



CREATIVE | CATERING

## COCKTAIL MENU

### Packages

Minimum order 20 guests

#### Sundowner Menu (2-hour service) – 23 per head

\*Add a beverage package from only \$22 per head!

##### Cold

Ginger & mirin chicken, pickled cucumber, dashi wafer (g d)  
Beetroot bilini, pickled cucumber, star anise beetroot relish (v)  
Vegetable & fresh herb rice paper roll, nam jim (vn g)

##### Hot

Mushroom, truffle & manchego arancini (v)  
Crispy chilli squid, red pepper aioli, greens (d)  
Spicy slow cooked lamb empanada, spiced yoghurt

#### Menu A – 36 per head

Mediterranean grilled vegetable and pesto tart, parmesan wafer (v)  
Pork rilette, mustard, tarragon, brioche toast, cornichon  
Vegetable & fresh herb rice paper roll, nam jim (vn g)  
Ginger & mirin chicken, pickled cucumber, dashi wafer (g d)

Roasted pumpkin, lemon, parsley & fetta arancini (v)  
Mini pulled beef taco, avocado & corn salsa  
Golden fried karagee panko chicken skewer, chilli mayonnaise  
Spicy slow cooked lamb empanada, spiced yoghurt  
Crispy chilli squid, red pepper aioli, greens (d)  
Roman gnocchi, hazelnut, pesto, parmesan butter sauce (v)

#### Menu B - 43 per head

Candied, gold dusted cherry tomato, balsamic roasted chorizo (g d)  
Shredded poached chicken, green papaya, mango, herb salad (g d)  
Roasted pumpkin, goat's cheese and pinenut tart (v)  
Scallop ceviche, daikon radish, yuzu pickled cucumber (g d)

Panko herb prawn skewers, preserved lemon & caper aioli (d)  
Semi dried tomato, basil pesto & bocconcini arancini (v)  
Crispy chilli squid, red pepper aioli, greens (d)  
Mini pulled pork taco's, avocado & corn salsa  
Beef brioche slider, caramelised onion, cheddar, chutney  
Tandoori chicken breast, flat bread, mint yoghurt, greens

#### Menu C – 51 per head

Smoked salmon mousse, herb buttered brioche, charcoal wafer  
Duck breast, turmeric pancake, fresh herb salad, orange & hoisin  
sauce (d)  
Creamed "cauliflower cheese" mousse, herb gel, parmesan crisp (v)  
Herb crusted Beef fillet, golden brioche crouton, béarnaise sauce  
Choice of natural, yuzu foam or kilpatrick oysters (g)

Mushroom, truffle & manchego arancini (v)  
Pork Belly, brown sugar, and vanilla caramelised pineapple (g d)  
Pulled Narrogin lamb shepherd's pie, truffle potato, cheddar (g)  
Seared scallop, crispy prosciutto, pea puree, pistachio crumble (g)  
Butter fried sweet potato gnocchi duck ragout  
Choice of pork, beef, or chicken mini burger

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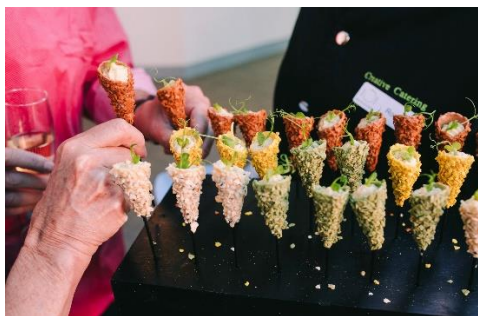
## Cold

3.50 per piece

*Ginger & mirin master stock chicken, pickled cucumber, dashi wafer (g d)*  
*Pork rillette, mustard, tarragon, brioche toast, cornichon*  
*Mediterranean grilled vegetable and pesto tart, parmesan wafer (v)*  
*Assorted nori roll, soy & wasabi (vn g)*  
*Wild mushroom & truffle tart (v)*  
*Vegetable & fresh herb rice paper roll, nam jim (vn g)*  
*Shredded poached chicken, green papaya, mango, herb salad (g d)*  
*Beetroot bilini, pickled cucumber, star anise beetroot relish (vn)*  
*Potato, paprika, roasted red pepper & parmesan frittata, micro greens (v g)*

