

European
CATERING



Cocktail Menu

(office friendly)



“There is no sincerer love than the love of food”

George Bernard Shaw

Cold Canapés

From \$3.50 per person/per selection



Cucumber, goats curd miniature sandwich **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**

Curried cauliflower custard, sesame cracker **GF | VG**

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

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

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

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

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

Guacamole, poppyseed cone **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 \$3.50 per person/per selection



24-hour sous-vide pork belly, apple & mint gel **DF | GF**

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 **GF | V**

Peking duck, shallots, cucumber, mandarin sauce **DF**

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

Merguez sausage, bacon jam, buttermilk dressing

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

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

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

Slow cooked lamb shanks, rosemary & preserved lemon miniature pies

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

Favourite Canapés

From \$3.50 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**

Homemade vegetable curry puffs, chilli & coriander dip **DF | VG**

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

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

Platters



Cheese Board \$110.00 (*small 15-20pax*)

\$180.00 (*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 \$3.50 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 **GF | 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**

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**