

*European*  
CATERING



# Cocktail Menu



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

# Cold Canapés

From \$3.00 per person/per selection



Pickled radish, carrot, goat's cheese *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*

Parsnip chips, turmeric mayonnaise *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*

Tuna, parsley & horseradish cream *GF*

Guacamole, poppy cigar *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 \$3.00 per person/per selection



Tempura zucchini flower, sweet corn puree, black garlic aioli *DF | GF | VG*

Spring pea, lemon & mozzarella, pesto arancini *V*

Crackled pork belly, lilly pilly relish *DF | GF*

Tempura Balmain bugs, wasabi & sake mayonnaise *DF | GF*

Pumpkin pops, tahini sauce *VG*

Szechuan eggplant spring rolls, chilli & coriander dip *DF | VG*

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*

Coconut tiger prawns, Sriracha aioli *DF | GF*

Squid, salt, pepper & lemon dipping sauce *DF | GF*

Twice baked 3 cheese & herb soufflé, capsicum relish *DF | V*

Peking duck pancake, hoisin, cucumber, shallot *DF*

Tofu popcorn, fermented chilli sauce *GF | VG*

Chow mein, spring roll cracker *VG*

Truffle polenta chips, smoky ranch dressing *GF | V*

Charcoal crumbed king prawns, Sriracha aioli *DF*

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

Merguez sausage, bacon jam, buttermilk dressing

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

White bean, capsicum, herb empanadas, romesco *VG*

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

Korean fried chicken, honey butter

Okra chips, spiced salt, veganaise *GF | VG*

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

Pulled pork, sweet & sour dressing, prawn cracker *DF | GF*

Slow cooked lamb shanks, rosemary & preserved lemon miniature pies

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

Prawn, garlic, chive pan fried gyoza, light soy & coriander dipping sauce *DF*

Vegetable & mushroom pan fried gyoza, light soy & coriander dipping sauce *DF | VG*

All prices are per person, for food only and exclude GST. Depending on your event you may require service staff  
*VG* vegan | *V* vegetarian | *GF* gluten free | *DF* dairy free | *RSF* refined sugar free

# Favourite Canapés

From \$3.00 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*

Hickory glazed mid wings, blue cheese buttermilk, celery puffed wild rice *GF*

# Platters

From \$95.00 per board (*serves 20pax*)



## Cheese Board \$95.00

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

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

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 \$3.00 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, baby basil V

Leek & forest mushroom tartlet, caramelised onion V

Tartlet of soft goat's curd, chilli jam, sumac roasted cherry tomatoes V

Prawn, preserved lemon, fennel, chilli slaw slider

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

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

Kale & broccoli frittata, Woodside goat's curd, Tamari 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

# Fork Dishes

From \$6.50 per person/per selection



## Fish & Chips DF | GF

Beer battered fish goujons, shoestring chips, tartare sauce, fresh lemon

## Ocean Trout GF Surcharge from \$3.00 per person

Pan fried ocean trout, truffle oil mash, green asparagus, Jamon, roast garlic vinaigrette

## Taste of the Middle East

Egyptian chicken tagine, chermoula, preserved lemons, jewelled couscous DF | GF

12-hour braised lamb shoulder, dates, sumac, tomatoes, jewelled couscous DF | GF

Harissa roasted cauliflower, tahini, almond tarator, jewelled couscous DF | GF | VG

