

COCKTAIL FOOD MENU

GROUPS OVER 10 GUESTS

\$44 pp – 5 canapés

\$55 pp - 5 substantial items

\$39 pp – 3 canapés + 1 substantial item

\$44 pp – 2 canapés + 2 substantial items

\$50 pp – 2 canapés + 3 substantial items

\$55 pp – 3 canapés + 3 substantial items

CANAPÉS

Tomato, basil and feta tartlet, balsamic glaze (GF, V, VG*)

Pumpkin and porcini mushroom arancini, garlic aioli (GF, VG)

Mac and cheese croquette, sriracha mayonnaise (V)

Chicken and mushroom gyoza, soya sauce (DF)

Chorizo & Haloumi Skewers • balsamic glaze (GF / V*)

SUBSTANTIAL ITEMS

Chilli beef empanadas, house made tomato relish (VG*)

Salt and pepper calamari, shallot and lemon aioli (GF, DF)

Mini beef cheese burger w mustard and tomato sauce (GF*, VG*)

Ricotta and spinach rolls, house made tomato relish (V)

Peking duck spring rolls **OR** vegetarian spring rolls, sweet chilli sauce (VG)

Japanese karaage crispy chicken, spiced kewpie mayonnaise

NOTE: Payment for Cocktail Food must be made in full 48 hours prior to the required delivery. No refunds.

MENU CHANGES SEASONALLY

GF - GLUTEN FREE | DF - DAIRY FREE | V - VEGETARIAN | VG - VEGAN | * - OPTION



ADD ON COCKTAIL FOOD MENU OPTIONS

PIZZA PLATTER

+\$140 per pizza platter - 4 Large Pizzas (9 slices per Pizza)
(please select 4 x pizza options from the menu below)

Margherita - Tomato sugo, mozzarella, garlic oil, basil (GF*, V, VG*)

Mushroom - White base, mozzarella, mushroom, parmesan, truffle oil, rocket (GF*, V, VG*)

Veggie - Tomato sugo, mozzarella, mushroom, red capsicum, red onion, feta (GF*, V, VG*)

Pepperoni - Tomato sugo, mozzarella, pepperoni, parmesan (GF*)

BBQ Pollo - Chicken, bacon, mushroom, mozzarella, BBQ sauce, parmesan (GF*)

Spicy Salami - Salami, bacon, pepperoni, onion, jalapeño, mozzarella, sriracha (GF*)

DESSERT CANAPÉS

Chocolate fudge caramel brownie (GF, V) - \$6 per head

New York baked cheesecake (V) - \$6 per head

Assorted Macarons (V) - \$6 per head

GRAZING BOARDS

SAVOURY & SWEET

\$325 per board - SAVOURY GRAZING BOARD

Cheese & Charcuterie - A selection of cured meats, cheese, homemade dip
marinated olives, pickles, assortments, crackers & bread

\$325 per board - SWEET GRAZING BOARD

Dessert - A selection of cold desserts, chocolate fudge brownie,
new york baked cheese cake & assorted macarons

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COCKTAIL PLATTERS & BOARDS

PARTY PLATTER

\$290 per platter - Choice of 60 pieces

Homemade Spring Rolls - vegetable, sweet chilli sauce (VG)

Mac & Cheese Croquettes - sriracha mayo (V)

Pumpkin Arancini - porcini mushroom, truffle aioli (GF / V)

FAVOURITES PLATTER

\$310 per platter - Choice of 60 pieces

Homemade Spring Rolls - peking duck, sweet chilli sauce (VG*)

Beef Empanadas - home made tomato relish (V*)

Crispy Chicken Wings - fried chicken, spiced aioli

GOURMET PLATTER

\$325 per platter - Choice of 60 pieces

Chorizo & Haloumi Skewers - balsamic glaze (GF, V*)

Ricotta & Spinach Pastizzi - homemade tomato relish (V)

Salt & Pepper Calamari - lemon aioli (GF, DF)

Add on:

Mini beef cheese burger - lettuce, mustard, tomato sauce (GF* / V* / VG*) - \$10 each

PIZZA PLATTER

\$140 per pizza platter - 4 Large Pizzas (9 slices per Pizza)

(please select 4 x pizza options from the menu below)

Margherita - Tomato sugo, mozzarella, garlic oil, basil (GF*, V, VG*)

Veggie - Tomato sugo, mozzarella, mushroom, red capsicum, red onion, feta (GF*, V, VG*)

Pepperoni - Tomato sugo, mozzarella, pepperoni, parmesan (GF*)

BBQ Pollo - Chicken, bacon, mushroom, mozzarella, BBQ sauce, parmesan (GF*)

Spicy Salami - Salami, bacon, pepperoni, onion, jalapeño, mozzarella, sriracha (GF*)

MENU CHANGES SEASONALLY

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