



# COCKTAIL MENU

SAMPLE MENU ONLY

We can of course design a balanced menu with the appropriate quantity of canapés to suit your event, but as a general guide – for a 2 hour function we would recommend you choose 4 cold canapés and 4 hot canapés. If your function is likely to go over a meal time period or is for duration of longer than 3 hours, we would highly recommend that you take a look at our stand up substantial menu also.

Our minimum numbers for cocktail functions are 30 people, with 40 pieces of any item. Depending on the circumstances, we have the capacity to make exceptions and would be delighted to cater for your event.

## Cold Canapés

Tuna Tartare, Coconut & Lime, Spiced Mayo Cracker Sandwich df  
Blue Swimmer Crab & Smoked Mackerel Pate, Avocado, Cucumber, Beetroot & Squid Ink Tapioca gf  
Panko Crumbed Skull Island Prawn, Hazelnut Miso Mayo df  
Kangaroo Tartare, Lemon Myrtle, Damper Crisp, Kangaroo Jerky df  
Duck Breast Prosciutto, Rockmelon, Basil gf, df  
Garden Pea Puree, Roasted Beetroot, Snail & Tapioca Puff gf  
Vietnamese Crispy Pork Salad, Slaw, Toasted Sesame Seeds gf, df  
Torched Pickled Pear, Puffed Tapioca Crisp, Bamboo Ashed Ricotta gf, v  
Daikon, Enoki, Spring Onion Roulade, Pickled Mustard Seeds gf, df, v  
Burnt Brie, Mushroom Dust Macaroon gf, v

## Hot Canapes

Seared Marron, Liquorice Cracker, Finger Lime, Puffed Sea Cucumber gf, df  
Corn & Crab Croquette, Miso Mayo df  
Bone Marrow & Caramelised Onion Tartlet, Gremolata df  
Venison Sausage Rolls, Sour Cherry Relish df  
Seared Duck Breast, Lupin Crisp, Sour Cherry Compote gf, df  
Koji Cured Beef, Black Pudding Crisp, Horseradish Cream df  
Pork Tostada, Chargrilled Pineapple, Spring Onion, Chipotle Mole Sauce df  
Pan Fried Chicken & Tapai Dumplings, Ponzu df  
Jerk Chicken & Orange Skewer gf, df  
Smoked Eggplant Arancini, Ashed Goats Cheese v  
Pressed Potato Galette, Ricotta & Parmesan, Tomato Salt gf, v  
Falafel Cracker, Baba Ghanoush, Black Garlic, Pomegranate df, v