## European Delicacies GF

Milk fed veal shavings, creamy porcini mushroom sauce, homemade saffron spaetzle

## Wagyu Beef From \$8.00 per person

Five spiced braised soy beef cheeks, wasabi mash

Five spiced braised soy eggplant, shiitake mushroom, wasabi mash V

## Risotto GF

Squid ink risotto, pan roasted squid, hand pounded pesto

Risotto parmigiana, smoked cherry tomatoes, basil oil

## Ravioli

Slow cooked beef & tomato ravioli, wilted rocket, semi dried tomatoes

'Quattro formaggi'; Parmesan, fetta, ricotta, pecorino, chives V

## Handmade Casarecce

Ham hock, cannellini beans, eggplant, basil

Broccoli, garlic, green olives, chilli V

## Gnocchi

Red wine braised beef cheeks, gremolata

# Food Theatre

From \$6.50 per person/per selection



## Slider Bar *1 per person/selection of 2*

Smoked beef brisket, Carolina BBQ sauce, white slaw

Brisket blend burger, American cheese, onion jam, butter lettuce, MB sauce

Pulled chicken, kimchi, Sriracha aioli

'Cuban'; Chopped pork, Swiss cheese, Rubeen mayo, pickles

Eggplant, salsa verde, tomatoes *DF | VG*

## Paella *DF | GF From \$8.00 per person, Seafood only surcharge from \$3.00*

Fresh seafood, saffron, paprika, chorizo, chicken

## Pizzeria *From \$8.50 per person, 2 slices per person/selection of 2*

Chilli prawn, rocket, mascarpone, ink

BBQ pork, peppers, fermented green chillies, smoked mozzarella

Homemade tomato sauce, fresh basil, buffalo mozzarella *v*

## Peking Duck Station *From \$8.00 per person, 2 items per person*

Traditional hot crispy Peking duck carved to order pancake, shallot, cucumber, hoisin

## Chinese Fried Rice *DF | GF*

Garlic, ginger, lup chong, conpoy, mixed vegetables, eggs, Shaoxing wine, soy sauce

## Hainese Chicken Rice *DF | GF*

Poached free-range chicken, chicken rice, fragrant broth, homemade condiments

## Jamoneria *From \$10.00 per person*

Freshly sliced Jamon serrano, 36-month aged Manchego, marinated olives, seasonal fruit, sourdough baguettes...

## Middle Eastern Mezze Station

Cumin roasted aubergines, yoghurt dressing

Lamb, apricot & fennel seed lollipops

Traditional matbucha, challah bread

# Food Theatre (cont.)

From \$6.50 per person/per selection



## Sashimi Bar DF | GF From \$8.50, 3 items per person

Fresh fish hand sliced in front of your guests by our specialist chef

Yellow fin tuna

King fish

Tasmanian salmon

Organic soy sauce, wasabi, pickled ginger

## Oyster Bar DF | GF From \$7.00, 3 items per person, min. 80 guests

Freshly shucked Pacific & Sydney Rock oysters

Fresh lime, mignonette, eschallot, red wine vinegar, Nam Jim

## Bao Buns

Steamed Chinese bread dumplings

Pork belly, mooli, pickled carrot, hoisin

Miso eggplant v

## Yum Cha Station DF From \$9.50, 3 items per person, min. 30 guests

Steamed gow gees

BBQ pork buns

Dim Sims

Prawn dumplings

Spicy eggplant spring rolls

Duck pancakes, shallots, hoisin

Black vinegar, plum sauce, soy...

## Taco Bar

Grilled organic chicken, tomato salsa, corn, shredded iceberg lettuce, sour crème

White fish fillets, lime, jalapeno, shredded red cabbage, coriander, pickled radishes

Sweet potato, honey, lime, black bean & corn

# Food Theatre (cont.)

From \$6.50 per person/per selection



## Churrasco Brazilian BBQ GF min. 40 guests

*Entrée: from \$16.00, Main: from \$25.00*

### *Skewered meats*

Chorizo sausage

Chicken thigh marinated in garlic & herb

Smoky chipotle beef rib

Cider glazed pork neck

### *Sides*

Potato, egg salad

Braised black beans, chorizo, bacon

Soft roast white onion

Toasted cassava flour

Rice

### *Sauces*

Chimichurri

Tomato onion capsicum salsa

## European Catering Grazing Table From \$18.00, min. 40 guests

Charcuterie board...

Antipasto platter...

Cheese board...

Leek & forest mushroom tartlet, onion jam, truffle aioli v

Cured or smoked salmon, dill yoghurt, horseradish crème fraiche

Assorted Sonoma sourdough, sliced loaves, whole loaves, bread sticks & Australian cultured Pepe Saya butter

## Vietnamese Street Foods DF | GF From \$7.50, 2 items per person

### *Pho*

Fragrant soup of star anise, beef brisket, ginger...

### *Vietnamese Rice Paper Rolls*

Traditional DF | VG

Prawn, pork neck

Duck, hoisin

Prawn, green mango

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