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# COCKTAIL

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6 pieces \$ 35.00 per person | 8 pieces \$ 43.00 per person | 10 pieces \$ 50.00 per person

\* Menu Items require an additional \$ 2.00 per person

Minimum order 15

## Cold Cocktail

### Crostini

Salmon rilette crostini

Crostini with cranberry cream cheese (V)

Caramelised capsicum jam, goats cheese crostini (V)

Grissini sticks with basil fetta wrapped in prosciutto

Blini with smoked salmon and dill cream cheese

Corn fritters, avocado mash, crème fraiche, chilli jam (V)

\*Fresh king prawn shots with lime aioli (P)

### Tarts

Caramelised onion and fetta tart with pesto topping (V)

Roasted sweet potato tart with pesto topping (V)

Spiced pumpkin and fetta tart with pesto topping (V)

### Pancake Board

\*Duck pancakes with hoi sin, cucumber and shallot

### Bamboo Cup Salads

\*Lime chicken asian noodle with thai dressing

\*BBQ lamb asian with lime, ginger, peanut and crispy shallot

\*Chicken and tamarind noodles with crunchy peanut

**Salads are gluten free and contain nuts**

## Hot Cocktail

### Chicken

Thai chicken pastry with creamy chilli dip

Mango chicken pastry roll, creamy mango chutney dip

Chicken skewers, balsamic, soy, garlic, chilli (GF)

Chicken skewers, sriracha, honey, sesame (GF)

Fried chicken with sriracha glaze aioli dip (GF)

## Hot Cocktail

### Lamb

Lamb and rosemary sausage rolls with roasted capsicum and tomato relish

Moroccan spiced sausage rolls with preserved lemon yoghurt

Middle eastern spiced lamb kofta, minted yoghurt dip (GF)

\*Grilled lamb cutlets with caramelised capsicum jam (GF)

\*Spiced lamb cutlets with preserved lemon yoghurt (GF)

### Beef

Moroccan beef pastry with tomato and sweet chilli dip

Beef burger with cheese, capsicum relish and rocket

Moroccan meatball in rich tomato and basil sauce (GF)

Beef bites with caramel chilli and crunchy peanut (G N)

\*Fillet mignon bites with béarnaise (GF)

### Pork

Crispy pork belly with chilli caramel (G)

Pork belly pastry with apple chilli chutney

Pulled pork burger with sriracha maple slaw

Pork Belly burger with apple slaw

### Duck

\*Hoi sin duck spring rolls

### Vegetarian

Moroccan spiced sweet potato and pumpkin soup shots

Pumpkin, fetta arancini with caramelised garlic aioli

Porcini, truffle, pecorino arancin, caramelised garlic aioli

Sweet potato pastry with minted yoghurt dip

### Seafood

Chilli and lime salt calamari with lime aioli (GF)

Crispy prawn dumplings, chilli sauce on asian spoons (GF)

Prawn and water chestnut spring rolls (N)

\*Prawn skewers with caramelised garlic aioli (GF)

\*Tempura king prawns with spicy salt and lime aioli (GF)

(V) Vegetarian (GF) Gluten Free

(N) Contains nuts (P) Contains prawns

Soul Food Design Depot & Gallery Pty Ltd

02 6889 7997

events@soulfooddepot.com.au

1 - 7 Dandaloo Street Narromine NSW 2821

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# COCKTAIL

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**Fork Food | \$16.00 per person**

**Served in a noodle box with bamboo fork**

**\*Menu items require additional \$2.00 per person**

**Minimum order 15**

## **Fork Food Hot Options**

**Basil and sweet chilli chicken with rice** (GF)

Chicken breast in a mild green curry sauce with a hint of basil and chilli

**Thai chicken curry with rice** (GF)

Chicken breast in a yellow curry sauce with roasted cashews and coriander

**Panang chicken with rice** (GF)

Chicken breast cooked in a spicy panang chilli paste with coconut milk and kaffir lime

**Massaman beef with rice** (GF)

Tender chunks of beef in a mildly spicy curry with potato, onion and peanut

**Moroccan meatballs with spaghetti**

Spiced beef mince served in a rich tomato and basil sauce

**\*Middle eastern spiced lamb curry with rice** (GF)

Slow cooked lamb in coriander, fennel, cumin with a hint of lemon

**\*Duck curry with rice** (GF)

Slow cooked duck in creamy coconut red curry sauce with kaffir lime

## **Cold Options**

**Roasted vegetable, cajun chicken salad** (GF)

Cajun chicken, pumpkin, sweet potato, capsicum, onion, quinoa, brown rice, cashews, pepitas, sunflower seeds, seeded mustard balsamic dressing

**Spice rubbed chicken breast with moroccan herb dressing**

Marinated chicken, pearl couscous, tomato, pumpkin, parsley, almonds, moroccan herb dressing

**Chicken, roasted vegetable couscous with tahini poppy seed dressing**

Marinated chicken breast, roasted sweet potato, carrot, eggplant, capsicum, zucchini tossed through spiced cous cous topped with creamy tahini poppyseed dressing

**Cocktail Dessert | \$ 5 each**

**Minimum order 15**

Coconut cake with lime curd (GF)

Chocolate truffle pots with salted toffee (GF)

Salted caramel hazelnut tart (GF)

Pistachio and cranberry biscotti

Coconut panna cotta with mango kaffir lime syrup (GF)

Rich chocolate brownie (GF)

Mocha brownie (GF)

Hazelnut rocky road (GF)

White chocolate & vanilla panna cotta,

pot roasted rhubarb (GF)

Custard pots with salted caramel (GF)

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