

Finger Food / Gourmet Cocktail Menus



Menus based on a 1.5hr to 2hr service period. Extended service period available on request.
 Serviettes included. Staff available if required. Menus based on 100% quantity per person. Minimum charge 20 adults.
 Menu items can be 'mixed and matched' and re-quoted to create your own menu!

Menu 1 19.90

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 20.50

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
 Beef chevup sausage roll with tomato kasundi
 Mushroom and thyme arancini, pesto aioli (v)
 Panko crumbed fish, tartare

Menu 3 21.90

Cold items

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

Hot items

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

Menu 4 22.50

Cold items

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

Hot items

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

Menu 5 24.50

Cold items

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

Hot items

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

Menu 6 25.50

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

Seared 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 30.50

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



Menu 8 31.50

Cold items

Duck rice paper rolls with black vinegar hoisin
Zucchini, sour cream and chive frittata, tomato kasundi
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 32.90

Cold items

Vegetarian Vietnamese rice paper rolls, mint, peanut sambal (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 29.90

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 (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."