

European
CATERING



Cocktail Menu



“There is no sincerer love than the love of food”
George Bernard Shaw

Cold Canapés

From \$3.00 per person/per selection



Pickled radish, carrot, goat's cheese *v*

Heirloom tomatoes, Persian feta, pesto, extra virgin olive oil bruschetta
GF | V

Smoked duck breast, raisin & walnut baguette, orange gel, balsamic
red cabbage *DF*

Parsnip chips, turmeric mayonnaise *GF | VG*

Seared salmon, sesame seeds & wasabi avocado *DF | GF*

Soft goat's curd, chilli jam, sumac roasted cherry tomatoes tartlet *v*

Pickled beetroot, pear, thyme & lemon biscuit *v*

Lamb loin, beetroot infused goat's cheese, crostini

Smoked tuna & radish tacos *DF | GF*

Poached lobster & shrimp tartlet, chervil mayonnaise, black caviar

Sustainable king prawns, yuzu aioli *DF | GF*

Angus steak tartare, puffed cracker, sous vide egg yolk *DF | GF*

Free-range chicken, water chestnuts, celery, lime & mint dressing tartlet

Tuna, parsley & horseradish cream *GF*

Guacamole, poppy cigar *DF | VG*

Alaskan snow crab roulade, Japanese mayo *GF*

Natural Sydney rock oysters, seasonal citrus *DF | GF*

Traditional Vietnamese rice paper rolls, hoisin & peanut sauce *DF | GF | VG*

Tiger prawn Vietnamese rice paper rolls, hoisin & peanut sauce *DF | GF*

Pork belly Vietnamese rice paper rolls, hoisin & peanut sauce *DF | GF*

Warm Canapés

From \$3.00 per person/per selection



Crackled pork belly, lilly pilly relish **DF | GF**

Pumpkin pops, tahini sauce **VG**

Tomato tart tatin, mascarpone, balsamic caramel, micro basil **V**

Forest mushrooms, leek & Gruyere tartlet **V**

Caramelised onion, gorgonzola tartlet, truffle oil **V**

Seared scallops, pickled daikon radish, wakame, miso paste **DF | GF**

Twice baked 3 cheese & herb soufflé, capsicum relish **DF | V**

Peking duck pancake, hoisin, cucumber, shallot **DF**

Chow mein, spring roll cracker **VG**

Merguez sausage, bacon jam, buttermilk dressing

Goats cheese & basil tortellini, sage brown butter **V**

Angus beef fillet & speck roulade, modern bernaise, chervil oil **GF**

Crispy crushed chat potatoes, olive tapenade **DF | GF | VG**

Pulled pork, sweet & sour dressing, prawn cracker **DF | GF**

Slow cooked lamb shanks, rosemary & preserved lemon miniature pies

Pumpkin kibbeh, burghul, minted coconut **DF | VG**

Potato truffle mille-feuille, avocado mousse **GF | VG**

Favourite Canapés

From \$3.00 per person/per selection



Miniature hickory smoked wagyu beef burger, American cheese, onion jam, pickles & truffle mayonnaise

Inside out teriyaki chicken maki roll, cream cheese, Sriracha, Parmesan

Thai chicken sates, peanut sauce *DF | GF*

Lamb kofta, garlic sauce *DF | GF*

Marinated & slow roasted shredded pork, vegetable coleslaw, brioche slider

Roasted pumpkin, feta, caramelised onion miniature pizza *V*

Hickory glazed mid wings, blue cheese buttermilk, celery puffed wild rice *GF*

Platters

From \$95.00 per board (*serves 20pax*)



Cheese Board \$95.00

Warrnambool Cheddar; South Australia

Udder Delights brie; Adelaide Hills

Udder Delights Heysen blue; Adelaide Hills

Friuli Venezia; Montassio Italy

Quince paste, Kakadu apple & plum relish, dried apricot, mixed nuts, grapes & lavoche

Antipasto Platter \$95.00

Air dried beef, Soppressata, double smoked Bangalow ham, Jamon

Serrano, Mortadella, Coppa & chorizo, pickles, bush tomato chutney,

Sonoma sourdough breads, Pepe Saya butter

Charcuterie Board \$160.00

Air dried beef, Soppressata, double smoked Bangalow ham, Jamon Serrano, Mortadella, Coppa & chorizo, pickles, bush tomato chutney, Sonoma sourdough breads, Pepe Saya butter

Delivery Canapés

From \$3.00 per person/per selection



Oven dried heirloom tomatoes, Persian feta, pesto bruschetta **GF | V**

Seared salmon, sesame seeds & wasabi avocado **DF | GF**

Tomato tarte tatin, mascarpone, balsamic caramel, baby basil **V**

Wagyu beef sushi, miso mustard, sesame, soy **DF | GF**

Leek & forest mushroom tartlet, caramelised onion **V**

Tartlet of soft goat's curd, chilli jam, sumac roasted cherry tomatoes **V**

Prawn, preserved lemon, fennel, chilli slaw slider

Free-range chicken, water chestnuts, celery, lime & mint dressing tartlet

Alaskan crab, herb, cucumber sandwich, lemon crème fraiche

Seared yellow fin tuna, wakame, wasabi aioli, brioche open sandwich

Buckwheat & chia seed blinis, citrus cured ocean trout, crème fraiche, salmon caviar **GF**

Mushroom walnut baklava, pine nut cream **DF | VG**

Smoked duck breast, raisin & walnut baguette, orange gel, balsamic red cabbage **DF**

Sustainable king prawns, yuzu aioli **DF | GF**

Freshly cut seasonal fruit

Kale & broccoli frittata, Woodside goat's curd, Tamari almonds **V**

Chorizo, roast capsicum, smoked paprika aioli frittata

Traditional Vietnamese rice paper rolls, hoisin & peanut sauce **DF | GF | VG**

Tiger prawn Vietnamese rice paper rolls, hoisin & peanut sauce **DF | GF**

Pork belly Vietnamese rice paper rolls, hoisin & peanut sauce **DF | GF**