



COCKTAIL MENU AUTUMN - WINTER 2010

Menu valid 01.03.2010 to 29.08.2010

We suggest five pieces per person for the first hour, then four pieces per person for each hour thereafter of your event.

COLD CANAPES

Pastry shells, spoons, cones & cups:

Claypot roasted Peri Peri chicken & lime sour cream savoy, beetroot cup <i>(do)</i>	2.90
Liquorish salted beef sous vide, seared cherry tomato & parmesan dust, iris pastry cup <i>(do)</i>	3.10
Satay pumpkin puree, white miso soy bean & coriander pearls, filo cup <i>(v/do)</i>	2.60
Yuzu avocado mousse , salmon floss, keta caviar, sesame seed cone	3.30
Baby green pea & edamame broth , in a shot glass, pickled ginger spheres in 'caviar tin'	3.60
Green eggs & ham , hazelnut jamon & orange salad, dill frittata <i>(gf/do)</i>	2.60
Petite skewered caprese insalata, "salsa verde" salt, balsamic praline <i>(vg/do)</i>	3.20

Rice paper rolls, sushi & petite sandwiches:

Assorted sushi , soy, wasabi, freshly prepared <i>(gf/do)</i>	2.40
Mandarin & cardamom braised chicken , snow pea tendril & shallots rice paper roll, ginger soy dipping sauce <i>(gf/do)</i>	2.50
Chilli beef "larb" soy cashew dust, beansprout rice paper roll <i>(gf/do)</i>	2.50
Gingered black bean marinated tempeh "fun" roll, tamari & poached plum dipping sauce <i>(vg/gf/do)</i>	2.50
Crystal prawn & shredded Szechuan cabbage rice paper roll, hot & sour dipping sauce <i>(gf/do)</i>	2.50
Smoked chicken breast , walnut oil aioli, avocado creme fraiche ribbon sandwich <i>(do)</i>	2.50
Gerello silverside, fire roast capsicum chutney, basil pesto ribbon sandwich <i>(do)</i>	2.50
Premium leg ham , chilli tomato jam, vintage cheddar ribbon sandwich <i>(do)</i>	2.50
Pickled cucumber , roasted bell peppers, toasted dill seed cream cheese ribbon sandwich <i>(v/do)</i>	2.50

(v) vegetarian *(gf)* gluten free *(vg)* vegan
(do) chef not required to assemble item – suitable for drop-off or pick-up
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HOT CANAPES

Gourmet homemade pies & tartlets:

Native peppered wagyu beef , wattle seed mash pie <i>(do)</i>	2.90
Chilli mole chicken parcels, capsicum sour cream <i>(do)</i>	3.50
Ginger beer pork & potato braised turnover, puff red egg glaze <i>(do)</i>	3.10
Petite Moroccan lamb shank pie <i>(do)</i>	2.90
Dukka spiced falafels , olive & rocket crush <i>(vg/gf)</i>	2.60
Lemon chilli chicken pie <i>(do)</i>	2.80
Rabbit & caramelized red wine onion cottage pie, garlic, parsley mash	3.50
Steak & kidney tart , potato & onion jam	3.50
Buffalo mozzarella, truffle pesto, serano ham , tomato tart <i>(do)</i>	2.80
Mini olive, basil, marinated Meredith feta & smoked tomato pizza <i>(v/do)</i>	2.50
Cherry tomato, whipped hickory smoked potato tart <i>(v)</i>	2.80

Hot off the grill:

Tosino chicken skewers , cumquat & ginger mayo <i>(gf)</i>	3.10
Prawn pot sticker , XO chilli soy <i>(do)</i>	2.40
Grilled beef skewer , smoked tomato marinade <i>(gf)</i>	3.10

Fresh from the fryer:

Black bean marinated tofu , shallot, black sesame, rice flour crust, sweet 'n' sour sauce <i>(vg/gf)</i>	3.00
Curried potato bonda , chickpea & onion, toasted coriander seed raita <i>(v/do)</i>	3.60
Rice flour & wasabi dusted tempura king prawns , yuzu infused Japanese mayonnaise	3.20
Bean sprout, coriander & ginger spring rolls , hoi sin sesame dipping sauce <i>(v/do)</i>	2.80
Beef tenderloin karaage skewers, umeboshi plum sauce	3.50

Bigger Bites:

Za'atar scented lamb filo parcel, coriander yoghurt <i>(do)</i>	3.80
Cajun spiced chicken wings, green Tabasco aioli	4.20
Smoked hickory meatball gondola, roasted roma sauce, parmesan dust <i>(gf)</i>	4.20
Silver bullet – mini Brooklyn sub, homestyle meatball, basil & roast garlic napoli, American mustard mayo <i>(do)</i>	3.60

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Words we take for granted:

Tamari:	A dark, rich Japanese soy sauce with a distinctive flavour. Is sometimes also referred to as miso-damari
Sous Vide:	A method of cooking whereby ingredients are cooked at a low temperature for a long period of time in vacuum sealed bags
Yuzu:	A citrus fruit originating in East Asia
Edamame:	Boiled green soy beans in the pod
Jamon:	Spanish ham, similar to prosciutto but aged longer
Caprese Insalata:	Simple Italian salad using buffalo mozzarella, tomato and basil
Salsa Verde:	Italian green sauce consisting of parsley, vinegar, capers, garlic, onion, anchovies and olive oil
Larb:	A Lao based meat salad flavoured with fish sauce and lime
Tempeh:	Soybeans bound into cake form via a culturing and fermentation process from Indonesia
Tosino:	Philipino cured meat similar to ham and bacon with a sweetish taste
Dukkah:	Typically used as a dip for bread, this Egyptian food consists of spices and nuts
Umeboshi:	Pickled ume fruits from Japan. Sour and salty in flavour.
Za'atar:	A blend of herbs, sesame seeds and salt
Mole:	A range of Mexican sauces based on the chilli plant
XO:	A spicy seafood sauce developed in Hong Kong
Bonda:	A south Indian deep fried snack dipped in gram flour batter
Karaage:	Japanese style fried meat

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