



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!

Please note many of our dishes may contain allergens. Advise your Event Planning Manager of your guests' food allergies or intolerances. Menus valid to 30th June 2020.

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 \$50.0

Includes one hour silver beverage package

COLD CANAPÉS

-  Smoked chicken, sweet potato hummus, watercress **GF, DF**
-  Beef tataki, pickled vegetables, soy and lime dressing **GF, DF**
-  Watermelon, goat's cheese, ice plant **V, GF**

HOT CANAPÉS

-  Mini Thai green curry chicken pie
-  Grilled beef skewer, Japanese dipping sauce **DF**
-  Spicy potato fritters with tamarind and date chutney
VEGAN, GF, DF

PACKAGE 2 \$66.0

Includes two hour silver beverage package

COLD CANAPÉS

- Roast duck, cherry gel, watermelon, goat's cheese **GF**
Grilled lamb, pumpkin hummus, pomegranate yoghurt **GF**
-  Tuna tataki, daikon, wasabi dressing **GF, DF**
 -  Cherry tomato, basil and bocconcini lollipops **V**

HOT CANAPÉS

-  Balinese chicken satay **DF**
-  Steamed pork bun, kimchi slaw **DF**
Salt and pepper calamari, lemon mayonnaise **DF**
-  Cauliflower wings with chipotle mayonnaise **V, GF, DF**

PACKAGE 3 \$91.0

Includes three hour silver beverage package

COLD CANAPÉS

-  Roast chicken, Indian spices, cucumber, tomato yoghurt **GF**
-  Seared beef, horseradish mayonnaise, pickled onion, watercress **GF, DF**
-  Noosa prawn, Straddie sauce, avocado, chervil **GF**
-  Zucchini bread, goat's cheese, radish **V, GF**

HOT CANAPÉS

-  Cumin spiced chicken, muhammara sauce **GF, DF**
-  Grilled AACo wagyu beef, green chilli, olive mayonnaise **GF**
-  Noosa prawn dumpling, sweet chilli sauce **DF**
-  Cauliflower, ricotta and saffron tartlet **V, GF**

BOWL FOOD

- Moroccan lamb loin, minted yoghurt, preserved lemon, brown rice **GF**
-  Pumpkin dahl, roasted paneer, crisp shallots **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

\$113.0

Includes four hour silver beverage package

COLD CANAPÉS

- 🍷 Roast duck, honey glazed pear, frizee, walnut dressing **GF, DF**
- 🍷 Seared kangaroo, spicy carrot hummus, wattleseed labna **GF**
Cocktail potato, hot smoked salmon, dill dressing **GF, DF**
- 🍷 Avocado and cucumber nori rolls, pickled ginger **V, GF, DF**

HOT CANAPÉS

- 🍷 Confit duck, steamed bun, hoisin sauce **DF**
Mini lamb korma pie, minted yoghurt
- 🍷 Tempura Noosa prawn, ginger, mango salsa **DF**
- 🍷 Pumpkin, ricotta and macadamia tartlet **V, GF**

BOWL FOOD

Seared chermoula spiced salmon, cous cous,
cucumber yoghurt
Mushroom and asparagus risotto **V, GF**

SPANISH STATION

- 🍷 Seafood paella **GF, DF**
- 🍷 Vegetable paella **VEGAN, GF, DF**
Potato catalan **V, GF, DF**
- 🍷 Red capsicum romesco sauce **V, DF**

PACKAGE 5

\$132.0

Includes five hour silver beverage package

COLD CANAPÉS

- 🍷 Duck parfait, fig chutney, toasted brioche
- 🍷 Seared beef, beetroot, goat's cheese
Torched Atlantic salmon, avocado cream, pickled radish
GF, DF
- 🍷 Roasted pumpkin, kimchi seaweed, rice paper rolls,
wasabi mayonnaise **GF, DF**

HOT CANAPÉS

- 🍷 Chermoula rubbed chicken skewers, lemon **GF, DF**
- 🍷 Braised beef rib, parsnip purée, gremolata **GF**
- 🍷 Steamed crab bun, soy and yuzu dipping sauce **DF**
Leek and goat's cheese tartlet **V, GF**

BOWL FOOD

- 🍷 Thai spiced tofu with coconut rice **VEGAN, GF, DF**
- 🍷 Barramundi, cottage cheese and chickpea curry **GF**

ROAST STATION

- 🍷 Roast sirloin of AACo beef, seeded mustard **GF, DF**
- 🍷 Sugar glazed ham, pineapple chilli salsa **GF, DF**
Crusty bread rolls **V, DF**

