



Menu

As at 1 September 2016

\$4 Items

Warm caramelised onion & Roquefort tartlet
Flash fried provolone stuffed queen green olives w' smoked garlic aioli
Mini pumpkin, coconut & kaffir soup
Grilled Thai fish cake w' sweet chilli dip
Melon & prosciutto w' black pepper & mint
Vine ripened tomato crostini w' Bocconcini, basil & balsamic reduction
Garlic oil & zucchini carpaccio tartlet w' feta & basil
Poached chicken, walnut & really good aioli fluffy little sandwich

\$5 Items

Pork & veal meatball w' vodka & horseradish cream
Char sea salted asparagus w' garlic aioli
Little smokey cheese kransky hotdog w' fine slaw, caramelised onions & ketchup
Char kofte burger w' yoghurt & green chilli pickle
Smokey Schezuan peppercorn squid
Cauliflower soup & wild mushroom crostini
Mini chip box w' smoked garlic aioli
Chilli jam chicken slider w' coriander & jalapeno slaw
Vietnamese lemongrass & fresh turmeric chicken stick w' coconut cream
Roast beetroot, goat's curd & hazelnut tartlet
Rare beef crostini w' dill, shaved fennel & parmesan
Classic smoked salmon, crème fraiche & buckwheat blini
Big bowl of smokey baba ganoush & char garlic oil pide
Grilled haloumi, basil & chilli jam sandwich on rye

\$6 Items

Smokey maple pulled pork slider w' brioche bun & appleish slaw
Chipotle beef brisket slider w' brioche bun, melty cheese & jalapenos
Char garlic prawn cutlets w' paprikash chilli
Schezuan pepper pork belly slider, chilli caramel & crunchy noodle cucumber slaw
Scotch bonnet & pimento jerk chicken on flat bread w' lime & turtle bean salsa
Peppered steak slider w' dill pickles & remoulade
Char lamb cutlet w' tarragon aioli
Seared scallop, saffron aioli, crisp prosciutto & smokey peppers
Sticky chilli & sesame duck shanks
Mini chicken, truffle salt & wild mushroom pies
Mini beef, currant & pine nut Turkish borek w' savoury yoghurt
Indian paneer slider w' char eggplant & tomato kasundi

\$7 Items

Truffled fries
Jumbo king prawn cocktail w' cognac cream sauce
Mini box w' chips, fried onion rings & fried pickles w' smoked garlic aioli
Handpicked sand crab, fine mustard seed cream & chervil crostini
Mini roasted cashew, cassia & chicken korma w' basmati & pappadum
Mini beef bourguignon pies

Ask for sweet canape selections such as peanut brittle shards, double chocolate brownies and baby banoffee caramel tartlets.

Minimum 4 choices.
Prices include GST, serving ware and napkins. Minimum call out fee \$300.

Chef and wait staff start at \$25 per hour for a minimum 3 hours.



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Sample of Stand Up Feast Menu – “The Faves List”

\$27 per head

Fried provolone olives
Char sea salt asparagus
Garlic prawn cutlets
Scotch bonnet chicken
Char lamb cutlet

Sample of Breakfast Feast Menu – corporate, wedding, etc available

Prices start at \$25 per head

For a wedding, the breakfast feast will be set up on a table for guests to enjoy at their leisure.

‘Red fruit’ salad w’ vanilla & ginger syrup
Bowl of thick yoghurt w’ sweet dhukka
Basket of gourmet breads, croissants & mini brioche rolls
Butter, blueberry jam & cream cheese
Platter of smoked salmon, capers, red onion & avocado
Bowl of creamy scrambled free range eggs & fine herbs
Mini breakfast sausages wrapped in prosciutto
Platter of roasted tomatoes, asparagus & mushrooms

Sample of Morning/Afternoon Tea Feast Menu

Prices start at \$25 per head

Lemonade scones w’ homemade jam & thick cream
Little vanilla bean cream tartlet w’ fresh fruit
Double chocolate brownie
French macaron
Homemade sausage rolls
Fluffy chicken finger sandwiches
Smoked salmon blini

French Picnic for Lunch Feast

Prices start at \$35 per head

We supply the rug, or you can please on your own table.

Smokey bacon & leek quiche
Chicken, orange & pistachio terrine w’ aioli
Endive salad w’ green beans & walnuts
Marinated goat’s cheese w’ tomatoes & artichokes
Potted smoked salmon
Baked ham & cornichon
Baguette & butter

Ask about our dessert options, from chocolate truffle cakes to cherry clafoutis, baked lemon tarts and a classic Aussie pavlova.

Gourmet tables can also be created for your guests to help themselves. You provide the theme and budget and we do the rest. We can create the feel of a souk with spicy and fragrant Moorish food, fresh Asian feasts, wholesome American diner dishes to a classic modern Australian surf and turf spreads.