

COCKTAILS & CANAPES



Designed to stimulate conversations, our cocktails & canapés invite you to connect and network. Our meticulously crafted morsels provide the perfect backdrop for engaging with colleagues while enjoying our award winning cocktail food.

Many a world changing idea has started over the simple act of sharing a glass!

COCKTAILS & CANAPÉS

COCKTAIL PACKAGES

To upgrade to a gold beverage package add.....	\$5.0
To upgrade to a platinum beverage package add.....	\$10.0

PACKAGE 1

\$48.5

Includes one hour silver beverage package

COLD CANAPÉS

Smoked chicken, coriander, chilli, lime and mango

Thai beef salad, palm sugar lime dressing, toasted sesame seeds **GF**

Beetroot, dill and goat's cheese crostini **V**

HOT CANAPÉS

Mini chicken and leek pie

Kung po beef skewers, satay sauce **DF**

Vegetarian spring rolls, sweet chilli sauce **V**

PACKAGE 2

\$64.0

Includes two hour silver beverage package

COLD CANAPÉS

Chinese spiced duck, radish, water chestnuts, hoisin sauce

 Grilled lamb, lemon yoghurt, olive crumbs **GF**

Seared tuna, daikon salad **GF**

Medjool date and whipped cheese **V, GF**

HOT CANAPÉS

 Southern style chicken, ranch dressing

Steamed pork bun, kimchi slaw **DF**

Salt and pepper calamari, lemon aioli

Vegetarian quesadilla, cashew cream, avocado **V**

PACKAGE 3

\$88.5

Includes three hour silver beverage package

COLD CANAPÉS

Roasted chicken, goat's curd, caramelised orange

Rare beef, truffled duxelle brioche, pastry shell, prosciutto crumbs

Spiced tiger prawn, coriander yoghurt

Beetroot, dill and goat's cheese crostini **V**

HOT CANAPÉS

 Lemon and thyme chicken skewer, aioli **GF**

Braised beef nachos, bean salsa, avocado whip

Prawn dumpling, sweet chilli sauce

Caramelised onion and gruyere cheese tart **V, GF**

BOWL FOOD

 Harissa lamb loin with minted yoghurt and preserved lemon **GF**

Truffled burrata, grilled asparagus, nut brown butter **V, GF**

Although every possible precaution has been taken to ensure that these menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk products, egg products, gluten containing products, fish, crustacean, soybean, lupin, sesame seeds and nut products.

COCKTAILS & CANAPÉS

COCKTAIL PACKAGES

To upgrade to a gold beverage package add	\$5.0
To upgrade to a platinum beverage package add	\$10.0

PACKAGE 4

\$110.0

Includes four hour silver beverage package

COLD CANAPÉS

Smoked duck, cherry, whipped parsnip and goat's cheese

Seared wagyu fillet, crisp rosemary toast, pickled cucumber **DF**

Sesame crusted tuna tataki, lime and coriander mayonnaise

Avocado and cucumber nori rolls, pickled ginger **V, GF, DF**

HOT CANAPÉS

Barbeque duck gyoza **DF**

Mini lamb korma pie, minted yoghurt

Tempura prawn, mango salsa **DF**

 Pumpkin, lemon myrtle and macadamia nut **V, GF**

BOWL FOOD

Hot smoked salmon with horseradish kohlrabi and cucumber gel **GF, DF**

Baby beets with liquorice mayonnaise, quinoa, goat's cheese and fried shallot **V**

