

European
CATERING



Delivery
Cocktail
Menu



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

Platters



Cheese Board \$140.00 (*small 15-20pax*)

\$210.00 (*large 20-30pax*)

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 (*small 15-20pax*)

\$155.00 (*large 20-30pax*)

Herbed, semi-dried cherry tomato, chilli & rosemary marinated olives, marinated artichoke, chargrilled eggplant & zucchini, mushrooms a la Grecque, seasonal greens, fire roast capsicum, marinated feta & bocconcini, Sonoma sourdough breads, Pepe Saya butter

Charcuterie Board \$160.00 (*small 15-20pax*)

\$230.00 (*medium 20-30pax*)

\$380.00 (*large 30-50pax*)

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 \$4.00 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, micro basil **V**

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

Caramelised onions, Gorgonzola tartlet, truffle oil **V**

Curried cauliflower custard, sesame cracker **VG**

Prawn, preserved lemon, fennel, chilli slaw slider

Free-range chicken, water chestnuts, celery, lime & mint miniature sandwich

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**

Mexican pulled chicken nacho, Manchego **GF**

Freshly cut seasonal fruits

Baby spinach & Parmesan slice, spring vegetable brick pastry **V**

Kale & broccoli frittata, Woodside goat's curd, smoked 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**