

COCKTAIL STYLE EVENTS MENU

EVENT 1-2hrs

choose 6 canapés/6pp min \$35 +GST per head

EVENT 2-3hrs

choose 10 canapés/8pp min \$40 +GST per head

EVENT 3+hrs (more substantial)

choose 10 canapés/10pp min \$45 +GST per head

+ ADD BOWL MEAL MENU \$14 +GST per head

+ ADD ROAMING DESSERT (3pp) \$10 +GST per head

vegetarian

- green gazpacho, tomato chip + pastrami cream, in a beaker GF
- black olive cheesecake, red pepper gel, verde + leather GF
- sweet potato, crisp, smoked yoghurt + date crumble GF
- cornbread toasts, sweetcorn, pickled onion, coriander + avocado
- hummus chip, tomato water gel, baba ganoush + zucchini pickle GF DF
- fig, burnt apple, blue cheese cream, walnut biscuit + micro celery
- pumpkin, leek + fetta tarts, roasted garlic cream + leek straw
- beetroot, pearl barley + goats cheese arancini + chimichurri
- mushroom consommé beaker, crisp wonton + brie
- mushroom arancini + lemon butter

meat

- cured beef, white onion puree, onion chip + pickle salsa GF
- ham hock rillettes, pea puree, mustard + crouton
- sticky pork belly, crackle, burnt apple + daikon GF DF
- seared venison, cocoa nib, pickled beetroot, hazelnut cream + blueberry
- black forest prosciutto, pear caramel, brioche, sage + pecan mascarpone
- lamb kofta sausage rolls + tzatziki
- wallaby, herb and garlic biscuit, carrot puree + pickled carrot
- beef cheek bao + kimchi
- lamb or brisket croquette, house mustard
- pork, apple and fennel sausage rolls, beetroot gel + pollen
- pork bao, asian slaw, hoisin + peanut



poultry

- duck terrine, stone fruit salsa, radish, crisp + crouton
- confit chicken, bacon crumb, parmesan cream, yolk + lavoche
- liver parfait, mandarin gel, pickled onion, onion ash, brioche or cone*
- chicken waldorf finger sandwich, apple + walnut, mayonnaise + celery
- chicken skewers, green curry aioli + dehydrated mango crumb GF
- smoked chicken + corn pies, porcini dust

seafood

- coconut crab, avocado, lavoche, apple + cucumber
- smoked fish pate, skins, radish, fish bread crumb + lime pearls GF
- oyster GF
- torched cured salmon, prawn puff, teriyaki cream, sesame + nori GF
- marinated squid, semi dried tomato, spring onion cream + squid ink biscuit
- salmon, black rice + soft herb arancini, tomato fondue

+ ADD BOWL MEAL MENU

Choice of two, one bowl per person

Bowl meal \$14 + GST per head

- 12hr braised lamb shoulder, wild rice salad, harissa + onion rings
- crispy skin chicken breast, roasted cauliflower + butternut + quinoa salad, fresh pomegranate + hazelnut
- salmon fillet, slaw + horseradish cream potatoes
- beef chateaubriand, roasted root vegetables, mustard cream
- chickpea + sweet potato croquettes, glazed summer greens, radish, marinated bocconcini, green goddess

- scallops in shell, cauliflower velvet, chorizo crumb + scallion oil GF
- market fish skewers, red pepper & tomato piperade, olive GF DF

more substantial (up to \$5pp more)

- mini chorizo dogs w fennel slaw, apple + lemon (add \$4pp)
- tempura soft shell crab or oysters, ponzu aioli + nori GF (add \$3pp)
- sticky lamb rib, or brisket w parsnip puree, cherry tomato, charred onion GF / DFOR (add \$3pp)
- prawn brioche roll, marie rose + iceberg (add \$4pp)
- tempura zucchini flowers, green pea and mint cream cheese + ash GF (\$market price)
- lamb cutlets, dip + crumb (add \$4pp)

note please:

items such as tuna, lobster, scallops, lamb cutlets etc can be requested, and are subject to market price and season
cones are \$2pp extra

+ ADD ROAMING DESSERT CANAPES

For less than 100 guests, choose three (3)

For more than 100 guests, choose six (6)

Guest will receive 3pp each \$10 +GST

We recommend half chocolate based, half alternative flavours.

Choose vessel: éclair, brownie/blondie, tart, pannacotta, lamington, eton mess beaker, cone*, cheesecake, brulee, s'more, truffles + marshmallows

*cones are \$2pp extra

chocolate based:

popcorn, caramel

jaffa

rocky road

hazelnut praline

raspberry + kiwi

peanut butter + pretzel

banoffee + malt

beetroot

peppermint

stonefruit

coffee

rosewater

alternative:

lemon + poppyseed

tropical

orange + almond

berry + yoghurt

passionfruit + basil

rhubarb + apple

blueberry + lime

coconut

elderflower, fig + honey

fruit + nut

licorice

+ ADD MOP UP THE GROG \$8 +GST PER HEAD

As the night rolls on and the end is nigh, this is something to eat to offer your guests before they head home.

Please make 1 selection

Glazed ham, bap rolls + condiment selection

Southern fried chicken + chips, aioli

Panko crumbed fish + chips, sauce tartare

Pulled pork, pickled cucumber + slaw in a brioche bun

+ ADD CHARCUTERIE BOARD \$9pp (\$180 +GST)

Selection of salami, prosciutto, antipasti, pickles, fresh bread + butter

+ ADD CHEESE BOARD \$9pp (\$180 +GST)

Selection of Tasmanian cheese

Fresh and dried fruit, quince paste, sourdough crisps + biscuit selection

+ ADD WEDDING CAKE \$POA