DESSERT CANAPÉS

Yuzu meringue tart **V, GF**
Chocolate pecan brownie **V, GF**
Vanilla and raspberry choux bun **V**

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COCKTAILS & CANAPÉS

COLD CANAPÉS

COLD

\$4.7 PER PIECE

POULTRY

- 🍷 Smoked chicken, sweet potato hummus, watercress **GF, DF**
- 🍷 Roast duck, cherry gel, watermelon, goat's cheese **GF**
- 🍷 Roast chicken, Indian spices, cucumber, tomato yoghurt **GF**
- 🍷 Vietnamese chicken, rice paper roll, soy and yuzu sauce **GF, DF**

MEAT

- 🍷 Beef tataki, pickled vegetables, soy and lime dressing **GF, DF**
- 🍷 Seared beef, horseradish mayonnaise, pickled onion, watercress **GF, DF**
- Grilled lamb, pumpkin hummus, pomegranate yoghurt **GF**
- Jamon, Chinchilla melon **GF, DF**

SEAFOOD

- 🍷 Tuna tataki, daikon, wasabi dressing **GF, DF**
- 🍷 Noosa prawn, Straddie sauce, avocado, chervil **GF**
- Smoked salmon, horseradish cream, chives, pumpernickel
- 🍷 Fraser Island crab, macadamia milk, ice plant, cucumber **GF, DF**

VEGETARIAN

- 🍷 Zucchini bread, cream cheese, beetroot **V, GF**
- 🍷 Roasted corn, avocado, lime yoghurt on crostini **V, GF**
- 🍷 Roasted pumpkin, kimchi, seaweed, rice paper rolls, wasabi mayonnaise **V, GF, DF**
- 🍷 Cherry tomato, basil and bocconcini lollipop **V, GF**

COLD

\$5.4 PER PIECE

POULTRY

- 🍷 Roast duck breast, celeriac, remoulade, red vein sorrel **DF**
- 🍷 Roast duck, honey glazed pear, frizee, walnut dressing **DF**
- 🍷 Duck liver parfait, fig chutney, toasted brioche
- 🍷 Roast duck, pumpkin, ginger mango salsa **GF, DF**

MEAT

- 🍷 Seared kangaroo, spicy carrot hummus, wattleseed labna **GF**
- 🍷 Seared beef, beetroot, goat's cheese, frizee **GF**
- 🍷 Grilled AACo beef, green chilli, olive mayonnaise **GF**
- 🍷 Torched wagyu, wasabi mayonnaise **GF, DF**

SEAFOOD

- 🍷 Fraser Island crab tartlet, tomato
- Torched Atlantic salmon, avocado cream, pickled radish **GF, DF**
- Cocktail potato, hot smoked salmon, dill dressing **GF, DF**
- 🍷 Noosa prawn, compressed melon, chipotle dressing **GF, DF**

VEGETARIAN

- 🍷 Avocado and cucumber nori rolls, pickled ginger **V, GF, DF**
- 🍷 Beetroot, goat's cheese and fennel pollen on crostini **V, GF**
- 🍷 Cauliflower and truffle custard **V, GF**
- 🍷 Red capsicum, olive and cream cheese roulade **V, GF**

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COCKTAILS & CANAPÉS

HOT CANAPÉS

HOT

\$4.7 PER PIECE

POULTRY

- 🍷 Mini Thai green curry chicken pie
- 🍷 Cumin spiced chicken, muhammara sauce **GF, DF**
- 🍷 Southern style chicken, ranch dressing **GF**
- 🍷 Chicken and potato empanada

MEAT

- 🍷 Steamed pork bun, spicy peanut sauce **DF**
- 🍷 Grilled beef skewers, Japanese dipping sauce **DF**
- 🍷 Grilled cevapcici sausage, tomato fondue **GF, DF**
- 🍷 Grilled lamb, cumin, baba ghanoush, yoghurt **GF**

SEAFOOD

- Smoked salmon arancini, wasabi mayonnaise **GF**
- Salt and black pepper calamari, aioli **DF**
- 🍷 Tuna and potato banderillas with pesto
- 🍷 Prawn and scallop wonton

VEGETARIAN

- 🍷 Cauliflower wings with chipotle mayonnaise **V, GF, DF**
- 🍷 Vegetable spring roll, house chilli sauce **V, DF**
- 🍷 Grilled Mediterranean vegetable satay, pesto **V, GF**
- 🍷 Vegetable samosa **V, DF**

