



CREATIVE | CATERING

COCKTAIL MENU GLUTEN FREE

Cold 2.85 per piece

Poached chicken medallion, cucumber, crispy shallots (g d)
Assorted nori rolls, soy, wasabi (g d)
Vegetable rice roll, asian dipping sauce (v g d)
Shredded chicken, green papaya, mango salad (g d)
Zucchini and fetta frittata, cherry tomato (v g)

Cold 3.15 per piece

Prawn and vegetable rice paper roll (g d)
Seared scallops, thai pineapple salsa (g d)
Candied cherry tomato, chorizo (d,g)
Cauliflower pannacotta, kale crisps (g v)
Vegetable crudité cups, hummus (g d v)
Thai mushroom omelette, fresh herbs, shallot salsa (g d v)
Coconut and peanut rice paper rolls, bean shoots, fresh herbs (g d v)
Rice pancake, wild mushrooms, toasted cashews, garlic and herb salsa (g d v)
Dukkah beef fillet, horseradish aioli, fondant potato (g)

Hot 3.25 per piece

Polenta, manchego croquette, sweet corn, jalapeno salsa (v g)
Seared scallops, honey prosciutto, pea puree, pistachio crust (g)
Mini shepherds pie, truffled mash, aged cheddar (g)
"Shepherds Pie" seasonal vegetables, lentils, herbs, tomato, truffled skordalia potato (g v)
Dukkah spiced eggplant, leek and garlic puree (g d v)
Tom Kha soup shooter dusted with kaffir lime, pineapple (g d v)
Tempura vegetable fritters, ponzu dipping sauce (g d v)
Tofu and vegetable koftas, hummus (g d v)
Tofu and mushroom steamed cabbage rolls, sticky soy (g d v)
Beetroot, kale and leek galette, sage butter (g v)
Asparagus, truffle and parmesan risotto spoon (g v)
Crispy curried potato, garlic puree and cress salad (g d v)

Premium 3.90 per piece

Prawn and snapper balls, lemongrass (g)
Thai chicken coconut wafer (g d)
Pork belly, caramelised pineapple (g d)
Gazpacho shooters, lime and prawn (g d)
Braised duck drumet, white bean puree (g)
Oysters natural or vinaigrette, salmon pearls
Savoury parmesan custards, parmesan wafers (g v)
Baby squid stuffed with chorizo, preserved lemon, chives (g)

Premium Elite Cocktail 4.75 per piece (min order of 20)

Pork, prosciutto medallion, pedro ximinez poached plum (g d)
Smoked fish cakes, mango and chilli jam, edible flowers (g d)
Pork belly, candied baby apple skewers (g d)
Crispy duck, sour cherries (g d)
Fois gras mousse, tuffle and white chocolate (g)

Substantial Cocktail 4.85 per piece

Caramelised onion and goats curd tart (g v)

Substantial Cocktail 12.50 per piece

Chicken, mushroom, spinach risotto (g)
Prawn and lemon risotto, rocket, parmesan (g)
Braised beef short rib, sweet potato, coconut and coriander salad (g)
Lamb korma curry, rice (g)
Pork belly, BBQ sauce, asian greens
Thai green chicken curry, rice (g)
Indian chickpea curry, rice (g v d)
Australian barramundi, asparagus, baby potatoes, buerre blanc (g)
Duck and pineapple curry, coriander quinoa (g)
"Moussaka" lentils, vegetable, eggplant, potato and cauliflower cream (g v)
Potato, spinach, bean and spiced tomato chimichanga (g v)
Tofu and cashew rice noodle stirfry, soy and orange glaze (g d v)
Sweet potato gnocchi, nut brown butter, rocket and parmesan (g v)

Dessert 3.90 per piece

Blueberry jellies, lavender cream (g)
Rhubarb and custard shooter (g)
Mango and coconut parfait (g)
Fruit skewers, chocolate dipped strawberries (g)
Strawberry and champagne jellies (g d)

Premium Elite Dessert 5.35 per piece (min order of 20)

Chocolate tulips, raspberry mousse, pistachio praline (g)
Chocolate cup and spoon, espresso jelly, chocolate foam (g)
Edible flower, white wine jelly (g d)