

European
CATERING



Cocktail Menu (office friendly)



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

Cold Canapés

From \$3.80 per person/per selection



Alaskan snow crab roulade, Japanese mayo GF

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 VG

Seared salmon, sesame seeds & wasabi avocado DF | GF

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

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 V

Cucumber, goats curd miniature sandwich V

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 \$3.80 per person/per selection



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

Mexican pulled chicken nacho, Manchego **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**

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

Roast lamb loin, baby spinach, smoky roasted capsicum & mixed spice
GF

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 \$3.80 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 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 \$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