



the food business

stand up cocktail party

6 choice finger food	\$40.50 per person
8 choice finger food	\$54.00 per person
8 choice finger food + 2 substantial items	\$65.00 per person

select from the cold and warm finger food menu
additional items @ \$4.50 each

sit down lunch | dinner

entrée, main course and dessert **\$94.00 per person**

entrée:

roaming entrée - choose 3 items from finger food menu

main course:

table platters - choose 3 main courses.

each platter will provide the table with equal quantities of each dish

dessert:

table platters - choose 3 sweet treats from the finger food menu served petits fours size

or your wedding cake served on platters (deduct \$4)

all main courses are served with housemade sourdough bread and your choice of two side additions. children's menu available on request.

finger food menu

cold

vietnamese cold rolls – chicken | prawn | vegetable (v, gf) (contains peanuts + chilli)

avocado salsa, flour tortilla crisp (v, gfm)

smoked salmon, potato cake, horseradish cream (gf)

smoked salmon, crème fraiche, spring onion, omelette roll (gf)

kingfish ceviche, lime, chilli, radish, cucumber (gf)

rolled rare beef, horseradish, watercress (gf)

smoked duck, beetroot relish, mustard, crouton (gfm)

spanish potato tortilla bake, carrot + ginger chutney (v, gf)

warm

spicy fried chicken, smoked tomato chutney (gf)

chicken skewers, peanut satay sauce (gf)

fried vegetable gyoza, peanut + pork chilli sauce

sweet potato + bacon fritters, crème fraiche, jalapeno

pulled pork, spicy black eye beans, coriander, flour tortilla crisp

pulled pork, pineapple, chilli + mint sambal (gf)

assorted little pies - chicken | beef | lamb | veg

duck puffs, hoi sin

duck, coriander + ginger pancakes

baked cocktail potato, swiss cheese, spanish anchovies (gf)

crispy yellow curry marinated garfish (gf)

tempura salmon nori roll, sesame soy

coconut prawns, chilli caramel* (gf)

lobster tail dumplings, black vinegar*

cheese + zucchini quesadilla, green chilli (v)

tomato, olive, bocconcini pizzette (v)

mushroom + truffle arancini balls (v)

blue cheese tart, apple, walnut (v)

mushroom tart, goat cheese (v)

red lentil tart, sweet onion, labne (v)

crumbed cauliflower, truffle mayonnaise (v)

spinach + feta pastry (v)

tempura eggplant, chilli sambal (v)

bowls of

parmesan + parsley crumbed queen green olives (20), lemon aioli (v) \$30

platters of

natural oysters (30), ginger, shallot, lime (gf) \$135

crumbed oysters (30), pickle, ponzu, kewpie mayo \$135

australian cheese platters with lavosh \$100

seasonal fruit \$ 60

substantial items

fish and chips, aioli

housemade beef burger, cheese, tomato chutney, american mustard

malay chicken curry, rice

lamb pita pocket, mint yoghurt

risotto – salsicce, tomato, olive | pea + corn | mushroom

housemade beef pie floater

sit down menu

entrée

scallop + kingfish ceviche, fennel, olives, orange, chervil (gf)
smoked salmon, potato cake, horseradish cream, capers, pickled red onion (gf)
fried coconut prawns, pineapple, chilli + mint sambal (gf)
smoked duck, beetroot, mustard, crouton (gfm)
slow cooked pork, pickled quince, aioli (gf)
broken tart - blue cheese, egg scramble, spinach, puff pastry, apple salad (v)
crumbed eggs, asparagus, vinaigrette, parmigiano reggiano, leaves (v)
mixed mushroom ragu, truffle, goat cheese, crostini (v, gfm)
cauliflower pannacotta, speck, peas, truffle oil (vm, gf)

main course

hot house-smoked salmon, lentil vinaigrette, poached egg (gf)
parmesan + parsley crumbed sa king george whiting, olives, capers (*surcharge \$7)
fish en papillote – market white fish baked in paper, marjoram, preserved lemon butter (gf)
slow roasted pork shoulder, sweet + sour red cabbage, apple chutney (gf)
candied pork, cardamom caramel, nam jim, coriander, mint + coconut salad (gf)
slow cooked lamb, garlic, smoked eggplant, labne, mint, pomegranate (gf)
crispy chicken, sesame, soy, pickled vegetables, kewpie (gfm)
roast chicken thigh, grapes, garlic, almond + saffron sauce
roast duck, pickled cherries, candied walnut, witlof
slow cooked brisket, black eye beans, corn + tomato salsa (gf)
scotch fillet (served pink)
 with: chimichurri, garlic, chilli, parsley (gf)
 or french mustards, horseradish, shallot jus (gf)
housemade gnocchi
 summer: tomato + basil (v)
 winter: mushroom ragu, truffle, cream (v)
falafel, tomato + cumin salsa, honey yoghurt (v, gf)
spiced rice koftas, almond + cardomom sauce, red onion + lime salad (v, gf)
caramelised pumpkin, walnut skordalia, fetta, leaves (v, gfm)

additions

garden leaves, white balsamic vinaigrette
tomato + olive salad
green vegetables, parsley vinaigrette
fried desiree potatoes, paprika salt
paris mash
roast heirloom carrots, smoked yoghurt, almonds

dessert

chocolate, almond + rum pudding, hot chocolate sauce (gf)
supalova: pavlova, cream, fruit, jellies, compote (gf)
peanut butter parfait, salty peanuts, butterscotch sauce (gf)
berries, vanilla cream tart
vanilla + rose pannacotta, raspberry + rhubarb compote
cheese, fruit compote, housemade lavosh
coffee + tea \$4.50 per person

sweet treats

\$7 per item

::these items do not form part of the cocktail party packages but can be ordered additionally
(min 20 of one item)

cupcakes: vanilla ice | chocolate | raspberry nipple | carrot + walnut | banana

lemon curd tarts

baked cheesecake, berries

chocolate cake, ganache

orange + almond cake (gf)

lemon cakes (gf)

mini pavlovas, cream, fruit (gf)

almond frangipane tart

vegan chocolate brownies

whole cakes::presentation cake serves 12

\$85

::additional serves for larger groups

\$7 pp

chocolate ganache cake | orange + almond cake | supalova, fruit | vanilla sponge, cream, strawberries