

CANAPÉ PACKAGES

1 HOUR | 33

Three hot & two cold canapés

1.5 HOURS | 43

Five hot & three cold canapés

2 HOURS | 53

Seven hot & three cold canapés

SUBSTANTIAL CANAPÉ PACKAGES

1 HOUR | 53

Four canapés & two substantial items

1.5 HOURS | 69

Five canapés & three substantial items

2 HOURS | 86

Six canapés & four substantial items

COLD

Salt & 5 spice cured duck breast, smoked beetroot & whipped ricotta | **NF** | **GF**

Peking duck pancake, pickled vegetables & spicy plum sauce | **NF** | **DF**

White anchovies, grilled sourdough, romesco, garlic aioli & parsley salad | **DF**

Salmon tartare, pickled lemon, coconut yoghurt & chive blini | **DF** | **NF**

Kangaroo Island oysters, fermented chilli, lime & apple citrus mignonette | **DF** | **NF** | **GF**

Szechuan & sesame tuna, wasabi crème fraiche & lemon soy

Grilled brioche, roasted pear, goats curd & truffle honey | **V**

Lemon thyme corn bread, whipped ricotta, maple & toasted pecan | **V**

Saffron & oat milk latte with spiced granola | **V** | **DF**

Beef Tartare, confit egg yolk, capers, herbs, turkish wafer & lemon oil | **DF** | **NF**

Lemon myrtle chicken roulade, spinach & ricotta, garlic chips, saltbush & native verde | **NF** | **GF**

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



HOT

Red wine braised beef cheek pie, confit tomato & pickled onion | **NF**

Korean BBQ beef rib, kimchi slaw, toasted sesame & green onion | **DF**

BBQ & brown sugar rubbed beef brisket burnt ends, smokey BBQ sauce & crispy Barossa bacon | **NF** | **GF**

Pulled soy & lemongrass beef steamed bun, honey sriracha & lime dressing | **DF**

Crispy fried chicken, Thai basil, hot honey dressing & vermicelli crisps | **DF** | **NF**

Herb panko crusted chicken meatball with sriracha glaze | **NF**

Southern fried chicken pops, jalapeno & chive ranch | **NF**

Korean fried chicken bao, kimchi & sesame sriracha mayonnaise | **DF**

Miso, soy & orange chicken skewers, kombu aioli & toasted sesame | **DF**

Spicy red curry chicken satay, roasted peanut & coconut sauce with fresh Asian herbs | **DF** | **GF**

Portuguese chicken skewer, lime & coriander pesto | **GF** | **DF**

Ginger, lime & palm sugar prawn skewers, laksa spiced mayonnaise & laksa mint | **DF** | **NF** | **GF**

Miso & maple glazed salmon skewers, ginger & sesame kewpie | **DF**

Coconut crumbed prawn, lemon & ginger syrup | **NF** | **DF**

Lemon myrtle salted squid, caper & dill aioli | **NF** | **DF**

King prawn satay, green mango & peanut salad | **DF** | **GF**

Tempura prawn bao, furikake, green chilli & radish | **DF**

Sticky bourbon pork belly bites, Muscovado sugar, cucumber & chilli salad | **DF** | **GF** | **NF**

Smokey bacon & brie mac & cheese bites with spiced tomato jam | **NF**

Spanish chorizo & potato soup, chives, saffron & chilli oil | **NF** | **GF**

Spiced lamb sausage rolls & lemon harissa yoghurt | **NF**

Confit lamb loin, celeriac purée, cassis jus, sweet & sour onions | **GF**

Slow cooked middle eastern lamb chips, smoked garlic & mint yoghurt | **NF**

Smoked mozzarella, basil & champagne risotto arancini with herb panko & saffron aioli | **V** | **NF**

Flaky spanakopita, feta & spinach pastry & tangy tomato chutney | **V** | **NF**

Creamed corn souffle, whipped feta & red pepper relish | **V** | **NF**

Baked baby potato, salsa verde, bocconcini & tomato jam | **V** | **NF** | **GF**

V2 plant based pie, sweet potato, mushy peas & caramelised onion relish | **VG**

DESSERT

Lime curd tart & gin marshmallow | **NF**

Mini mascarpone cheesecakes, chantilly cream & fresh strawberries | **NF**

Crème patisserie tarts & fresh seasonal fruits | **NF**

Baked 68% dark chocolate mousse gateaux, salted caramel & freeze-dried raspberries | **NF**

Passionfruit curd filled choux buns & torched meringue | **NF**

Lemon & blueberry madeline & citrus buttercream

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BOWL

Beef pho bowl, braised brisket, rice noodle, Vietnamese herbs, hoi sin & bean sprouts | **DF** | **NF**

Slow cooked peppered beef, bone marrow mash & mustard butter | **GF** | **NF**

Spanish meatballs, rich tomato soffrito, manchego & crusty sourdough | **NF**

Braised lamb shank pot pie, onion gravy & gruyere puff | **NF**

Grilled native pepper lamb pops, sticky balsamic & dukkah | **DF** | **GF**

Hand made potato gnocchi, roast pumpkin, baby spinach, toasted pinenuts, herb & parmesan crumb | **V**

L'abruzzese casarecce pasta, slow cooked beef shin, cured olive & fior di latte | **NF**

Fried pork dumplings, chilli broth, sesame & chive | **DF**

BBQ char siu pork belly, szechuan noodles, braised greens & garlic sauce | **DF** | **NF**