4 per piece

*Duck breast, turmeric pancake, fresh herb salad, orange, and hoisin sauce (d)*  
*Prawn, vegetable & fresh herb salad rice paper roll, nam jim (g d)*  
*Herb crusted beef fillet, golden brioche crouton, béarnaise sauce*  
*Scallop ceviche, daikon radish, yuzu pickled cucumber (g d)*  
*Smoked salmon mousse, herb buttered brioche, charcoal wafer*  
*Candied, gold dusted cherry tomato, balsamic roasted chorizo (g d)*  
*Roasted pumpkin, goat's cheese & pinenut tart (v)*  
*Grilled Exmouth prawn, sesame, prawn crisp, tom yum jelly (d)*  
*Dukkah spiced beef fillet, horseradish aioli, potato rosti (g d)*  
*Shredded smoked chicken, potato rosti, nut brown butter aioli, greens (g d)*  
*Turmeric rice pancake, wild mushrooms, toasted cashews, garlic herb salsa (vn g)*



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## Hot

3.75 per piece

- Spinach & fresh ricotta dumplings, roasted red pepper & tomato sauce (v)*
  - Semi dried tomato, basil pesto & bocconcini arancini (v)*
  - Roasted spiced pumpkin, lemon, parsley & fetta arancini (v)*
  - Mushroom, truffle & manchego arancini (v)*
- Roman semolina gnocchi, roasted hazelnut, pesto, parmesan butter sauce (v)*
  - Crispy chilli squid, red pepper aioli, greens (d)*
  - Szechuan salt & pepper prawn, honey & Shaoxing glaze (d)*
  - Pork, ginger, shallot & cabbage dumpling, ponzu sauce (d)*
  - Spicy slow cooked lamb empanada, spiced yoghurt*
- Golden fried karagee panko chicken skewer, chilli mayonnaise (d)*
- Mini pulled beef or pulled pork taco, avocado & corn salsa (d)*
- Beetroot, sweet potato, kale & leek galette, sage olive oil (vn g)*
- Pani Puri, tandoori chickpea salsa, mint, coriander & coconut chutney(vn)*
- Turmeric tempura vegetable fritter, mirin, & soy glaze (vn, gf)*
- Thai red rice, herb, and lime fish cake, nam jim (gf)*

4.10 per piece

- Polenta & manchego croquette, sweet corn, jalapeno salsa (v g)*
- Confit duck, vegetable & hoi sin spring rolls, ginger and sticky soy sauce (d)*
- Panko herb prawn skewers, preserved lemon and caper aioli (d)*
- Handmade slow cooked pulled beef & mushroom pies*
- Panko & parsley crumbed barramundi goujons, classic tartare (d)*
- Smoked chicken, chilli, herb & cheddar croquette, aioli*
- Seared scallops, crispy prosciutto, pea puree, pistachio crumble (g)*
- Korean BBQ pork belly skewers (d)*
- Fiore di late, piccolo tomato and basil mini pizza (v)*
- Shredded pork shoulder brioche sliders, house pickles, aioli*
- Beef brioche slider, caramelised onion, cheddar, chutney*
- Pulled Narrogin lamb shepherd's pie, truffled potato, cheddar (g)*
- Wild local urban farmed mushrooms, carrot and sweet potato hash, crispy garlic (g vn)*
- Fried marinated silken tofu, hondashi stock, pickled nori, toasted sesame (vn g)*
- Narrogin lamb and mountain pepper leaf kofta, bush tomato chutney (d g)*

