

CORPORATE CATERING

The Avocado Group Catering team is professional, creative and highly motivated.

Our demonstrated passion for excellent service and fresh seasonal ingredients is a successful recipe for creating innovative menus and unforgettable culinary experiences – no matter the occasion.



avocadogroup
Inspired **Event** Cuisine

HOW WE CAN HELP YOU

From simple drop-off style lunches to fully catered day conferences and sit-down events, Avocado Group Catering has the expertise and experience to ensure that your event is a great success.

Please find following the Avocado Group Catering corporate packages and current menu options.

We are more than happy to tailor packages to suit your specific requirements and budget.

Breakfast

Plated Breakfast

Buffet Breakfast

Breakfast finger food

Office catering

Morning Tea & Afternoon Tea

Lunch & Dinners

Light Lunch

Grazing Lunch / Dinner

Buffet Lunch / Dinner

Boardroom Dinning

Canapes & Beverage Packages

Equipment & Staff

Avocado Group Catering can provide a full-serviced experiences including, if required, crockery, cutlery, glassware, linen, beverages, specialty bar & service equipment, satellite kitchen and impeccable waitstaff and onsite chefs.*

** Fees apply*

BREAKFAST

Plated Breakfast – fruit & pastries, bread & selection of 4 items

\$30.00 per person + gst*

Buffet Breakfast – selection of 4 items

\$25.00 per person + gst*

Buffet Upgrades or build your own – sweet or savoury items

\$6.00 per person + gst* each

Buffet / Plated Breakfast items

Fried/Scrambled/Poached Eggs

Frittata

Cheese Omelettes

Streaky Bacon

Ham

Chorizo

Chipolata Sausages

Fried potato

Sauteed Mushrooms

Roast Tomato

Hashbrowns

Sourdough or English Muffins (*included in plated breakfast*)

Additional Items - \$4.00 pp + gst



* Minimum numbers and charges may apply

Sweet Selection

Fresh Fruit Skewers (v) (gf)
Danish Pastries (v)
Mini Muffins (v)
Friands (v)
Yoghurt Pot with Fruit Compote (v) (gf)
Toasted Muesli and Yoghurt Pot (v)
Quinoa and Mixed Berry Pot (v) (gf)
Pear and Raspberry Bread (v)
Banana Bread (v)
Buttermilk Scones with Jam and Cream (v)
Croissants served with Jam and Butter (v)

Savoury Selection

Smoked Salmon, Cream Cheese and Cress on Mini Brioche Bun
Smoked Ham and Chive Mascarpone on Mini Brioche Bun
Bacon, Lettuce and Tomato on Mini Brioche Bun
Pumpkin and Feta Muffin (v)
Mixed Vegetable Frittata (v) (gf)
Salmon and Leek Frittata (gf)
Avocado Smash with Prosciutto on Sourdough Toast
Avocado Smash with Roast Tomato and Dukkah on Sourdough Toast (v)
Bacon and Creamed Egg on Brioche Bun or Baguette
Semi-dried Tomato and Creamed Egg on Brioche Bun or Baguette
Ricotta and Tomato Quiche (v)
Bacon and Egg Quiche with Tomato Relish
Wild Mushroom and Chive Quiche (v)
Prosciutto, Ricotta and Spinach Puff Tart
Ham and Cheese Croissant
Tomato and Cheese Croissant (v)



OFFICE CATERING

Morning Tea or Afternoon Tea

Selection of 2 items (2 pieces pp)

\$12.00 per person + gst*

Selection of 3 items (2 pieces pp)

\$15.00 per person + gst*

Light Lunch Packages

Bread, butter, salad & choice of 2 finger food items

\$20.00 per person + gst*

Bread, butter, choice of 2 salads & 3 finger food items

\$30.00 per person + gst*

Choice of 6 finger food items

\$36.00 per person + gst*

Frittata & Quiches

Sweetcorn Fritters with Avocado Salsa (v) (gf)

Spinach and Feta Frittata (v) (gf)

Smoked Beef and Caramelised Onion on sourdough toast

Spinach and Feta Pastizzi (v)

Wild Mushroom and Chive Quiche (v)

Ricotta and Cherry Tomato Quiche (v)

