

European
CATERING



Cocktail
Delivery
Menu



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

George Bernard Shaw

Cold Canapé Delivery

All priced per person/per selection from \$3.00

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*

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

Leek & forest mushroom tartlet, caramelised onion *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*



Platters



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