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## Premium

4.65 per piece

*Seared scallop, mushroom consume, fried shitake, bonito (gf df)*

*Dukkah crusted Narrogin lamb backstrap, charred eggplant, barberry labneh (gf)*

*Thai chicken, kaffir lime, sweet soy mayonnaise, ginger coconut wafer (g d)*

*Potato, truffle & ricotta ravioli, truffle nut brown butter, fried sage (v)*

*Lemon myrtle & black pepper Kangaroo carpaccio, Davidson plum pearls (g, d)*

*Crispy skin barramundi, whipped nut-brown butter, Geraldton wax (g)*

*Pork Belly, brown sugar and vanilla caramelised pineapple (g d)*

*Vodka & soft herb salmon gravalax, beetroot crisp, rocket and lemon aioli(g)*

*Creamed "cauliflower cheese" mousse, herb gel, parmesan crisp (v)*

*Brown sugar and tea smoked salmon, celeriac puree, fried capers (g)*

*Pork cheek croquette, Kakadu plum, apple & seeded mustard compote*

*Handmade tortellini, forest mushrooms, truffle, porcini cream (v)*

*Oysters;*

*Natural (g d)*

*Mignonette (g d)*

*Yuzu foam (g d)*

*Gremolata crumbed, kewpie mayo(d)*

5.75 per piece

(Minimum order 20)

*Butter fried sweet potato gnocchi, duck ragout*

*Crispy skin barramundi, potato frits, guava vinegar (g d)*

*Duck confit Brik pastry, foie gras, orange marmalade*

*Blue swimmer crab, finger lime, fried potato, lemon myrtle (g)*

*Truffle & black barley risotto, butter poached marron (min order 50)*

*Crispy mustard and chardonnay braised Rabbit & truffle cigar, black truffle aioli*

*Seared Exmouth prawn, smoked paprika evoo, tabasco and lime caviar, greens (g d)*

*Miso & wakame butter poached western rock lobster, matcha & lemon crisp*

*Paperbark smoked Black angus beef fillet, pepper berry & cherry pearls (g d)*

*Savoury cones filled with;*

*Smoked salmon mousse*

*Shitake & soft herb mousse (v)*

*Cauliflower & truffle mousse (v)*

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## *Substantial*

### *Substantial Pies – 6.50 per piece*

*Lamb leg, spring vegetables, rosemary  
Wild mushroom, truffle, thyme (vn)  
Chicken breast veloute, vegetable, garden herb  
Beef steak, mushroom, red wine gravy*

### *Mini Burgers – 8 per piece*

*Pulled pork, mustard pickles, aioli, slaw, charcoal brioche  
House beef patty, chutney, cheddar, onion jam, charcoal brioche  
Roasted pumpkin, chickpea, dukkah, chutney, greens (vn)  
Cajun chicken, salad greens, guacamole brioche*



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## *Semi-substantial cocktail*

### 'More than a mouthful'

- BBQ pork bao, fresh herb salad – 6.60*
- Fried chicken bao, fresh herb slaw – 6.60*
- Sundried tomato, basil and feta tart (v) – 6.60*
- Mini brioche hotdogs, onion jam, Dijon mayo, maple bacon- 6.60*
- Braised beef & bean chimichangas, chilli con queso, guacamole – 7.70*
- Sweet potato chips, rosemary salt, Cajun aioli (g v) – 7.70*
- Pork & ginger gyoza, lime, brown sugar & shallot sauce (d) – 8.80*
- Tandoori chicken breast, flat bread, mint yoghurt, greens – 8.80*
- Grilled barramundi soft taco, tomato & avocado salsa, lime - 10*
- Polenta & parmesan chips, lamb meatballs, romesco sauce (g) – 10*
- Soft herb crumbed fish and chip cones, tartare (d – gf avail) – 10*
- Satay chicken, coconut rice, bean shoot, fresh herb salad (g d) – 10*
- Five spice BBQ pork belly, pineapple & vegetable fried rice – 11*