Smoked Chicken and Brie Quiche

Chorizo and Pea Quiche

Parmesan & Polenta Cakes with Semi-Dried Tomato (v) (gf)

Arancini Balls

Pumpkin & Sage Arancini Balls with Roasted Garlic Aioli (vg)

4 Cheese Arancini Balls with Roasted Tomato Sauce (v)

Wild Mushroom and Pea Arancini with Aioli (v)



* Minimum numbers and charges may apply

Finger Sandwiches

Creamed Eggs and Sprouts (v)

Creamed Cheese, Cucumber and Spinach (v)

Chicken Waldorf - Chicken, Celery, Walnuts and Home-style Mayonnaise

Coronation Chicken – Chicken marinated in South Indian Spices, Shallot and Yoghurt
Ham, Swiss Cheese and Mustard Mayo

Mini Brioche Buns

Smoked Salmon, Cream Cheese and Cress

House Smoked Beef, Horseradish Cream and Watercress
Bacon, Lettuce, Tomato

Other

Spiced Potato and Lentil Samosa with Minted Yoghurt (v)

Pea and Potato Empanada with Tomato Salsa (v)

Spanakopita Triangles (v)

Chicken and Leek Pies

Smoked Beef and Caramelised Onion on Mini Yorkshire Pudding

Peking Duck Pancake with Hoisin, Cucumber and Shallot

Assorted Nori Rolls with Wasabi, Pickled Ginger and Soy Sauce (gf) (veg and/or vegan)

Sweet Selection

Classic English Scones with Sweet Cream and Strawberry Jam (v)

Strawberry Tart (v)

Lamingtons (v)

Lemon Meringue Tart (v)

Carrot and Pistachio Cake (v)

Miniature Chocolate Brownie with Ganache and Praline (v)

Chocolate Florentines (v) (gf)

Apple Crumble Slice (v)





BOARDROOM MENU

We offer an exquisite boardroom dining experience. Our handmade culinary creations are matched with exceptional service.

2 Course Sit Down \$90.00 per person + gst*
3 Course Sit Down \$110.00 per person + gst*

Seasonal Menu

Served with freshly baked artisan bread, balsamic/oil and petit fours.

Entrée

Smoked Duck Breast - Kipfler Potato, Chestnut, Beetroot and Endive (gf)
Tuna Tataki - Sushi Rice, Green Pea, Miso and Pickles (gf)
Mille Feuille of New Season Figs - Goat Cheese, Hazelnuts and Red Wine Vinaigrette
Snapper Crudo - Finger-lime, Taro, Grapefruit, Radish and Celery (gf)
Poached Chicken - Pancetta, Quail Egg, Baby Gem and Anchovy Dressing

Main

Duo of Angus Beef - Tenderloin & Cheek of Beef, Smoked Potato, Silverbeet and Madeira Jus (gf)
Lamb Rump - Spring Cabbage, Carrot, Garlic and Basil Sauce (gf)
Red Band Snapper - Prawn, Mussel, Scallop and Bouillabaisse Sauce (gf)
Barramundi - Pea Risoni, Zucchini Blossom, White Wine Emulsion,
Chicken Supreme - Porcini Mushroom Gnocchi, Zucchini, Chestnuts and Madeira Sauce (gf)
Free Range Pork - Smoked Belly and Tenderloin, Butternut Pumpkin, Sprouts and Pear Jus (gf)

Dessert

Passionfruit Bavarois - Passion-fruit Jelly, Sponge Cake and Pistachio
Chocolate Marquise - Biscotti, Almond Brittle and Plum Sauce
Vanilla Bean Panna Cotta - Ricotta Beignet, Roasted Stone Fruit and Berry Sauce
Banoffee Tart
Selection of Cheeses with Homemade Quince Jam, Dehydrated Grapes and Crackers

**Chef & Service staff fees apply.*

**Menu suitable for 10 – 20 guests. Alternate service available by request & for additional charges.*

**Equipment fees apply.*

BUFFET MENU

We offer a wide range of menu selections full of delicious fresh produce that can be tailored for light, grazing or full buffet lunch or dinners.

