melbourne catering scene – a creative way with food for events you won't forget.

Whether you're hosting a huge party at one of our iconic venues, or creating an intimate event in the privacy of your own home – we work with you to create something incredible.





3 HOUR COCKTAIL PACKAGE

6 canapés, 2 substantial items, 1 fork & bowl canapé
3 hour premium beverage package

4 HOUR COCKTAIL PACKAGE

6 canapés, 3 substantial items, 1 fork & bowl canapé
4 hour premium beverage package

5 HOUR COCKTAIL PACKAGE

8 canapés, 2 substantial items, 2 fork & bowl canapés
5 hour premium beverage package

COLD CANAPES

- Whole wheat crackers, quince paste, King Island Roaring 40's blue cheese foam (V)
- Brie toast, Botrytis soaked golden raisins, local honey (V)
- King Fish tartare, togarashi, micro shiso, gaufrette potato (GF)
- Confit duck rillettes, mandarin marmalade, French toast
- Chilled silken tofu, miso smoked eggplant, coriander (V)
- Smoked ocean trout, lemon mascarpone, salmon roe (GF)
- Coffin bay oysters, shallot and champagne mignonette, finger lime caviar (GF)
- Lemongrass tea smoked duck, black sesame rice crisp, pomelo, date & tamarind jam (GF)
- Compressed watermelon, whipped Holy Goat cheese, sesame powder, puffed black rice, pickled green tomato (V)

HOT CANAPES

- Jamon cheddar cheese croquettes, chipotle aioli
 - Zucchini, haloumi fritters, tzatziki (V) (GF)
 - Crumbed mac & three cheese squares, bacon powder
 - Mini Yorkshire pudding, boudin blanc, caramelised red onion
 - House made cevapi, capsicum ajar (GF)
 - Gruyere cheese & French onion puff bites (V)
 - Crystal bay prawn, chorizo brochette, smoked paprika salt (GF)
 - Soft shell crab, onion bhaji, tamarind chutney (GF)
 - Saffron, pea & parmesan arancini, pesto mayo (V)
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SUBSTANTIAL ITEMS

- Charred octopus tostadas, avocado, pickled chipotle aioli, micro greens
- Lamb belly asado, roasted new potatoes, spicy mint salsa verde (GF)
- Vietnamese pancake, salt & pepper school prawns, Asian herbs, pickles (GF)
- Wagyu cheese burger, brioche, pickles, tomato relish
- Crispy pork bao, hoi sin, pickled cucumber, radish, Sriracha
- Mushroom, spinach and ricotta pastie (V)
- Red bean, chorizo, queso manchego empanada, chimichurri

FORK & BOWL CANAPES

- N.F.C buttermilk fried chicken ribs, crunchy slaw, ranch dressing
- XO OX slow braised Wagyu short ribs, house kimchi, bok choy (GF)
- Basil polenta, mushroom ragout, fontina, (V) (GF)
- Beer battered flat head, French fries, sauce gribiche
- Patatas bravas, cider roasted chicken, chorizo, Spanish onion (GF)
- Green masala fish, coconut rice, green tomato chutney (GF)
- Goat kofte, freekeh tabouleh, cacik

DESSERT CANAPES

- Amaretti, almond cream, raspberry jelly (GF)
- Churros, salted caramel, milk chocolate
- Lemon meringue tart
- Pina Colada, rum coconut gel, roasted pineapple, coconut sponge, coconut soil (GF)
- After dinner mint, milk chocolate ganache, choc mint crumble
- Buttermilk panna cotta, roasted strawberries (GF)
- Banana brulée, dulce de leche, chantilly cream (GF)

PREMIUM BEVERAGE PACKAGE

INCLUDED IN ALL COCKTAIL PACKAGES

- Tatachilla Sparkling, SA
 - Tatachilla Sauvignon Blanc, SA
 - Tatachilla Shiraz Cabernet, SA
 - Coopers Pale Ale
 - Cascade Light
 - Mineral water, orange juice, soft drinks
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2 COURSE SET MENU

3 hour premium beverage package included

3 COURSE SET MENU

4 hour premium beverage package included

Alternate serve — \$5.00 per person, per course.

