



CORPORATE & PRIVATE EVENT PACKAGES

Cocktail Package 1 : \$39 pp

2-3 hour event

- Olive Oil & Sea Salt grilled Turkish bread, Buckwheat & Quinoa bread, fresh dips, roasted nuts & mixed leaves, dips gluten free option available
- 2 canapes
- A choice of 1 signature bowl

Gluten free option available

Cocktail Package 2 : \$60pp

3-4 hour event

- Olive Oil & Sea Salt grilled Turkish bread, Buckwheat & Quinoa bread, fresh dips, roasted nuts & mixed leaves, dips gluten free option available
- A choice of 1 signature bowls
- 3 canapes
- Mediterranean Platter

Gluten free option available

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Cocktail Package 3 : \$75pp

4 -5 hour event

- Olive Oil & Sea Salt grilled Turkish bread, Buckwheat & Quinoa bread, fresh dips, roasted nuts & mixed leaves, dips gluten free option available
- A choice of 2 signature bowls
- A choice of 3 canapés
- Cheese Platter

Gluten free option available



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Turkish Bread & Dips Platter \$6pp

Olive Oil & Sea Salt grilled Turkish bread,
Buckwheat & Quinoa bread, fresh dips, roasted
nuts & mixed leaves \$6 per person

Cheese Platter \$12pp

a selection of 3 cheeses, dried fruit and nuts, served
with a selection of crackers (GF on request)

Mediterranean Platter \$12pp

a selection of 3 cheeses, dried fruit and nuts served
with crackers (GF on request)

Canape Platter \$9pp

choose from the menu below

Signature Bowl \$15pp

choose from the menu below



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VEGETARIAN CANAPES

(Vegan options available for all)

Button Mushrooms

Smoky cheese and black sesame

Gluten free, nut-free, vegetarian

Sweet Potato Rosti

Beetroot salsa and thyme

Gluten free, nut-free, vegetarian, dairy free

Spiced Honey Roast Pumpkin

Marinated feta

Gluten free, nut-free, vegetarian

Halloumi Skewers

Herbed cherry tomato salsa

Gluten free, vegetarian

Goat Cheese Bruschetta

Walnuts and honey

Vegetarian

Zucchini Mousse

Smoked almond and crispy basil leaves

Gluten free, dairy free, vegetarian

Asparagus Uramaki Roll

Asparagus, wakame, purple cress, lemon juice & mascarpone
inside-out roll with toasted sesame seeds

Gluten free, nut-free, vegetarian

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MEAT CANAPES

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Chicken Skewers

Tamarind satay Sauce
Gluten free, dairy free

Pork Belly

Hoisin and sesame
Gluten free, nut-free, dairy free

Asparagus Wrapped in Prosciutto

Roasted Garlic
Gluten free, nut-free

Kangaroo Skewers

Herbed cherry tomato salsa
Gluten free, nut free, dairy free

Thai Pulled Beef

Served with bok choy
Dairy free

Spiced Chicken Wings

Lime and coriander
Gluten free, nut free, dairy free

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SEAFOOD CANAPES

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Prawn Skewers

Sricha Aioli

Gluten free, nut free, dairy free

Cured Salmon

Mango chutney and pickled beetroot

Gluten free, nut-free, dairy free

Grilled Snapper & Eggplant Rolls

Wasabi Sauce

Gluten free, nut-free, dairy free

Smoked Salmon Roulade

Cucumber, citrus and nori yoghurt

Gluten free, nut free

Battered Whitebait Fritters

Apple and chilli salsa

Dairy free, nut free

Crunchy Prawn & Salmon Uramaki Roll

Fresh salmon, tempura king prawn, avocado and cucumber
inside-out roll with tobiko fish roe

Gluten free option, nut free

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SIGNATURE BOWLS

VEGAN

Moroccan Spicy Roast Pumpkin

Seasonal greens and Fremantle mushrooms

Vegan Green Coconut Curry

Coconut cream, chilli, sprouts and salad

MEAT

Vietnamese Noodle Salad

Served with grass fed organic pulled beef

Slow Braised Grass Fed Local Lamb

Organic, creamy polenta, shaved parmesan and wild rocket

Organic South Hampton Chicken Curry

Jasmine rice, coriander and seaweed salad

Pork Belly in Sesame and Hoisin

Asian salad, shaved apple and chilli

SEAFOOD

Local Seafood Provencale Poached Ragout

Royal blue roast potatoes, green fennel and lemon zest salad

Vietnamese Noodle Salad

With crispy grilled local fish

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Sit down Share Style Dinner \$110pp

5.5 hour event

A choice of 3 canapés, Turkish bread and dips served in the Courtyard

Main Meal Share Platter Family Style

A basket of breads and butter for the table

A choice of 2 Meat or Fish Platters

A choice of 2 Salad or Vegetable Platters

A choice of 1 Potato Platter

A Dessert Grazing Table with a selection of cakes, slices and cupcakes to choose from

Gluten free option available

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