Grazing Lunch / Dinner

For 20 – 40 people

\$40.00 per person + gst*

For over 40

\$36.00 per person + gst*

Bread and butter, choice of two salads, choice of two cold platters

Buffet Lunch / Dinner

For 20 – 40 people

\$44.00 per person + gst*

For over 40

\$40.00 per person + gst*

Bread and butter, choice of two salads, choice of two hot buffet dishes, chef's choice of hot side dish to complement mains.

Upgrade your lunch or dinner with additional options:

Dessert from \$5.00 per person + gst*

Fresh Fruit - \$6.00 per person + gst*

Premium meat selections from \$12 per person + gst*

Sample Buffet Menus

Choice of two salads, two hot buffet dishes & side

Quinoa Salad with Pomegranate, Tomato, Cucumber and Mint and Lemon Dressing

Spinach, Avocado and Parmesan Salad

Herb Crusted Fish and Dill and Caper Sauce

Baked Mediterranean Quiche served with Pesto Dressing

Sweet corn and Leek Croquette

Roasted Sweet Potato, Haloumi and Semi Dried Tomato Salad

Roasted Beetroot, Hazelnut and Persian Fetta Salad

Moroccan Spiced Chicken Thighs

Stuffed Field Mushroom with Spinach, ricotta and Sun-Dried Tomato

Spiced Patatas Bravas and a Warm Capsicum Relish

Pumpkin, Sundried Tomato, Broccoli and Rocket Salad

Orange, Fennel and Radicchio salad

Balsamic Glazed Lamb Chops with Grilled Tomatoes

Grilled Haloumi Cheese, Eggplant, Capsicum and Zucchini Stack

Rosemary Roasted Potatoes

** Minimum numbers and charges may apply*



SALAD SELECTION

Traditional Salads

Garden Salad (v) (gf)
Garden Salad with Feta (v) (gf)
Garden Salad with Haloumi (v) (gf)
Leaf Salad with Avocado and Toasted Seeds (v) (gf)
Spinach, Egg and Avocado (v) (gf)
Traditional Coleslaw (v) (gf)
Rocket, Pear and Parmesan (v) (gf)
Zesty Waldorf (v) (gf)
Traditional Waldorf (v) (gf)
Grain Tabouli (v)
Caesar Salad with Egg, Bacons, Croutons
Greek Salad (v) (gf)
Succotash Salad (v) (gf)
Fattoush with Minted Crisp Bread (v)
Caprese (v) (gf)
Shiraz (v) (gf)

Leaf Salads

Mesclun, Cucumber and Radish (v) (gf)
Rocket, Pear and Candied Walnuts (v) (gf)
Mixed Leaf with Honey Mustard Dressing (v) (gf)
Rocket, Apple and Parmesan (v) (gf)
Butter Lettuce, Radish and Egg with Green Goddess Dressing (v) (gf)
Middle Eastern Orange and Avocado Salad with Lemon, Garlic and Avocado Dressing (v) (gf)
Mixed Leaf, Blood Orange, Avocado and Toasted Almonds (v) (gf)
Fresh Baby Cos, Radish, Avocado and Heirloom Tomato (v) (gf)
Mixed Lettuce, Parsley, Mint, Radish, Capsicum, Cucumber and Croutons (v)
Cucumber, Mint and Dill with Zesty Yoghurt Dressing (v) (gf)
Cucumber, Celery and Mint (v) (gf)
Beetroot, Cucumber and Fennel (v) (gf)
Shaved Fennel and Beetroot (v) (gf)
Fennel, Beetroot and Orange with Toasted Almonds (v) (gf)
Cherry Tomato and Baby Corn (v) (gf)
Mixed Gourmet Tomato (v) (gf)
Baby Spinach, Cherry Tomato and Balsamic Mushroom (v) (gf)

Potato Salads

- Potato and Egg (v) (gf)
- Lemon Roasted Potato and Green Bean (v) (gf)
- Kipfler Potato, Bacon and Shallot (gf)
- Kipfler Potato with Broad Beans and Feta (v) (gf)
- Potato and Rocket with Honey Mustard Dressing (v) (gf)
- Roasted New Potato and Green Bean with Salsa Verde (v) (gf)
- Baby Potato with Sour Cream and Herbs (v) (gf)
- Classic Potato Salad with Mustard Dressing (v) (gf)
- Creamy German Potato (v) (gf)
- Roasted Potato, Olive and Semi-dried Tomato with Salsa Verde (v) (gf)
- Sweet Potato, Chickpea and Capsicum with Tahini Yoghurt Dressing (v) (gf)
- Sweet Potato, Bean, Snow Pea and Frisee Salad with Miso Dressing (v) (gf)
- Sweet Potato, Green Bean and Spinach (v) (gf)
- Sweet Potato, Snow Pea and BBQ Corn Salsa with Capsicum Relish and Crème Fraiche (v) (gf)