## *Substantial*

### 'Something a little larger'

- Beef fillet, hand cut royal blue chips, béarnaise (g) – 16.50*
- Handmade butter fried gnocchi, napolitana, creamy garlic sauce, pesto (v) – 16.50*
- Chicken, mushroom, chorizo, spinach & parmesan risotto (g) – 15.50*
- Crispy ginger, lemon & honey chicken, rice noodle salad (d) – 15.50*
- Korean BBQ beef short rib (boneless), sweet potato, coconut & coriander salad (d) – 16.50*
- Beef Bourginon, mushroom, bacon, red wine, tarragon, creamed potato (g) – 15.50*
- Lamb korma curry, pilaf rice, pappadum (d) – 15.50*
- Chicken laksa, kaffir lime, coconut, and vegetable noodles – 15.50*
- Char siu pork fillet, Asian steamed greens, xo glaze, fried shallots (d) – 15.50*
- Indian chickpea, pumpkin & spinach curry, pilaf rice, pappadum (vn g) – 15.50*
- Grilled Barramundi, herb potatoes, fried kale, beurre blanc (g) – 15.50*
- Lentil & brown rice meatballs, polenta chips, tomato & red pepper sauce (vn g) – 15.50*
- Crispy karagee chicken, coleslaw, Japanese sriracha mayonnaise – 15.50*
- Dukkah crusted red wine & star anise braised beef cheek, potato croquette, jus – 16.50*
- House made potato, ricotta & truffle ravioli, roasted tomato & red pepper sauce, rocket, parmesan (v) – 17.50*
- Spiced pulled Narrogin lamb leg, Moroccan date, feta & preserved lemon cous cous – 16.50*
- Handmade butter fried beetroot gnocchi, braised beef ragout, fried kale – 16.50*

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## Dessert

4.85 per piece

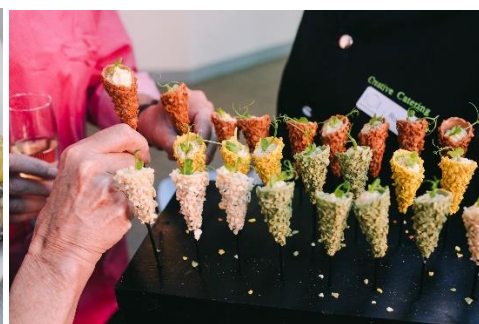
*Deconstructed banoffee pie, banana, Dulce de leche, cream, crumble & Belgian chocolate*  
*Fruit skewers, chocolate dipped gold dusted strawberries (g)*  
*Cardamon crème Brulee, sesame snap, blackberry coulis*  
*Mini doughnuts filled with salted caramel*  
*Churros, chocolate & caramel dipping sauces*  
*Spiced pumpkin pie, nut crust, whipped cream (g)*  
*Salted Dark chocolate and raspberry tart (vn)*  
*Belgian dark chocolate mousse cups, praline (g)*  
*Key lime and whipped coconut pie (vn g)*  
*Tiramisu, silken mascarpone, dark chocolate*

Premium – 6.50 per piece

Minimum order of 30 pieces each

*Deconstructed apple pie, vanilla bean custard, golden baby toffee apple*  
*Raspberry mousse, dulce white chocolate & pistachio praline (g)*  
*Coconut, kaffir lime pannacotta, lemon balm, sesame tuille*  
*Beetroot & yuzu meringue, vanilla bean cream, tropical fruit, lemon lime bitter pearls (g)*  
*Pain perdu, passionfruit curd, pineapple crisp, gold dust*  
*Belgian dark chocolate and orange pot de crème, candied orange, golden praline (g)*

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### *Additional Information*

*Minimum order of 20 per piece (30 for premium items)*

*v - vegetarian, vn – vegan, g - gluten free, d - dairy free,  
please enquire for dietary alterations*

*All cocktail packages and events are inclusive of serving ware and serviettes.*

*All cocktail events must be worked by Creative Catering staff.*

*Staffing price guide.*

*Chef \$55 per hour, wait and bar \$50 per hour*

*All staff are a minimum of 3 hours of service. Below suggestions based on 3-hour minimum shift length.*

*Staff suggestions depend on event type, timing and menu structure.*

*10-50 guests - 1 chef, 1 wait staff - \$315*

*50-100 guests - 1 chef, 2 wait staff - \$465*

*100-150 guests - 2 chef, 3 wait staff - \$780*

*150+ guests – 2+ chefs, 4+ wait staff - \$930+*

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