SPANISH STATION

Squid ink infused seafood paella **GF, DF**

 Mediterranean vegetable paella **V, GF, DF**

Potato bravas **V**

Gazpacho **V**

PACKAGE 5

\$132.0

Includes five hour silver beverage package

COLD CANAPÉS

Duck parfait, red onion jam, gingerbread crouton

 Smoked lamb loin, vodka rhubarb compote **GF**

Smoked salmon parcels, chive crab, citrus mayonnaise **GF**

Cauliflower custard, pistachio praline

HOT CANAPÉS

Southern style chicken, ranch dressing

Braised beef nachos, bean salsa, avocado whip

Prawn dumpling, sweet chilli sauce

Vegetarian quesadilla, cashew cream, avocado **V**

BOWL FOOD

Tartufo and ricotta gnocco, textures of pumpkin, pepita seeds **V**

 Barramundi, cottage cheese and chickpea curry **GF**

ROAST STATION

 Roasted sirloin of beef, red wine jus **GF**

 Roasted leg of lamb, minted jelly **GF**

Crusty bread rolls **V**

DESSERT CANAPÉS

Yuzu raspberry meringue tart **V**

Chocolate pecan brownie **V**

Vanilla and rosewater choux bun **V**

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COCKTAILS & CANAPÉS

COLD CANAPÉS

COLD

\$4.5 PER PIECE

POULTRY

- Smoked chicken, coriander, chilli, lime and mango **GF, DF**
Chinese spiced duck, radish, water chestnuts, hoisin sauce **DF**
Roasted chicken, goat's curd, caramelised orange
Chicken liver pâté, balsamic onions, rosemary toast

MEAT

- Thai beef salad, palm sugar lime dressing, toasted sesame seeds **GF**
Rare beef, truffled duxelle brioche, pastry shell, prosciutto crumbs
- Grilled lamb, lemon yoghurt, olive crumbs **GF**
Serrano ham, manchego, rocket, pesto

SEAFOOD

- Seared tuna, daikon salad **GF**
- Spiced tiger prawn, coriander yoghurt **GF**
Tuna, pickled kohlrabi, wasabi and soy, puffed rice **GF**
- Spanner crab and lemon myrtle tart

VEGETARIAN

- Goat's cheese, pumpkin seed praline, beetroot jam, gluten free tart **V, GF**
Medjool date and whipped cheese **V**
Beetroot, dill and goat's cheese crostini **V**
Marinated watermelon, labna, balsamic reduction **V**

COLD

\$5.2 PER PIECE

POULTRY

- Chilli spiced duck breast, beetroot and apple remoulade **GF**
Duck parfait, red onion jam, gingerbread crouton
Smoked duck, cherry, whipped parsnip and goat's cheese
Seared duck breast, burnt orange dressing, watermelon and chèvre

MEAT

- Roast pork, pickled fennel, nam jim
Savoury éclair, beef carpaccio
Seared wagyu fillet, crisp rosemary toast, pickled cucumber
- Smoked lamb loin, vodka rhubarb compote **GF**

SEAFOOD

- Smoked salmon parcels, chive crab, citrus mayonnaise **GF**
- Lobster cocktail, bloody mary crème fraîche
Sesame crusted tuna tataki, lime and coriander mayonnaise **GF**
- Seared scallop, caviar aioli, chervil sprig **GF**

VEGETARIAN

- Pumpkin pannacotta, pepita seed, radish **V**
Cauliflower custard, pistachio praline **V**
Avocado and cucumber nori rolls, pickled ginger **V, GF, DF**
Marinated red onion marmalade tart, goat's cheese, basil pesto **V**

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COCKTAILS & CANAPÉS

HOT CANAPÉS

HOT

\$4.5 PER PIECE

POULTRY

Mini chicken and leek pie

-  Southern style chicken, ranch dressing
-  Lemon and thyme chicken skewer, aioli **GF**
- Spicy chicken and corn empanada

MEAT

Kung po beef skewers, satay sauce **DF**
Braised beef nachos, bean salsa, avocado whip
Steamed pork bun, kimchi slaw **DF**
Chorizo empanada

SEAFOOD

Salt and pepper calamari, lemon aioli
Prawn dumpling, sweet chilli sauce
Salted cod croquettes, red pepper relish
Smoked salmon arancini

VEGETARIAN

Vegetarian spring rolls, sweet chilli sauce **V**
Vegetarian quesadilla, cashew cream, avocado **V**
Caramelised onion and gruyere cheese tart **V, GF**
Spinach, lemon and quinoa falafel, beet and chickpea dip **V, GF**

HOT

\$5.2 PER PIECE

POULTRY

Barbeque duck gyoza **DF**
Confit duck steamed bun, crisp vegetables, hoisin and sesame
Chicken and saffron croquette
Peking duck, cucumber, hoisin, savoury pancake