Pasta Salads

- Pesto Pasta (v)
- Caprese Pasta (v)
- Roast Broccoli and Almond Pasta Salad with Rocket and Pesto Dressing (v)
- Primavera Creamy Vegetable Pasta Salad (v)
- Zucchini, Lemon and Pangrattato Spaghetti Salad (v)
- Orecchiette Pasta with Pesto Broccoli (v)
- Pasta with Sundried Tomato, Pesto, Roast Pumpkin, Rocket and Pinenuts (v)
- Orecchiette with Basil and Mayonnaise (v)

Roasted Vegetable Salads

- Honey Roasted Carrot and Pepita Seeds (v) (gf)
- Heirloom Carrot, Orange and Coriander Dressing (v) (gf)
- Roasted Carrot and Beetroot with White Bean & Sauce Vierge Dressing (v) (gf)
- Roasted Mediterranean Vegetable with Cracked Wheat and Aromatic Herbs (v)
- Snow Pea, Carrot and Baby Corn Salad w. Lime and Ginger Dressing and Toasted Sesame Seeds (v) (gf)
- Honey Roasted Winter Vegetable, Rocket and Mustard Seed Dressing (v) (gf)
- Spice Roasted Cauliflower and Almond (v) (gf)
- Roast Zucchini, Mint and Chilli (v) (gf)
- Artichoke, Mushroom and Rocket (v) (gf)
- Roasted Eggplant with Toasted Almonds, Spinach and Salsa Verde Dressing (v) (gf)
- Chargrilled Eggplant, Pinenut and Rocket (v) (gf)
- Roast Eggplant and Preserved Lemon (v) (gf)
- Roast Pumpkin, Slow Roast Tomato, Feta and Spinach (v) (gf)
- Caramelised Pumpkin, Feta and Pecan (v) (gf)
- Moroccan Pumpkin and Chickpea (v) (gf)
- Pumpkin, Carrot and Radish (v) (gf)

Caramelised Pumpkin, Spinach and Pinenut (v) (gf)
Caramelised Miso Pumpkin with Tofu, Seeds and Nuts (v) (gf)
Spiced Pumpkin, Chickpea, Spinach and Pepita with Lemon Vinaigrette (v) (gf)
Roasted Pumpkin, Carrot and Buckwheat Salad with Lemon and Parsley Dressing (v) (gf)
Chargrilled Miso Pumpkin, Bok Choy, Broccoli with Cashew and Lime Dressing (v) (gf)
Roasted Beetroot, Fennel and Sunflower Seeds (v) (gf)
Roasted Beetroot, Spinach and Feta (v) (gf)
Roasted Golden Beetroot and Sultana (v) (gf)
Roast Beetroot, Caramelised Onion, Walnuts, Spinach and Goats Cheese (v) (gf)
Chargrilled Asparagus and Broccoli Salad with Feta and Almond Dukkah (v)
Roast Broccoli, Hazelnut and Feta (v) (gf)
Broccoli, Pear and Pecan nut Salad with Stilton Cheese Dressing (v) (gf)

Bean & Chickpea Salads

Sweet Corn and Green Bean with a Miso and Ginger Dressing (v) (gf)
Green Bean and Feta (v) (gf)
Green Bean, Tomato and Cucumber with Spiced Raiti Dressing (v) (gf)
Haloumi and Lentil with Lemon and Mint Dressing (v) (gf)
Tuscan Style Bean with Preserved Lemon and Herbs (v) (gf)
Tuscan Style Bean with Avocado and Coriander Salsa (v) (gf)
Gourmet Mixed Bean with Tapenade Dressing (v) (gf)
Green Bean and Mushroom (v) (gf)
Roasted Pumpkin, Chickpea and Spinach (v) (gf)
Japanese Style Soy Bean and Radish (v) (gf)

