ECLIFF DIYE;

CATERING



CANAPÉS

COLD CANAPÉS

- · Smoked huon salmon on brioche toast, tomato and coriander salsa
- · Cured huon salmon on pea blinis with keta crème fraiche
- \cdot Ginger shrimp rice paper rolls, tamarind sauce gf
- Asparagus tips in bresaola, crostini, light truffle mayonnaise
- · Chermoula rubbed lamb fillet, pumpkin hummus on crostini
- · Peking duck pancakes with hoisin sauce and scallion
- \cdot Shredded duck betel leaf roll with nuoc cham and peanuts gf
- Artichoke, truffle and parmesan tart v
- Emmenthal profiterole, truffled mushroom and chive cream v
- · Goat's cheese and confit tomato on oat cookie, salsa verde v
- \cdot Roasted wild mushrooms and truffle cream puff tart $_{V}$
- \cdot Vegetarian rice paper rolls, nam jim v, gf



CANAPÉS

HOT CANAPÉS

- · Cuttlefish arancini, moroccan lemon dressing
- · Ocean trout and soft herb cromesquis
- · BBQ pork and plum spring roll, chilli jam
- · Yorkshire pudding, rare roasted beef, onion gravy
- · Chicken & corn fritters, Thai chilli sauce
- · Mini chicken mushroom and leek pie
- · Mini lamb pie, minted pea mash
- · Sicilian meatballs with puttanesca sauce
- · Baby baked potato with heidi gruyere and horseradish v, gf
- · Coriander and corn fritter, chilli caramel v
- \cdot Mini thai style pumpkin, spinach and pinenut pie v
- · Petit pea, truffle and buffalo mozzarella arancini v
- · Warm double baked goat's cheese souffle, hazelnut sauce v, gf



BITE AND BIT

- · Coconut crusted king prawns, green nam jim
- · Paprika king prawn skewer with romesco sauce
- · Smoked chorizo and calamari brochette with paprika aioli gf
- · Banh mi: vietnamese baguette with pulled pork, tangy pickles and sriracha aioli
- · Chicken shawarma with sumac pickles and smoky aubergine
- · Momofuku pork bao with salted cucumber & sriracha aioli
- Pulled pork and shrimp tortillas, peanut relish, cucumber and pineapple
- Soft tortillas with shredded david blackmore beef brisket, crispy pickles
- · Field mushroom, olive and taleggio pizza v
- \cdot Goat's cheese, caramelised onion and fire roasted pepper quesadilla ν
- \cdot Wild mushroom, kale and goat's cheese pizza, truffle oil $_{ee}$



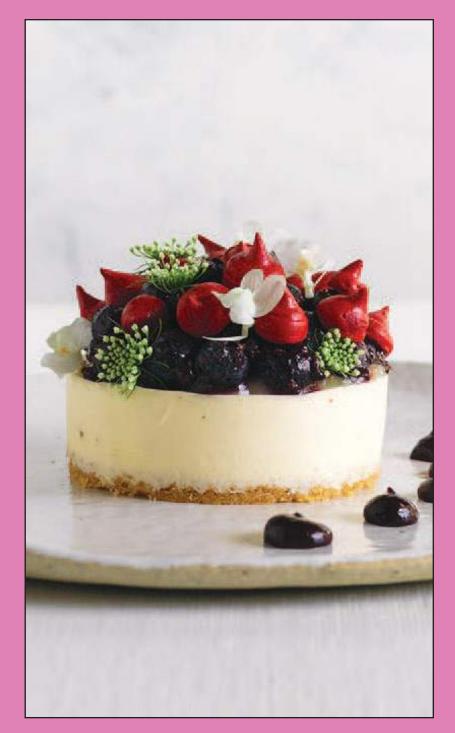
SLIDERS

- Aussie slider: beef, tomato chilli relish, beetroot, cheese, pineapple
- · Broadbean falafel slider, house pickles, hummus, labne v
- · Chicken schnitzel slider with bacon and melted maffra cloth cheddar
- · Eggplant parmy slider, greek salad condiment, spicy relish v
- · House corned beef po boy with american mustard and sauerkraut
- · Pulled bangalow pork slider, caroline BBQ sauce
- · Sliced brisket po boy with texas slaw & tabasco pickle
- · Wagyu beef slider, tomato chilli relish, cheese, lettuce



DESSERT CANAPÉS

- · Candied fig and pistachio cheesecake
- · Choc-orange cake pops
- · Frangelico hazelnut praline macaron gf
- · Frangipane tart with salted green apple
- · Limoncello meringue tartlet
- · Macadamia nut rocky road gf
- \cdot Mini peppermint and choc chip cheesecake Raspberry rosewater macaron gf
- · Triple chocolate gooey brownie



PLATTERS

PLOUGHMAN'S PLATTER

A selection of mature farmhouse cheeses, cured and smoked meats, terrines, pie and frittata, served with pickled vegetables, piccalilli, chutneys and chargrilled sourdough bread.

MEZZE PLATTER

A selection of Middle Eastern Delicacies to include a selection of middle eastern dips served with Lebanese bread, handpicked vegetables with fresh mint, chick pea and coriander falafel, feta cheese, baba ganoush, hummus, stuffed vine leaves and lamb kofta.

ANTI PASTO PLATTER

A selection of chargrilled and marinated vegetables, cured Italian meats, crostini with roasted vegetable dips, grissini, parmesan cheese, marinated olives.

ASIAN PLATTERS

A selection of freshly rolled sushi and nori rolls with dipping sauces and platters of freshly made rice paper rolls with dipping sauces.

CHEESE PLATTERS

A selection of local and imported cheeses, served with fresh and dried fruits, nuts, quince paste, muscatels, sourdough bread, crackers, lavoche, truffle honey, chutney.



PIZZA'S

FAT TONY - Tomato, mozzarella, basil

OK USA - Tomato, mozzarella, pepperoni, oregano

PORTUGEEZER - Tomato, spiced chicken, capsicum, mozzarella, mushrooms, red onion, per-peri sauce

NEW YORKER - Tomato, mozzarella, provolone, spicy pepperoni, pork sausage, garlic, oregano

PRAWN STAR - Pesto, mozzarella, prawns, sun-dried tomato,
chilli, roquette

BIG KAHUNA - Tomato, mozzarella, ham, pineapple

LEONADRO DICAPRICCIOSA - Mozzarella, tomato, ham, mushrooms, black olives

VEG HEAD (VEG) - Tomato, mozzarella, mushrooms, spinach, capsicum, red onion, black olives

SWEETGREEN (VEG) - Garlic, mozzarella, spinach, ricotta

HAPPY DAIZE (VEGAN) - Tomato, mushroom, spinach, black olives, onion, vegan mozzarella



CANAPE, PLATTER & PIZZA PRICING

Base Canapé Package 25pp

· Four hot & cold canapés

Premium Canapé Package 40pp

Four hot & cold canapésTwo bite and a bits

Deluxe Canapé Package 60pp

Six hot & cold canapés
Two bite and a bits
Two sliders

Additionals

Canapés 6 per canapé
Bite & a bit or sliders 8 per canapé
Dessert canapés 6 per canapé

Minimum 80 guests

Platters

- · Ploughman's platter 15pp
 - · Mezze platter 15pp
- · Anti pasto platter 15pp
 - · Asian platter 15pp
 - · Cheese platter 20pp

Minimum 20 guests

Pizza

Selection of hot, fresh pizza with our tropical hot sauce 20pp