



## Cocktail Functions - start at \$80 plus gst per head

Our canapé packages start at \$80 plus gst and offer either 8 canapés or 5 canapés plus a choice of 2 curries served buffet style.

We can also create a bespoke market style event with food stations such as oysters, ruben sandwiches, steamed dumplings, barbecued ribs, bao etc, cocktails, whole suckling pigs etc etc.

### Finger Food Menu

\* denotes vegetarian options available (GF- Gluten Free)

Sesame prawn toast with chilli jam

Crab cakes with capers and semi dried tomatoes, aioli

Garlic crumbed mussels with manchego and lemon zest

Kingfish cerviche with olive oil, lemon and dill (GF)

Crispy Salmon straws with Siracha mayonnaise

Scrambled egg tartlets with salmon roe and cream fraiche \*

Betel leaf with Chinese duck and sticky tamarind sauce \* (GF)

Prawn and ginger fritters with sweet chilli sauce

Confit of ocean trout with creme fraiche (GF)

Pissaladiere - puff pastry with caramelised onions, anchovy and olives \*

Arancini - (fried risotto balls) mushroom and fontina (GF)

Crostini with goats cheese and tomato, sweet pepper, basil and olive salsa

Corn and coriander fritters with tomato jam and labneh

Filo pastries with goat's feta, eggplant, roasted peppers, olive tapenade

Ma hor (vegetarian) roasted peanuts and coconut with pineapple

Vegetarian spring rolls with shiitake mushroom and cashews, fresh plum sauce

Rare beef crostini with horseradish cream and sweet and sour leeks

Pork (or Lamb) and water chestnut pot stickers with ginger and shallot sauce \*

Twice cooked sweet soy beef on rice crisp with grapefruit and sweet chilli \* (GF)

Beef, olive and raisin empanadas \*

Ham, cheese and green olive empanadas \*

Pork and fennel sausage rolls with relish

Chorizo and potato fritters with aioli \*

Crispy 5 spice chicken wings with Sichuan salt, sweet chilli and ginger sauce (GF)

Cream of cauliflower/celeriac soup with anchovy butter (in shot glasses)\* (GF)

Filo pastries with Moroccan lamb, spinach & feta

Beef brisket croquettes with yuzu mayo and pickled onion

Ma hor - sticky pork and peanuts with pineapple (GF)

Pork and shiitake mushroom spring rolls with fresh plum sauce

Chicken and pork wontons with black vinegar dressing

**These finger foods have an additional \$1 per person:**

Seared scallops with cauliflower puree and crisp prosciutto (GF)  
Seared scallops with miso butter (GF)  
Grilled turmeric marinated coconut prawns with fresh lime (GF)  
Lamb cutlets with red bean curd marinade, sweet and sour eggplant relish  
Bao with twice cooked pork, chilli caramel, yuzu mayo and apple slaw

**Sweet Finger Foods:**

Mini ice cream cones with chocolate parfait and chocolate coffee beans  
Almond and orange flower water pastries  
Coconut and passionfruit custard slice **(GF)**  
Chocolate and raspberry brownie with praline cream  
Rosewater meringues with raspberry compote and pistachios  
Mini Churros with chocolate sauce

**Substantial meals - choice of 2 served with jasmine rice and green papaya salad**

Massaman curry of lamb or beef with sweet potato and cashews  
Red curry of duck with lychees and eggplant (GF)  
Chang Mai Pork curry with pickled garlic and ginger (GF)  
Beef rendang (GF)  
Chinese pork with star anise, sweet soy and cinnamon  
Chinese Beef with red dates, tomato and dried shiitakes  
Thai Green curry of chicken with eggplant (GF)  
Yellow curry of Pork with coconut, tomato and fresh lime  
Vietnamese yellow curry of chicken with potato

**\*Whole Suckling Pig (GF) (\$600 Surcharge)**