Rice & Noodle Salads

Vietnamese Glass Noodle (v) (gf)
Persian Style Rice (v) (gf)
Pearl Barley Tabouleh (v)
Malaysian Style Rice and Peanut (v) (gf)
Sweet Chilli Hokkien Noodle Salad (v)
Hokkien Noodle Salad with 5 spice Tofu, Oriental Vegetables and Nam Jim Dressing (v)
Ancient Grain Black Rice Salad w. Edamame and Asparagus w. Grapefruit and Wasabi Dressing (v) (gf)

Cous Cous & Quinoa Salads

Marinated Vegetable with Quinoa and Rocket (v) (gf)
Quinoa, Brown Rice and Chia Seed Salad with Primavera Vegetables and Vierge Dressing (v) (gf)
Spinach, Avocado, Broccoli and Quinoa (v) (gf)
Israeli Cous Cous with Pumpkin, Almonds, Mint and Rocket (v)
Roast Broccoli, Almond, Spinach and Cous Cous (v)
Roast Pumpkin Cous Cous (v)
Sweet Potato, Cous Cous and Pomegranate (v)
Cous Cous with Falafel (v)

MAIN SELECTION

Chicken

- Thai Style Chicken Patties Topped with Coconut and Green Papaya (gf)
- Lemon and Herb Marinated Whole Roast Chickens with Homemade Stuffing and Gravy (gf)
- Garlic and Honey Mustard Roast Chicken with a Creamy White Wine Sauce (gf)
- Chicken Breast Stuffed with Ricotta and Semi-dried Tomato (gf)
- Chicken Cutlets with a Sage and Onion Stuffing (gf)
- Greek Style BBQ Chicken Breast brushed with Fresh Lemon, Honey and Oregano (gf)
- Chicken Abodo with Bayleaf, Vinegar and Garlic Sauce (gf)
- Chicken Breast “Bruschetta” with Balsamic Roasted Tomatoes and Basil Pesto (gf)
- Pan Roasted Chicken Breast with Cacciatore Sauce (gf)
- Chicken Involtini with Spinach, Olives and Ricotta Cheese (gf)
- Soy Marinated Chicken Breast with Chinese Broccoli and Oysters and Ginger Sauce
- Satay Chicken with Toasted Coconut and Peanuts (gf)
- Tuscan Style Chicken with Ricotta and Sundried Tomatoes (gf)
- Chicken Pieces in a Semi-dried Tomato Cream Sauce (gf)
- Grilled Lemongrass and Ginger Chicken (gf)
- Chicken Cacciatore (gf)
- Chicken Ballotine with Chestnut Stuffing and Pan-juice Gravy (gf)
- Chargrilled Chicken Thigh Fillet with Southern Style Marinade and Corn Salsa (gf)
- Buttermilk Fried Chicken with a Corn Salsa
- Braised Chicken Thigh Cutlet in a Mushroom Red Wine Sauce (gf)

Turkey

- Roast Turkey with Cranberry Sauce (gf)
- Turkey Meatballs with Cranberry Sauce (gf)

Lamb

- Lamb Chops with a Red Pepper and Parsley Compote (gf)
- Lamb Steaks marinated in Garlic, Lemon and Thyme (gf)
- Rosemary and Garlic Roast Lamb with Mint Sauce and Mustards (gf)
- Spiced Lamb Koftas with Minted Yoghurt (gf)

Pork

- Roast Pork with Glazed Apples and Jus (gf)
- Roasted Pork Belly with a Creamy Mustard and Cider Sauce (gf)
- Honey and Mustard Glazed Ham with Cranberry Jus (gf)
- Chargrilled Pork Loin Chops with Grilled Pineapple Salsa (gf)
- Twice Cooked Confit Pork Belly with Chunky Apple Sauce (gf)
- Braised Pork Belly in a Soy and Ginger Glaze (gf)
- Char Siu Braised Pork (gf)



