

COCKTAIL PARTY MENU

Cold canapés

Deluxe Blue scampi caviar with crème fraiche on a little buckwheat blini and micro celery

Roasted beetroot and goat's chevre tart with pickled shallots and fried parsley (v)

Smoked salmon with citrus cream, baby capers, shaved radish on a buttermilk waffle

Charcoal cone with pecorino ricotta, fresh fig, volcanic salt and blue corn flowers (v)

Vitello tonnato rye sandwiches with horseradish, tuna creme, saffron aioli, merlot salt and micro basil

Zesty chicken, pomelo and chilli caramel rice paper roll with ban ban sauce (gf)

Torched kingfish nigari with pickled cucumber, mustard leaf and bonito aioli (gf)

Baby asparagus, heirloom tomato and goat's curd tartlet with vincotto and calendula flower (v)

Parmesan custard and Jamon Iberico with parmesan biscotti, compressed melon and micro celery

Rare yellowfin tuna with green pea puree, pickled jalapeno on crispy rosti (gf)

Hot canapés

Lemon myrtle, sweet pea and prosecco arancini with green curd and kale crisp (v)(gf)

Crispy Peking duck crepes with spring onion, lime and hoisin sauce

Snapper, lime leaf and lemongrass cocktail pie with salmon pearls and micro shiso

Shiitake, five spice tofu and young broccoli gyoza with vinegar and chilli oil dipping sauce (v)

Smoky chorizo pizzetta with dried tomato, fresh buratta, chilli, lemon and petit basil

Tunisian lamb, pomegranate and sorrel boreks with sumac yoghurt

Roasted pork banh mi with apple slaw, crackling, chilli peanuts and pickled cucumber

Whipped potato, fried parsley and bone marrow croquette with a tomato vinaigrette

Korean fried chicken skewers with tamarind hot sauce and buttermilk dressing

Slow cooked beef tacos with coriander avocado puree and perbre tomatillo salsa (gf)



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Substantial canapés

Pink peppercorn crusted blue eye with crinkle cut chips and hot mustard tartare (gf also)

Angus beef burger with cosberg, pink onions and gentleman's relish

Lemon and oregano porchetta milk rolls with red oak lettuce and salsa verde

BBQ saltbush lamb cutlet with beetroot hummus and pomegranate pearls (gf)

Warm prawn brioche rolls with oak lettuce, pink shallots and lime zest mayonnaise

Grilled steak sandwich with smoked mozzarella and piccalilli jam

Supper bowls

Classic white triple cheese risotto with parsley powder and shaved pecorino (v)

Orecchiette with torched Atlantic salmon, wilted silverbeet, bisque oil and pangritata

Ginger poached shredded chicken salad with green mango, herbs and sore tooth coriander (gf)

Tuna poké with avocado, seaweed, corn, pickled ginger, edamame and yuzu dressing (gf)(df)

Sour tamarind duck curry with coconut pandanas rice and a salted cucumber salad (gf)

Sweet canapés

Iced vovo with Italian meringue, strawberry jam and strawberry jellies

Chocolate Millionaire mousse tart with shaved chocolate and bronze luster

Mango and spiced yoghurt parfait with passionfruit and pineapple salad (df)(gf)

Triple raspberry tart of mousse with macaroon, gel and viola garnish

Nectarine trifle with Moscato jelly, lemon sponge and lemon verbena cream



TASTING TABLES

Oyster & ceviche bar

Sydney rock, Pacific or native seasonal oysters on crushed ice
Citrus and coconut marinated kingfish (gf)
Whole Alaskan king crab legs
Shallot vinaigrette, wasabi granita, gin and cucumber dressing

Peking duck station

Bronzed crispy skin peking duck
Spring onion, cucumber strips, soft herbs
Softest pancakes, best plum, hoisin or sweet bean sauce

European supper table

Ham on the bone smoked and honey glazed with mustards and relishes
Chicken and pistachio terrine with pickled cornichons
Heirloom baby carrots, raw radishes and Lebanese finger cucumbers (gf)
Marinated Mt Zero olives with lemon zest (gf)
Large wedge of Vintage cheddar and pear relish
Wheel Brie du Meaux in the box with muscatel grapes
Pana Crocante, Artisan breads and Pita crisps

Hawaiian poké bowl station

Sashimi salmon and tuna, katsu panko chicken
Fluffy steamed brown and wild rice
Avocado, cucumber, sweet onion, lettuce, pickled red cabbage, seaweed, edamame, pineapple
Wasabi, tamari, sesame seeds and spicy kewpie mayo

