

Cocktail Selections



COLD

- Taleggio, burnt fig, crostini
- Smoked tomato, olive, Woodside goats curd tart
- Pt Lincoln Kingfish, sesame, wakame, wasabi mayo, prawn crisp
- Onglet steak tartare, pickled mustard seeds, cured egg, pangrattato
- Shucked oyster, pickled seaweed, chardonnay vinegar, scampi roe*
- Smoked duck cold rolls
- Tigelle; Italian chicken and egg sandwiches
- Banderilla - Marinated pickled seafood skewers
- Vitello tonato; poached Clelands veal, blue fin belly aioli, fried capers
- Harris smoked salmon, potato pancake, horseradish mascarpone, salmon caviar
- Blue swimmer crab, Gulf prawn, brioche slider
- Tuna tostada, guacamole, pickled squid, prawn mayo

HOT

- Peaking duck pancake, pickled cucumber, hosin
- Crispy Thai beef nam jim, fried curry leaf
- Arancini Porcini mushroom, truffle aoli, sage salt
- Seared scallop, canellini bean puree, honey glaze chorizo, aoli
- Smoky beef brisket slider
- Mex dog, pico de gallo, chipotle mayo
- Jerked pork, pineapple slaw, buns
- Fried haloumi, mint, cherry tomato, filo
- Zucchini frittelle; zucchini, ricotta, parmesan fritters
- Pizzelle; Neapolitan fried little pizza
- Tempura sesame Gulf prawn, ponzu mayo, fermented chilli
- Crispy skinned Berkshire pork belly, walnut, cider, apple slaw
- Chermoula spiced lamb sausage rolls, mint beetroot labneh
- Italian piccolo burgers, provolone, sugo

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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:

3 items, 4 per person: \$17.00 per person

6 items, 7 per person: \$31.00 per person

9 items, 11 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.