MEAT

- Mini lamb korma pie, minted yoghurt
-  Spiced lamb skewers, cumin, yoghurt, tahini dip **GF**
- Pork banh bao, spicy peanut sauce
-  Braised lamb, babaganoush, fried shallots

SEAFOOD

Tempura nori prawn, mango salsa
Steamed crab bun, brandy sauce
Prawn and scallop wonton
Salt and pepper calamari, coconut and palm sugar caramel

VEGETARIAN

-  Pumpkin, lemon myrtle and macadamia nut **V, GF**
- Vegetarian pakora, minted yoghurt **V, GF**
- Roti with tandoori paneer, coriander, tamarind chutney **V**
- Cauliflower cheese croquette **V**

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COCKTAILS & CANAPÉS

DESSERT CANAPÉS, COLD PLATTERS AND BOWL FOOD

DESSERT CANAPÉS\$5.2 PER PIECE

Vanilla and rosewater choux bun **v**
Churros - orange chocolate dip **v**
Yuzu raspberry meringue tart **v**
Chocolate pecan brownie **v**
Lemon curd pikelet stack **v**
Passionfruit cheesecake **v**

COLD PLATTERS\$7.0 PER PERSON

Minimum order of 10 of each item

Sweet and salty mixed nuts **v**
Tortilla chips, selection of dips **v**
Spicy chickpea mix **v**
House made pecorino and rosemary focaccia **v**
Moroccan spiced green and black olives with lemon and chilli **v**

BOWL FOOD\$10.5 PER PIECE

Ricotta and spinach malfatti, textures of pumpkin, pepita seeds **v**
 Barramundi, cottage cheese and chickpea curry **GF**
 Harissa lamb loin with minted yoghurt and preserved lemon **GF**
Truffled burratina, grilled asparagus, nut brown butter **v, GF**
Hot smoked salmon with horseradish kohlrabi and cucumber gel **GF, DF**
Baby beets with liquorice mayonnaise, quinoa, goat's cheese and fried shallot **v**

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COCKTAILS & CANAPÉS

CANAPÉ STATIONS

EACH STATION \$15.0 PER PERSON

A minimum of 4 stations would be required for a stand-alone cocktail function, minimum of 5 for a dinner buffet. Canapé stations can be selected to enhance stand up lunches - but must be chosen for 100% of pax.

A minimum of 20 pax per station

ROAST STATION

-  Roasted sirloin of beef, red wine jus **GF**
-  Roasted leg of lamb, minted jelly **GF, DF**
- Crusty bread rolls **v**

SOUVLAKI STATION

- Lamb souvlaki **GF**
- Chicken souvlaki **GF**
- Tabouleh **v**
- Tzatziki **v, GF**
- Assorted pita bread **v**

SPANISH STATION

-  Squid ink infused seafood paella **GF, DF**
-  Mediterranean vegetable paella **v, GF, DF**
- Potato bravas **v**
- Gazpacho **v**

INDIAN STATION

- Indian butter chicken **GF**
- Mixed vegetable curry **v, GF**
- Fragrant basmati rice **v, GF**
- Naan, roti, pappadoms **v**
- Chutneys, pickles and raita **v**

JAPANESE STATION

- Assortment of sushi and nori rolls **GF**
- Prawns, vegetable tempura
- Teriyaki beef

TACO STATION

- Beef, chicken and vegetarian fillings
- Guacamole **v**
- Tomatoes, lettuce, cheese, red onions **v**
- Tomato salsa **v**
- Soft and crisp taco shells

FISH AND CHIP STATION

- Beer battered fish
- Salt and pepper calamari
- Chunky seasoned wedges **v**
- Lemon, tartare sauce, malt vinegar

DESSERT STATION

\$19.5 PER PERSON

French crepes and waffles cooked to order, served with a variety of toppings, fruits and soft serve ice cream **v**

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V VEGETARIAN **GF** GLUTEN FREE **DF** DAIRY FREE **VEGAN** VEGAN **NF** NUT FREE

 Signature ingredients sourced within Queensland