

Cocktail Selections



COLD

Taleggio, fig jam crostini
 Dried tomato, olive and Woodside goats curd tart
 SA Kingfish sevich, tomato herb salad, potato crisp
 Rare roasted beef, eggplant chutney, salsa verde, olive aoli
 Shucked oyster, wakame, seaweed cider vinegar, salmon
 roe* Duck cold rolls
 Tigelle; Italian chicken and egg sandwiches
 Banderilla - Cold marinated Spanish seafood skewers Vitello
 tonato; rare roasted veal, tuna, aoli, fried capers, lemon virgin
 oil
 Gin cured Tasmanian salmon, potato pancake, horseradish
 mascarpone
 Spanish vegetable tortilla
 Blue swimmer crab, prawn slider

HOT

Peaking duck pancake, pickled cucumber, hoisin sauce
 Crispy Thai beef skewer
 Seared scallop, smashed cannellini bean, chorizo, pea aoli
 Smoked brisket slider
 Mex dog, corn, coriander, salsa
 Truffled mushroom Arancini, aoli
 Vietnamese pork, slaw, sesame buns
 Kangaroo Island Haloumi, mint, cherry tomato filo parcels
 Olive marchegan – crumbed olives filled with veal and chicken ragu
 Zucchini fritti, white anchovy, lemon aoli
 Pizzelle - Neapolitan fried baby pizza
 Italian piccolo burgers
 Fried Vietnamese style prawn, sweet basil, sesame, sweet chili
 Crispy skinned Berkshire pork belly, walnut, cider, apple slaw
 Chermoula spiced lamb sausage rolls, mint yoghurt

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SERVED IN A BOX

Salt & Pepper Squid
 Fried whitebait, shredded zucchini
 Local fish and chips
 Porcini mushroom, fontina cheese risotto
 Spaghetti marinara
 Duck risoni, parmesan, cumquat
 Vietnamese rice noodle, chicken, prawn, sweet basil salad
 Sweet potato, goats cheese ravioli
 Moroccan lamb, couscous, mint yoghurt, almonds
 Thai chicken curry, fragrant rice

Pricing (Includes GST)

Cocktail Items:

2 items, 3 per person: \$17.00 per person

5 items, 6 per person: \$31.00 per person

8 items, 9 per person: \$46.00 per person

Boxed Items: \$10.00 each

- Prices include all food, chef's on site, all appropriate serving equipment and travel within 20km from CBD.
- For food event orders under \$900, the chef will be a separate cost at \$44 per hour. Minimum 3 hours.

DESSERTS

Lemon curd tart
 Ricotta, orange baby canoli
 Hazelnut, vanilla, praline cornetto
 Lemon curd, raspberry tart
 Strawberry, vanilla bean custard tart
 Saffron poached pear, gorgonzola dolce, almond bread
 Mixed fruit sorbet cups
 Ricotta churros, chocolate sauce

- All hire requirements and trained service staff are a separate cost.
- Cooking equipment charges may apply – this is determined on a case by case basis.
- Standard service staff \$40.00 per staff member, per hour.