

## Finger Food / Gourmet Cocktail



Menus based on 1.5hr to 2hr service period. Extended service period available on request.  
 Inclusive napkins. Staff available if required. Menus based on 100% quantity per person. Minimum charge 25 adults.  
 Menu items can be 'mixed and matched' and re-quoted to create your own menu!

### Menu 1 24

#### *Cold items*

Assorted gourmet sandwich (gfo)(vo)  
 Toasted Turkish bread, roast pumpkin and cashew dip (v)

#### *Hot items*

Thai spring roll with sweet chilli sauce (v)  
 Mini pizza of fire roasted capsicum, pesto and mozzarella (v)  
 Petite pie  
 Assorted mini quiche (gfo)(vo)  
 Curry puff, raita (v)

### Menu 2 26

#### *Cold items*

Assorted finger sandwich (gfo)(vo)  
 Californian roll with soy and wasabi (gfo)(vo)

#### *Hot items*

Smoked ham and cheddar quiche  
 Gourmet mini pie  
 Chicken skewers, five spice, peanut dipping sauce (gf)  
 Beef chevup sausage roll with tomato kasundi  
 Mushroom and thyme arancini, pesto aioli (v)  
 Panko crumbed fish, tartare

### Menu 3 28

#### *Cold items*

Smoked salmon, cream cheese and capers on crostini (gf)  
 Peppercorn pate on grain toast (gf)  
 Vietnamese rice paper roll, peanut sambal (gf)(v)

#### *Hot items*

Bocconcini, cherry tomato and basil quiche (gfo)(v)  
 Crisp risotto ball, aioli, pesto (v)  
 Tunisian chermoula marinated chicken skewer (gf)  
 Beef sirloin skewer, chimichurri sauce (gf)  
 Mini lamb burger with roast pimento, feta and basil aioli

### Menu 4 28

#### *Cold items*

Salmon, cream cheese, dill roulade (gf)  
 Mini waffle cone, avocado mousse, tobiko (v)

#### *Hot items*

Cheesy camembert, chive profiterole (v)  
 Basil polenta, wild mushroom ragout (gf)(v)  
 Chicken and semi-dried tomato sausage roll  
 Lamb tagine and sweet potato pie  
 Pork, sage and fennel meatball, orange glaze (gf)  
 Caramelised leek and brie quiche (v)

### Menu 5 30

#### *Cold items*

Beetroot waffle basket, caramelised onion, herbed cheese (v)  
 Persian feta, dhukkah on crostini (gf)(v)

#### *Hot items*

Coconut tiger prawn, mango chilli salsa  
 Crisp salt and pepper calamari, lime aioli (gfo)  
 Chorizo, roasted pepper pizzette  
 Spiced lamb molten mozzarella kofta, minted yoghurt (gf)  
 Harissa spiced chicken skewer, yoghurt sauce (gf)  
 Slow cooked beef, shiraz tartlet topped with garlic mash (gf)

### Menu 6 32

#### *Cold items*

Peking duck pancake, cucumber, spring onion and hoisin  
 Asian style roast chicken, kimchi, nashi, fennel, chilli,  
 cashew salad (gfo)

Freshly opened oyster, ginger shallot vinaigrette (gf)

#### *Hot items*

Searred scallop, cauliflower and vanilla bean puree (gfo)  
 Karaage chicken with Tonkatsu sauce  
 Potato and pea samosa, tzatziki (v)  
 Sichuan chicken bao, pickled vegetables  
 Tempura battered whiting, furikake, citrus mayo

**Menu 7** 36

*Cold items*

Individual portions of dip and crisp vegetables (gf)(v)  
Mini pork and veal pie in hot water pastry, tomato relish  
Toasted flat bread with baba ghanoush (v)  
Freshly opened oysters, lime, shallot vinegar, black pepper (gf)

*Hot items*

Chick pea, dill and feta tart (v)  
Saffron and cinnamon chicken, coriander yoghurt (gf)  
Caramelised onion, balsamic and blue cheese tartlet (v)  
Chipotle chicken and manchego quesadilla, avocado and black bean  
Slider of grilled haloumi, pesto, roast tomato and eggplant (v)



**Menu 8** 38

*Cold items*

Duck rice paper rolls with black vinegar hoisin  
Zucchini, sour cream and chive frittata, tomato kasundi (gf)(v)  
Smoked salmon, neufchâtel, dill roulade salmon caviar (gf)

*Hot items*

Persian feta, field mushroom and pine nut tartlet (v)  
Sweet corn and manchego croquette (v)  
Seared scallop, cauliflower and vanilla bean puree (gf)  
Salt and pepper squid, aioli  
Panko crumbed whiting fillets, citrus mayo  
Mini fillet mignon wrapped in pancetta, béarnaise sauce (gf)  
Barbecue pork, Asian slaw and hoisin bahn mi



**Menu 9** 40

*Cold items*

Vegetarian Vietnamese rice paper rolls, mint, peanut sambal (gf)(v)  
Ocean trout Tartare, lime, salmon caviar on Asian spoons (gf)  
Steamed prawn and preserved lemon with Harissa mayonnaise (gf)  
Bloody Mary oyster shot

*Hot items*

Slow cooked beef and Guinness pie with garlic mash  
Tunisian chicken on pan fried chick pea cake  
Persian feta, field mushroom and pine nut tartlet (v)  
Seared scallop, pumpkin and cumin puree, pomegranate caramel (gf)  
Za'atar crusted lamb kofta with skordalia  
Mini lamb burger with roast pimento, feta and basil aioli



**Menu 10 Vegetarian plus two bowl items** 42

*Cold items*

Vietnamese rice paper rolls, hot peanut sambal (gf)(v)  
Roast sweet potato and cashew dip, toasted flatbreads (gf)(v)  
Persian feta, hazelnut dukkah, crostini (v)

*Hot items*

Tempura baby carrots with labneh and black sesame (gf)(v)  
Basil polenta, beetroot confit, micro chard (gf)(v)  
Choux puffs, green pea, fennel, ricotta (v)  
Chevre, roasted cherry tomato and micro basil tartlet (gf)(v)

*Bowl items*

Steamed spinach ravioli, maple roasted pumpkin sauce (v)  
Wild mushroom risotto, asparagus tips, truffle oil, pecorino (gf)(v)

"We loved your cocktail food. PERFECT, PERFECT, PERFECT! Thank you."