Beef

Char-grilled Rump of Beef with a Creamy Marsala and Mushroom Sauce (gf)
Marinated steak with Mustard & Horseradish (gf)
Veal Involtini with Wild Mushroom Fricassee
Classic Beef Bourguignon (gf)
Herb Crusted Beef with Balsamic Tomatoes
Mongolian beef with Asian vegetables (gf)
Smoked Brisket of Beef with Homemade BBQ Sauce (gf)
Slow Cooked Corned Beef with Savoy Cabbage and a Light Mustard and Cream Sauce (gf)
Poached Angus Beef Fillet with Salsa Verde (gf)
Herb Roasted Loin of Veal with Madiera Braised Shallots (gf)
Veal Involtini with Semi Roasted Tomatoes, Eggplant and Artichoke (gf)

Seafood

Homestyle Fish Cakes with Remoulade Sauce
Honey Glazed Salmon with a Caper Butter Sauce (gf)
Grilled Garlic Prawns in a Creamy Sauce (gf)

Vegetarian

Mediterranean Vegetable Filo Parcel with Tomato & Olive Relish (v)
Pea, spinach and parmesan risotto cake with a creamy pesto sauce (v)
Polenta crepes filled with charred peppers & ricotta cheese (v) (gf)
Eggplant parmigiana (v)
Beetroot, feta & rocket fritter served with roasted tomato (v)
Roasted capsicum filled with roasted vegetables and ricotta (v) (gf)
Pumpkin, caramelised onion & spinach frittata (v) (gf)
Herb crepe stuffed with spinach and feta (v) (gf)
Chermoula eggplant steak with spinach and halloumi (v) (gf)
Field mushroom topped with ratatouille & parmesan herb crust (v)
Field mushroom topped with spinach and ricotta (v) (gf)
Roast vegetable stack with baked polenta & basil pesto (v) (gf)
Leek and parmesan frittata topped with slow roasted tomato (v) (gf)
Individual Mediterranean vegetable freeform tarts (v)
Marinated vegetable and haloumi skewers (v) (gf)
Sweet potato with spiced vegetable "mince", mozzarella and tomato salsa (v) (gf)
Freeform tart with silverbeet, potato, tallegio cheese and beetroot relish on the side (v)
Tempura 5 spiced tofu, oriental mushroom, bok choy and sweet soy dressing (v) (gf)
Potato, spinach and feta parcels with smoked eggplant puree (v)
Individual pumpkin, spinach and brie quiche with walnut pesto dressing (v)
Spanakopita scrolls with pistachio dukkah (v)

CANAPE MENUS

Choose from one of our curated canape menus or we can create a bespoke menu for you.

Light Refreshment	Selection of 4 items (4 pieces per person)	\$24.00 per person + gst*
1 hour event	Selection of 6 items (6 pieces per person)	\$30.00 per person + gst*
	Selection of 6 items (8 pieces per person)	\$36.00 per person + gst*
2 hour event	Selection of 8 items (8 pieces per person)	\$38.00 per person + gst
	Selection of 8 items (10 pieces per person)	\$44.00 per person + gst*
Substantial Cocktail Items		\$9.00 per item + gst*

CANAPE MENU 1

Cold Selection

Chicken Tikka Masala on Samosa Crisp with Cashew Nut Dukkah

Australian Spanner Crab and Potato salad with Lemon Mayo and Caviar (gf)

Rare Roast Beef & Parmesan Bruschetta with Aioli and Rocket

Pea and Cardamom Fritters with Fried Paneer Cheese, Carrot Chutney & Roasted Coconut Sambal (v)

Jerk Chicken & Plantain Crisps with Mango Chutney and Onion Cress (gf)

Hot Selection

Tandoori Spiced Salmon Samosa with Sweet Potato, Pea and Coriander

Pork San Choy Bau "Spring Rolls" and Water Chestnuts (gf)

Potato and Cheese Pierogi with Fried Onion and Sour Cream (v)

Chicken "Nasi Goreng" with Sweet Soy and Lime Dipping Sauce

Beef Brisket Burnt Ends with Smokey BBQ Sauce (gf)

Salt & Pepper Lamb with Fried Spring Onion, Mint Garlic Dip (gf)

