

CANAPES

Cocktail Food	1 Hour (3 hot/2 cold)	
	Shared to the table 25 or Individual serves 27	
	1.5 Hours (5 hot/3 cold)	
	Shared to the table 36 or Individual serves 38	
Cocktail Food	2 Hours (7 hot/3 cold)	
	Shared to the table 44 or Individual serves 46	
	1 Hour (4 canapes & 2 substantial)	
	Shared to the table 42 or Individual serves 44	
Substantial Cocktail Food	1.5 Hours (5 canapes & 3 substantial)	
	Shared to the table 59 or Individual serves 61	
	2 Hours (6 canapes & 4 substantial)	
	Shared to the table 75 or Individual serves 77	
Live Food Stations	Mexican Station	20
	Vietnamese Station	20
	Seafood Station	24
	Spanish Station	20
	Curry Bar	20
	Pizza Station	20
	Bao Bun Bar	20
	Dessert Stations	20
	Live food Station Package (4 Stations)	75
Minimum 200 guests		
Please choose one cold canape, one hot canape & four food stations		

Note: We cannot guarantee complete allergy free meals due to the potential of trace allergens in the working environment and supplied ingredients

Vvegetarian | **VG** vegan | **GF** gluten free | **NF** nut free | **DF** dairy free

CANAPÉS

Cold

Tuna, sesame crusted, roasted nori & ponzu DF NF

Scallop, green mango & palm sugar caramel GF DF NF

Kingfish ceviche, coconut yoghurt & smoked fish roe GF DF NF

Braised octopus, roasted olive & tomato gel GF DF NF

Poached chicken, crispy chorizo & red pepper chutney NF

Peking duck pancake, pickled carrot, spring onion & plum

Smoked lamb, hummus, sumac & toasted grains GF

Honey goats cheese tart, medjool date, micro pepper leaf V NF

Pickled watermelon, goat's feta & confit shallot V GF

Almond milk panna cotta, charred pumpkin & almond dukkah V GF DF

Hot

Pulled beef brisket mac n cheese croquette, smokey BBQ bourbon glaze NF

5 spice chicken strip, toasted sesame, green onion & kewpie mayonnaise NF

Chicken satay skewer, roasted peanut & coconut sauce GF DF

Southern fried chicken, chipotle & lime aioli DF NF

Chilli & lime salted squid, chilli & palm sugar syrup

Potato spun prawns, miso ginger caramel & green onions

Tempura prawn, fried chilli, shallot & sesame soy

Greek lamb kofta, preserved lemon tzatziki NF

Herb crusted pulled lamb, smoked paprika & mint tabouli NF

Sticky pork bao, fermented cabbage, sriracha & radish NF

Char sui pork bites, eggplant chutney & black vinegar dressing DF GF

Arancini, wild mushroom, truffle parmesan, panko herb crumbed, black garlic aioli V

Pumpkin & toasted almond samosa, spicy tomato kasundi V

Mini pizzette, tomato pesto, basil & bocconcini V

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V vegetarian | VG vegan | GF gluten free | NF nut free | DF dairy free

substantial canapes

*Functions
& Events*

Sliders

Selection of

Beef slider, American cheese, pickle, mustard & tomato NF

BBQ chicken slider, slaw & sriracha mayonnaise NF

Vego slider, grilled mushroom, halloumi & beetroot relish V NF

Canpes

Mini taco, Mexican chilli, guacamole, lime & coriander NF DF

Tandoori chicken pots, basmati & raita GF

Seafood basket, panko crumbed whiting, tempura prawn & salt and pepper squid

Harissa lamb cutlet, puffed wheat tabouli & mint yoghurt NF

Smoked beef rib, pickled watermelon & chimichurri GF NF DF

Sticky prawn, Thai vegetables & chilli marmalade GF DF

Pulled lamb, goats cheese risotto, pea & mint pesto GF

Chicken & chorizo paella, lemon aioli NF GF DF

Braised beef ragu, potato gnocchi & parmesan NF

Pork belly, nashi pear & fennel salad, celeriac remoulade NF DF GF

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Mexican | 20

Taco & burrito bar

- Chicken, beef & vegetarian
- Mexican cheese, jalapeno, roasted corn salsa, guacamole, sour cream & fresh herbs

Vietnamese | 20

Bahn mi

- Crispy pork & chicken DF
- Fresh herbs, cucumber, pickled carrot & radish, onion & chilli

Pho

- Beef & vegetarian GF DF
- Glass noodles, bean sprouts, broth & Vietnamese herbs

Seafood | 24

Tempura prawn

Battered flathead

Chilli lime salted squid

Fresh lemon & lime, sesame soy, tartare & aioli

Spanish | 20

Paella chicken & chorizo

Pinchos Morunos (spicy pork skewer) GF DF NF

Black bean, charred mango, lime & coriander salsa

Curry bar | 20

Butter chicken

Massaman beef curry

Spice-scented steamed basmati rice

Pizzeria 9" | 20

Classic margarita, tomato, bocconcini & basil

Prosciutto, smoked scamorza, olive & rocket

Double smoked ham, sopressa, Italian sausage, fior di latte & herbs

Bao Bun Bar | 20

Crispy pork belly, Peking duck & soy & miso fried tofu

- Spicy plum, pickled carrot & radish, chilli, red cabbage & fresh herbs

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dessert food stations

Salty & Sweet | 20

Hot cinnamon doughnuts

Choc-tops

Popcorn

Just all things chocolate | 20

Brownie

Cupcakes

Fudge cookies

Caramel slice

Mousse cups

Ice cream cart | 20

6 assorted flavours

Waffle cones & toppings

Espresso coffee cart & sweet treats | 20

Barista made espresso coffee & a selection of teas

Mini desserts & pastries

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