2 COURSE SHARED MENU

3 entrees, 3 mains

3 hour premium beverage package included

3 COURSE SHARED MENU

3 entrees, 3 mains, 3 desserts

4 hour premium beverage package included

A chef selection of canapés — \$15.00 per person (3 canapés)

ENTRÉE

- XO OX slow braised wagyu beef short rib, house kimchi, charred bok choy, white radish (GF)
- King crab, avocado, picked heirloom carrots, crème fraiche, sourdough crumbs, preserved lemon
- Red braised pork jowl, coconut rice, smashed cucumber salad, micro coriander, crackling (GF)
- Venison angolotti, toasted pine nuts, vine tomato spicy arrabbiatta sauce, micro basil
- Poached ocean trout rillettes, smoked eel, bacon, nashi pear, apple salad, toasted sourdough
- Maple roasted butternut pumpkin, falafel, pumpkin pureé, chickpea salad, dukkah (V, GF)
- Truffle, pea panna cotta, sprouting shoots, ancient grains (V)
- Pan fried scallops. pig's head terrine, crackled ears, caper vinaigrette (GF)
- Corned beef, creamed horseradish, heirloom vegetables, parsley crumbs
- Zucchini cannelloni, ricotta, kale farce, roasted carrot hummus, fresh herb salad (V, GF)

MAIN COURSE

- Cape Grim Riverina angus eye fillet, oxtail & wild mushroom pudding, duck fat potatoes, spinach, red wine jus
- Chicken ballotine, black pudding farce, leek & sweet corn ragout (GF)
- Three point lamb rack, herb baked polenta, wild garlic pureé, confit tomato, lamb jus
- Head to tail pepper pig, free range belly, tail & head croquette, maple glazed chestnuts, crackled ears, date & five spice pureé, bacon fried brussel sprouts
- Market fillet of fish, mussels, clams, barley risotto, sea shore vegetables, seafood foam (GF)
- Confit duck leg, sticky pineapple, green peppercorn, savoy cabbage, warm bacon, cider vinegar dressing (GF)
- Buttermilk crumbed chicken, honey roasted carrots, mushy peas, smoky chicken gravy
- Rolled wagyu beef shin bourguignon, roasted root vegetables, brussel sprouts, bourguignon jus (GF)
- Tarragon gnocchi, watercress cream, baby vegetables, sprouts, grains (V)
- Soft herb pearl barley risotto, green tomato jelly, blistered vine tomato, purple basil, asparagus (V, GF)

SIDES

EXTRA \$15 PER TABLE

- Beetroot salad, roasted, pureéd, pickled, goats curd, candied hazelnuts (V)
 - Duck fat roasted new season chat potatoes, sea salt, confit garlic
 - Wilted greens, extra virgin olive oil, lemon, pickled red onion (V)
 - Sautéed brussel sprouts, chestnuts, speck
 - Cauliflower & three cheese gratin (V)
 - Mushy peas, slow cooked egg, truffle oil (V)
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PLATED DESSERT

SOME OF THESE ITEMS CAN BE
MADE INTO A SHARED PLATE
EXTRA \$5 PER PERSON

- Saffron panna cotta, pistachio praline, Turkish delight meringues, apricot pureé, berries (GF)
- Peanut butter & jelly sandwich, peanut praline, caramel popcorn
- Lemon meringue, candied lemon crisp, mandarin jelly, candied orange sugar (GF)
- Mascarpone white chocolate mousse, blood orange jelly, gingerbread, honeycomb, blood orange ice cream
- Pina colada, saffron braised pineapple, rum coconut gel, pineapple star anise sorbet, coconut sponge, candied sesame seeds (GF)
- Lamington, raspberry jelly, bittersweet chocolate marquise, coconut snow, raspberry white chocolate crumble (GF)

**PREMIUM BEVERAGE
PACKAGE**

INCLUDED IN ALL BANQUET
PACKAGES

- Tatachilla Sparkling, SA
- Tatachilla Sauvignon Blanc, SA
- Tatachilla Shiraz Cabernet, SA
- Coopers Pale Ale
- Cascade Light
- Mineral water, orange juice, soft drinks

TO FINISH

INCLUDED IN ALL BANQUET
PACKAGES

- Vittoria coffee & T2 teas
 - A selection of petit fours
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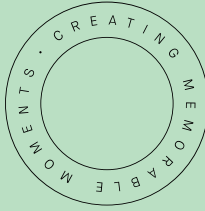
Our food is fresh, delicious...
and memorable. Our menu is ripe with the
very finest seasonal delights – for flavours
you won't forget. At CNK, we believe life
should be celebrated with gusto. That's why
our servings are generous and our
presentation is bright. It's food that wants
to be eaten – dished up by event staff who
want to serve you.

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Even though we can handle big events, we choose small local suppliers. That way, we know what we're getting – and what we share with you and your guests. Catering to special dietary needs are a speciality – we are proud to provide guests with special dietary requirements a true food experience, just like the rest of your guests. Executive Chef Nigel Stainwall creates the menu to suit your style using genuinely fresh, high-quality produce – food that's made with love and packed with flavours that are real, honest and inviting.

At CNK, we take the stress out of your next event, with a roving liquor license for easy entertaining. Ask us about our beverages packages and choose from our gorgeous wine list and signature cocktails – in your home, office...or anywhere at all. Our professional staff are all RSA-trained (responsible service of alcohol) – so you can simply sit back (or dance) and enjoy.





Thanks for reading through our
proposal and we look forward to
being a part of your special occasion.

Cnk.

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