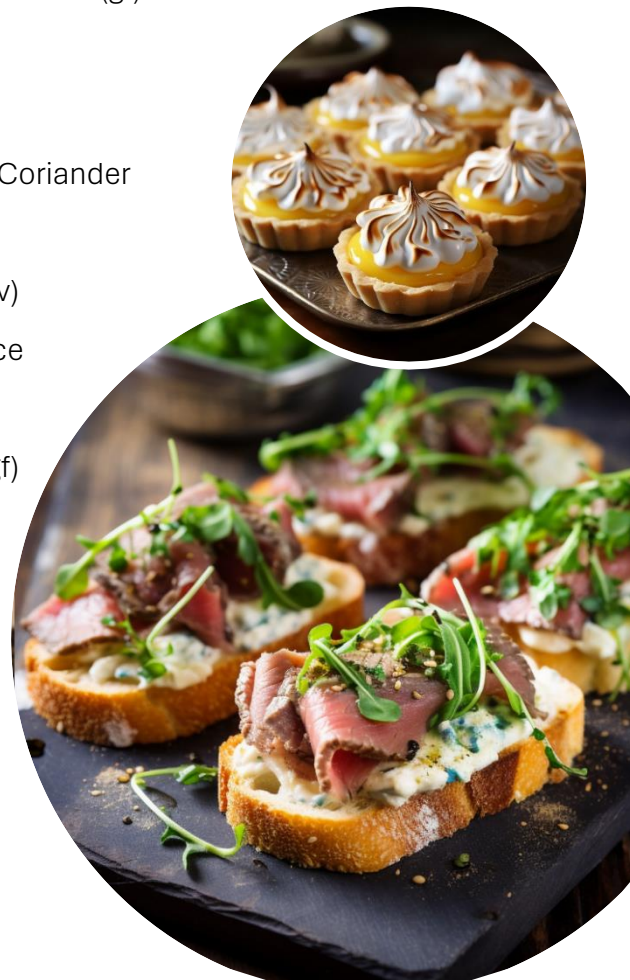
Sweet Selection

Chocolate and Raspberry Tarts (v)

Mini Lemon Meringue Tarts (v)

**Staffing & Chef fees may apply*

**Minimum numbers and charges may apply*



CANAPE MENU 2

Cold Selection

Spiced Prawn & Avocado Taco with Corn Tortilla, Pickled Onion and Black Sesame (gf)

Thai Beef Salad: Carpaccio of Beef with Aromatic Leaf and Som Tum Dressing (gf)

Chilled Chicken Dumpling with Nuoc Chum Dressing, Lemongrass, Shallots and Chilli Oil

Miso Tuna with Wonton and Radish Slaw, Miso Mayo, Roasted Sesame and Coriander Cress

Smoked Crispy Beef Taco with Charred Tortilla and Chipotle Salsa

Tartlet of Smoked Eggplant, Dukkah, Quail Egg & Fried Chickpea (v)

Hot Selection

Salmon Sushi Balls with Sesame and Soy Yuzu Dipping Sauce (gf)

Spiced Chicken Mousse Taquitos with Jalapeno Salsa

Lamb Shank “Tortellini” with Salsa Verde

Spiced Lamb Pastille with Harrisa Dipping Sauce

Savoury Sweetcorn “Donuts” with Tomato Salsa and Sour Cream (v)

Smoked Beef Fillet served on a Potato and Shallot Pancake with Chimichurri Salsa

Sweet Selection

Rocky Road Bites (v) (gf)

Orange Madeleines (v)



Full list of canapes available upon request

SUBSTANTIAL COCKTAIL ITEMS

Cold Selection

Raw Salmon and Avocado "Poke" Bowl Radish, Seaweed, Rice and Sprouts (gf) (df) (*vg)

Crispy Chilli Beef w. Betel Leaf Salad w. Lemongrass, Tomato, Snake Bean & Nam Jim Dressing (gf) (df)

Hainasese Chicken Rice Bowl with Ginger and Spring Onion, Cucumber & Fried Garlic (gf) (df)

Baked Beetroot Falafels with Quinoa, Chickpea Puree, Labneh and Kohlrabi Slaw (v) (gf) (*vg)

Hot Selection

Steamed Char Siu BBQ Pork Bao with Hoisin Sauce and Spring Greens

Korean Style Fried Chicken Karage with Steamed Rice, Kim Chi and Miso Mayo - Vegan option available

Mini Smoked Pulled Pork Slider with Red Cabbage Slaw on Brioche Bun with Chipotle Mayo