BBQ chilli & lime king prawns, papaya salad, mango dressing & crispy shallot | **DF**

Okonomiyaki Japanese pancakes, cabbage, carrot, green onion, plant based mayonnaise & okonomi sauce | **V** | **DF** | **NF**

Tofu & wild mushroom san choy bow, sweet soy, chilli, Asian herbs, crispy shallot & betel leaf | **VG** | **DF**

SLIDER, SANDWICH & ROLL

Cubanos sandwich, shaved mojo pork, smoked ham, swiss cheese, dill pickles & buttered brioche | **NF**

Chinese BBQ pork belly slider, pickled Asian red cabbage, chilli & ginger jam | **NF** | **DF**

Grilled beef slider, American cheese, bacon, garlic pickle, ketchup & mustard | **NF**

Smoked brisket slider, cucumber pickle, chipotle onions & fresh mozzarella | **NF**

Shaved house smoked pastrami melt, fermented cabbage & horseradish cream | **NF**

Pulled chicken philly slider, braised green peppers & provolone cheese | **NF**

Fried hot honey chicken sandwich, southern slaw & buttermilk dressing | **NF**

Grilled lamb pita, mint, pomegranate & tomato salad, confit garlic yoghurt & molasses | **NF**

Slow cooked lamb sandwich, sweet & sour cucumber, feta & mint pesto

Hot smoked salmon, bread & butter pickle & citrus crème fraiche sandwich | **NF**

Grilled shrimp roll, spicy avocado, chive & ranch dressing | **NF**

Exotic mushroom bahn mi, radish, fresh herbs & pickled vegetables | **NF** | **V**

Mediterranean spiced mince, mozzarella, caramelised onion, chopped pickle & mayonnaise | **NF** | **V**

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LIVE FOOD STATION PACKAGE (4 stations)

Minimum 200 guests | Please choose one cold canapé, two hot canapés & four food stations.

85

LIVE FOOD STATIONS (2 hours)

(Food stations outside of the package offering must be accompanied with a canape package)

Your Local Pizza Bar	25	East Street Market	25
Fresh from the Coast	25	A Little Cheesy	25
Sushi is the Hiro	29	Belgian Chocolate Experience	25
Polenta Bar	25	Learn From One Of Our Pastry Chefs	25
Paella Pan	25	Petit Gateaux Grazing	25
Curry	25		

SAVOURY

YOUR LOCAL PIZZA BAR

Caramelised onion, goats cheese & rocket pesto | **V**
Buffalo chicken, blue cheese & ranch dressing | **NF**
Prosciutto, Italian sausage, basil, olive & fior di latte | **NF**

Nutella, caramelised banana & roasted hazelnuts
(last hour of event)

FRESH FROM THE COAST

Coffin Bay oysters | **GF | DF | NF**
Hiramasa kingfish sashimi | **GF | DF | NF**
King George whiting ceviche | **GF | DF | NF**
Smoked Port Lincoln calamari | **GF | DF | NF**
Crispy potato fries with malt vinegar salt | **VG | NF**
SIDES – classic tartare, sweet sour nam jim, citrus aioli, maryrose, lemon and lime wedges

SUSHI IS THE HIRO

Selection of vegetarian, chicken & seafood rolls, nigiri & aburi

POLENTA BAR

Beef shin ragu | **GF | NF**
Slow cooked pulled pork shoulder | **GF | NF**
Braised wild mushrooms | **GF | NF | V**
Soft creamy polenta, shaved parmesan, fresh chili, tomato salsa, basil pesto & olive oil | **V | GF**

PAELLA PAN

Traditional seafood | **GF | DF | NF**
Chicken & Spanish sausage | **GF | DF | NF**
Mediterranean vegetable | **GF | DF | NF**
Served with grilled lemon & aioli

CURRY

Butter chicken | **GF**
Lamb rogan josh | **GF**
Saag paneer | **V | GF**
Selection of naan breads, roti, Pappadams
SIDES – mango chutney, mint yoghurt, raita, mixed pickle

EAST STREET MARKET

Selection of steamed dumplings
Banh mi & bao bar
Noodle bar - ramen, pho & laksa

DESSERT

A LITTLE CHEESY

Local artisan cheeses, house made lavosh, cheddar oat short breads, fresh & dried fruits, Adelaide Hills fruit paste & assorted roasted nuts

BELGIAN CHOCOLATE EXPERIENCE

Milk & dark callebaut chocolate fountain, fresh strawberries, banana, fudge brownie, cinnamon churros, marshmallow & salted pretzel

PETIT GATEAUX GRAZING

A selection of fruit tartlets, petit gateaux, profiteroles, madeline, mousses, pannacotta, macarons, handmade chocolates & pate de fruit

LEARN FROM ONE OF OUR PASTRY CHEFS

Eaton Mess - Crisp meringue, assorted fresh fruits, double cream, fruit compotes, mango sorbet & almond praline

Trifle - Vanilla & chocolate sponge, fruit jellies, crème patisserie, assorted fresh fruits & compotes, chantilly cream, chocolate shavings, crispy pearls & boozy syrups

Gelato & Ice Cream - House-made Ice Creams: Pistachio, crema, chocolate & bacio

House-made fruit sorbets: mango, lemon & strawberry

Assorted toppings, waffle cones & baskets

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