

Canapés

Free range chicken + tarragon sliders
Smoked salmon, horseradish cream + dill cornette
Potato, thyme + haloumi frittata
Gougères with porcini + gruyère bechemal
Tomato, salsa verde + marinated feta tart
Wagyu + cheddar sausage roll
Smoky bacon, thyme and eschallot tart
Rare roast beef + horseradish slider
Peking duck wonton tartlet
Chimichurri eggplant + ricotta empanadas
Vegetable rice paper rolls with siracha + soy

Meal options

Slow cooked shoulder of local lamb, roasted root vegetables, Robertson chats, thyme jus, mint chimichurri
Free range chicken ballotine, sage + onion stuffing, steamed green beans, garlic butter, creamy mashed potato, jus
Roasted beef sirloin (MR), red wine jus, roasted root vegetables, potato purée, café de paris butter, mixed leaves.
Eggplant + Robertson potato moussaka, greek salad, marinated feta | VG
Morrocan chicken + red pepper tagine, green beans, cous cous.
Butter chicken, raita, basmati rice, pappadams
Korean braised beef, kimchi, ramen noodles
Chickpea + tofu red curry, sweet potato, red pepper, asian greens | VG | DF

Desserts

Chocolate mousse, vanilla bean cream, fresh berries
Tarte tatin, creme anglaise
Baked lemon tart, vanilla dollop cream, blueberry compote
Strawberry + rose pavlova
Flourless chocolate cake, raspberry
Cointreau cream profiteroles, fudge sauce
Caramelised maple pecan tart, vanilla dollop cream
Poached stone fruit ricotta cake, cardamom cream

Details

Anything on this menu can be supplied for any number of people (minimum 10).
We recommend selecting 6 canapés for a 4 cocktail hour event.
For all meal options, foolproof 'heat + eat' instructions will be provided.
Please advise of dietary requirements at time of booking.
This menu is subject to change according to seasonal availability.
We can liaise with you regarding presentation, however this menu is designed to be dropped off, set up and served by client.
We can assist with hire and staff, if required.