Salt and Pepper Popcorn Prawns served on Rice with a Fresh Coriander & Tomato Sambal (gf)(*vg)

Spiced Lamb Kofta with Smoked Eggplant and Shiazzi Salad (gf) (df)



**Minimum order of 20 substantial items*

BEVERAGE PACKAGES



Standard Package

Asahi
Great Northern Super Crisp
De Bortoli, Willowglen Sparkling NV Brut
De Bortoli, Willowglen Semillon Sauvignon Blanc
De Bortoli, Willowglen Cabernet Merlot
Assorted Soft drinks
Orange Juice
Sparkling water

2 Hours	\$18.00 per person + gst
3 Hours	\$22.00 per person + gst
4 Hours	\$28.00 per person + gst

Deluxe Package

Young Henrys Natural Lager
150 Lashes
Great Northern Super Crisp
NV Round Two Blanc De Blanc (Barossa Valley)
Dunsborough Hills Semillon Sauvignon Blanc (Margaret River)
Geoff Merrill Pimpala Road Shiraz (McLaren Vale)
Assorted Soft drinks
Orange Juice
San Pellegrino Sparkling water

2 Hours	\$25.00 per person + gst
3 Hours	\$30.00 per person + gst
4 Hours	\$35.00 per person + gst

**Beverages only available in conjunction with the service of food.*

**Staffing & equipment fees apply.*

ON CONSUMPTION BEVERAGE LIST

Non-Alcoholic

Soft drinks – per glass	\$4.00 + gst
Orange Juice – per glass	\$4.00 + gst
San Pellegrino Sparkling Water – 750ml bottle	\$10.00 + gst

Beer

Great Northern Super Crisp	\$6.00 + gst
Asahi	\$9.00 + gst
150 Lashes	\$9.00 + gst
Young Henrys Natural Lager	\$9.00 + gst

Sparkling Wine & Champagne

NV De Bortoli ‘Willowglen’ Brut, <i>Riverina NSW</i>	\$25.00 + gst
Viticoltori Ponte Spago Prosecco, <i>Italy</i>	\$30.00 + gst
NV Round Two Blanc De Blanc, <i>Barossa Valley SA</i>	\$39.00 + gst
NV Jete Sparkling Brut, <i>Great Southern WA</i>	\$55.00 + gst
NV Bollinger Special Cuvee, <i>Champagne France</i>	\$115.00 + gst

White Wine

De Bortoli ‘Willowglen’ Semillon Sauvignon Blanc, <i>Riverina NSW</i>	\$25.00 + gst
Geoff Merrill ‘Pimpala Road’ Sauvignon Blanc Semillon, <i>McLaren Vale SA</i>	\$31.00 + gst
Bimbadgen Chardonnay, <i>Hunter Valley NSW</i>	\$33.00 + gst
Ingram Rd Pinot Grigio, <i>Yarra Valley VIC</i>	\$33.00 + gst
Dunsborough Hills Semillon Sauvignon Blanc, <i>Margaret Rive WA</i>	\$38.00 + gst
Margan The Originals Chardonnay, <i>Hunter Valley NSW</i>	\$38.00 + gst
Astrolabe Sauvignon Blanc, <i>Marlborough NZ</i>	\$44.00 + gst

Rosé Wine

La Tonnelle Alpes de Haute Provence Rosé, <i>France</i>	\$36.00 + gst
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Red Wine

De Bortoli ‘Willowglen’ Cabernet Merlot, <i>Riverina NSW</i>	\$25.00 + gst
Geoff Merrill ‘Pimpala Road’ Shiraz, <i>McLaren Vale SA</i>	\$31.00 + gst
Longview ‘Red Bucket’ Shiraz Cabernet, <i>Adelaide Hills SA</i>	\$31.00 + gst
De Bortoli ‘Regional Reserve’ Shiraz, <i>Riverina NSW</i>	\$33.00 + gst
Cuttaway Hill Pinot Noir, <i>Southern Highlands NSW</i>	\$41.00 + gst
Teusner The Wark Family Shiraz, <i>Barossa SA</i>	\$44.00 + gst
Majella Cabernet Sauvignon, <i>Coonawarra SA</i>	\$62.00 + gst

**Subject to availability*