HOT

\$5.7 PER PIECE

POULTRY

- 🍷 Duck, steamed bun, hoisin and sesame sauce **DF**
- 🍷 Peking duck, cucumber, shallot and hoisin pancake **DF**
- 🍷 Chermoula rubbed chicken, preserved lemon yoghurt **GF**
- 🍷 Roast duck, sweet potato, chilli jam **GF, DF**

MEAT

- Mini Moroccan spiced lamb pie
- 🍷 Steamed pork bun, kimchi slaw **DF**
- 🍷 Braised beef rib, parsnip purée, gremolata
- Grilled lamb skewer, Persian spices, pomegranate yoghurt **GF**

SEAFOOD

- 🍷 Steamed crab bun, soy and yuzu dipping sauce **DF**
- 🍷 Tempura Noosa prawn, ginger mango salsa **DF**
- Grilled salmon, romesco sauce **GF, DF**
- 🍷 Fried prawn dumpling **DF**

VEGETARIAN

- Leek and goat's cheese tartlet **V, GF**
- 🍷 Steamed mushroom bun **V**
- 🍷 Pumpkin, ricotta and macadamia tartlet **V, GF**
- 🍷 Spicy potato fritters with tamarind and date chutney **VEGAN, GF, DF**

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COCKTAILS & CANAPÉS

DESSERT CANAPÉS, COLD PLATTERS AND BOWL FOOD

DESSERT CANAPÉS\$5.4 PER PIECE

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

COLD PLATTERS\$7.2 PER PERSON

Minimum order of 10 of each item

- Sweet and salty mixed nuts **v**
- Tortilla chips, selection of house dips **v**
- Indian spiced chickpea mix **v**
- Pecorino and rosemary focaccia **v**
- Moroccan spiced green and black olives with lemon and chilli **v**

BOWL FOOD\$10.9 PER PIECE

-  Pumpkin dahl, roasted paneer, crisp shallots **v, GF**
-  Barramundi, cottage cheese and chickpea curry **GF**
-  Braised lamb, Middle Eastern spices, brown rice **DF, GF**
Seared chermoula spiced salmon, cous cous, cucumber yoghurt
-  Brochette of grass fed beef, caramelised onion, Paris mash **GF**
-  Mushroom and asparagus risotto **v, GF**

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COCKTAILS & CANAPÉS

CANAPÉ STATIONS

EACH STATION \$15.5 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 guests per station

ROAST STATION

- 🍷 Roast sirloin AACo beef, seeded mustard **GF, DF**
- 🍷 Sugar glazed ham, pineapple and chilli salsa **GF, DF**
Crusty bread rolls **V, DF**

SOUVLAKI STATION

- Lamb souvlaki **GF, DF**
- 🍷 Chicken souvlaki **GF, DF**
Tabouleh **V, GF**
Tzatziki **V, GF**
Assorted pita bread **V**

SPANISH STATION

- 🍷 Seafood paella **GF, DF**
- 🍷 Vegetable paella **VEGAN, GF, DF**
Potato bravas **V, GF, DF**
- 🍷 Red capsicum romesco sauce **V, DF**

INDIAN STATION

- 🍷 Butter chicken **GF**
- 🍷 Seasonal vegetable curry **VEGAN, GF, DF**
Fragrant basmati rice **V, GF, DF**
Naan, roti, pappadoms **V**
Chutneys, pickles and raita **V**

ASIAN STATION

- Assortment of sushi and nori rolls
- 🍷 Prawn tempura **DF**
- 🍷 Vegetable tempura **VEGAN, GF, DF**
- 🍷 Thai green chicken curry **GF, DF**
Steamed coconut rice **VEGAN, GF, DF**

MEXICAN STATION

- 🍷 AACo beef, crumbed chicken and vegetarian fillings
- 🍷 Guacamole **V**
Tomato, lettuce, cheese, red onion **V**
- 🍷 Tomato, roasted corn salsa, chipotle mayonnaise **V**
Soft and crisp taco shells **V**

FISH AND CHIP STATION

- 🍷 Beer battered fish
Salt and black pepper calamari **DF**
Chunky seasoned wedges **V, DF**
Lemon aioli, lemon wedges **V**

QUEENSLAND STATION

- 🍷 Grilled prawns **GF, DF**
- 🍷 Lamb cutlets **GF, DF**
- 🍷 AACo minute steak **GF, DF**
- 🍷 Roasted sweet potato, pumpkin, macadamia nut **VEGAN, GF, DF**
- 🍷 Roasted tomato sauce **V, GF, DF**

DESSERT STATION

\$20.0 PER PERSON

French crepes and waffles served with a variety of toppings, fruits and soft serve ice cream **V**

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

🍷 Signature ingredients sourced within Queensland