



# CANAPES & DRINKS

CANAPES PACKAGE 1	-	4 CANAPES	\$29
CANAPES PACKAGE 2	-	6 CANAPES	\$39
CANAPES PACKAGE 3	-	8 CANAPES	\$54



## COLD SELECTION

Freshly shucked Sydney rock oysters, verjuice, finger limes  
 Mini prawn Vietnamese rice rolls, chili and lime dipping sauce  
 Huon salmon tartar, blinis, cream fresh, avruga  
 Whipped goats curd, honey beetroot and nashi pear tartlets  
 Chicken liver pate, pickle dates on crispy lavosh  
 King Island camembert, caramelise onion on garlic crostini  
 King fish tostada, guacamole, green tomato and crispy shallots

## HOT SELECTION

Mushrooms arancini, truffled emulsion  
 Twice cooked pork belly black vinegar and hoisin glaze  
 Cumin spiced lamb kofta mint & cucumber raita  
 Salt and sichuan pepper crispy squid, lemon aioli  
 Pork and fennel mini sausage rolls, smoked tomato chutney  
 Miso and ginger chicken skewers, black sesame  
 Halloumi and tapioca croquette, romeso sauce  
 Garden pea, mint and zucchini tartlets



## SWEET OPTION

Almond frangipane and plum tart  
 Chocolate brownie, vanilla cream, strawberries  
 Coconut, sago and mango mini pots  
 Mini lemon meringue pie

## DRINKS

### ON CONSUMPTION BASIS

From our wines, beers and cocktail selection

### DRINKS PACKAGES:

All inclusive packages | price per person and for 2 hours unlimited package.

#### BASIC DRINK PACKAGE \$39

(Soft drinks - Beers - Prosecco - White wine - Red wine)

#### PREMIUM DRINK PACKAGE \$59

(Soft drinks - Beers - Craft beers - Blanc de blanc - Premium wines selection)

#### COCKTAIL PACKAGE \$49 per person for 2 hours

#### COCKTAIL SAMPLES

Pink Lady | Fresh watermelon, lychee, vodka rose infused, lime, mint  
 Green Garden | Fresh apple juice, cucumber, bombay gin, basil  
 American Psycho | Whisky infused rhubarb, biscuit reduction, lemon juice, dehydrated orange  
 Bangladesh Tiger | Spiced rum, pineapple, apricot liqueur, mole bitter  
 Passion Fruit Margarita | Espollon Tequila, lemon juice, passion fruit & edeiflower





## FULL DAY CORPORATE PACKAGE

FROM \$75 PER PERSON (MINIMUM 10 PEOPLE)

Coffee or tea upon arrival

Morning Break

Selection of house made pastries to share with juices selection

Lunch banquet menu

Sample menu 2 courses with sides

Raw & preserved vegetables, seaweed cream

Beetroot, carrot & lentil salad, mint, shanklishe & yoghurt

Cauliflower, walnut, dill, goat's curd & pomegranate

Mixed grain salad, toasted seeds, avocado, red currants & asparagus

Whole roast corn fed chicken, white beans & green sauce

Iceberg salad, pickled cucumber, chives

Afternoon break

House made kumbouchac and Fresh fruit platter

Still and sparkling water will be provided all day

Any extra drinks will be charge on consumption.

After work cocktail / canapes upon request

Board room available upon request | Level 1 The School of Life



## DINNER SHARING BANQUET

### \$65 SAMPLE BANQUET MENU

FOCCACIA | Evoo, smoked aubergine

HALLOUMI CROQUETTE | Tapioca, parmesan, romesco

STRCCIATELLA | Fig | tomatoes | aged balsamic

SOFT POLENTA | Confit mushrooms | parmesan | smoked pangrattato brown butter

HANGER STEAK | Miso glazed | sweet potato | fermented chilli | Coriander

CHARRED BEANS | Toasted hazelnut | preserved lemon vinaigrette

ICED COFFEE PARFAIT | Brandy | toasted nuts | orange zest | caramel

### \$85 SAMPLE BANQUET MENU

FOCCACIA | Evoo, smoked aubergine

OYSTERS | Verjuice | shallot | finger lime

HALLOUMI CROQUETTE | Tapioca, parmesan, romesco

STRCCIATELLA | Fig | tomatoes | aged balsamic

OCTOPUS CARPACCIO | Fremantle octopus | black garlic | preserved lemon | fennel

SOFT POLENTA | Confit mushrooms | parmesan | smoked pangrattato brown butter

WAGYU RAMP CUP | Parsnip | enoki | chimichurri

CHARRED BEANS | Toasted hazelnut | preserved lemon vinaigrette

CHOCOLATE DELICE | Cheeries | hazelnut | salted caramel

### #GREENME

MATCH OUR BANQUET MENU WITH OUR 100% VEGAN OR VEGETARIAN MENU.



## LUNCH SHARING BANQUET

### \$45 SAMPLE BANQUET MENU

FOCCACIA | Evoo, smoked aubergine

CRUDITES PLATER | Smoked aubergine | hummus | labne

HALLOUMI CROQUETTE | Tapioca, parmesan, romesco

MARINATED BEETROOT | Apple | Green lentils | baby sorrel

MISO CHICKEN | Bok choy | Black sesame

SELECTION OF MINI TARTS | Almonds | chocolate | lemon

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HANGER STEAK | Miso glazed | sweet potato | fermented chilli | Coriander

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\$15 ARTISAN CHEESE SELECTION

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## BREAKFAST SAMPLE MENU

\$35 PER PERSON

### SHARING BANQUET MENU

Selection of house made pastries.

Haloumi and tapioca croquette with tomato relish

Avocado on toast, tahini dressing, roasted seeds

Truffle cheese signature toastie or selection of sliders

Chilled coconut sago pudding, seasonal fruits

### DRINKS PACKAGE \$15

Fresh juices or organic iced tea upon arrival

Unlimited hot drink selection

Add a glass of blanc de blanc or mimosa for \$12 per person.

INQUIRY | [CATERING@AMEKITCHEN.ORG.AU](mailto:CATERING@AMEKITCHEN.ORG.AU)

