

SAMPLE HORS D'OEUVRES MENUS

All menus are a guide only. We will happily design a seasonally specific menu tailored to your group. We also offer warm bowl food if this is appropriate for your function.

These menus are \$26.00 / head + GST (10%) = \$28.60 per person
This can be extended as required

Hors D'oeuvres Option 1 (Room temperature, no staff required)

Pintxos - New seasons fig with candied walnut and "torn" buffalo mozzarella (*gluten free*) (*figs seasonal*)

House made duck rilette with pink pickles in a little glazed soft bun (*vegetarian alternative included*)

'Nasi lemak' – Coconut rice ball topped with chili jam, shaved cucumber, fresh pineapple and dried shallots (*gluten free, vegan*)

Chive crepe with smoked salmon, mascarpone and dill (*gluten free*)

Sourdough bruschetta with roasted red pepper, whipped ricotta, fennel seed oil and fried capers (*vegetarian*)

Comté cheese, caramelised onion and Tasmanian pepperberry in crispy filo (*vegetarian*)

Hors D'oeuvres Option 2 (Includes warm items, with staff)

Pao de Queijo – Light puff Brazilian cheese bread roll filled with roasted Atlantic salmon, mascarpone and dill (*gluten free*)

Hijiki crepe with smoky eggplant, sesame tahini miso and pickled carrot (*gluten free, dairy free*)

Chili cashew tofu larb with cucumber, lime and ginger (*vegan, gluten free*)

Spanish quesadillas with chorizo, sweet potato and quince paste (*served warm*)

Swiss brown and porcini mushroom, roasted pumpkin and sage arancini filled with fresh mozzarella (*vegetarian, served warm*)

Citrus bruschetta with creamy blue and caramelised apple (*gluten free, vegetarian*)

**Hors D'oeuvres Option 3
(Staff required)**

\$32.00/person + GST (10%) = \$35.20/person

This can be extended as required

Bright green pea blini with mascarpone and house cured vodka and beetroot gravlax (*gluten free*)

Lightly smoked salmon and spinach roulade with mascarpone and dill

'Nasi lemak' – Coconut rice ball topped with chili jam, shaved cucumber, soft boiled egg and dried shallots (*gluten free, dairy free, vegetarian*) (*vegan alternative included*)

Miniature beetroot calzone filled with rosemary scented Kipfler potato, caramelised onion and melting white Italian Stracchino cheese (*vegetarian, served warm*)

Pine, King, Oyster and Swiss brown mushroom open tartlets in perfect crème butter puff pastry (*vegetarian, served warm*)

Baby roasted Chat potatoes filled with spring onion and cheese gratin (*gluten free, served warm*)

Middle Eastern lamb and filo 'cigars' (*served warm*)

Freshly cooked dolmades with currants, cinnamon and lemon scented rice served with yogurt and mint (*vegetarian, gluten free*)

**Hors D'oeuvres and Bowl Food Option 4
(Staff required)**

\$40.00/person + GST (10%) = \$44.00/person

This can be extended as required

HORS D'OEUVRES

Pintxos - Green honey dew melon with prosciutto, basil leaf and "torn" buffalo mozzarella (*vegetarian included*) (*gluten free*)

Pizza Rustica with roasted red pepper strips, fresh ricotta, basil and olive tapenade

Nori cones with sweet potato, Enoki mushrooms, sesame and miso (*gluten free, vegan*)

Italian mushroom bologna tarts with fresh ricotta topping (*vegetarian, served warm*)

Miniature corn bread slider with pulled pork (or chicken) chipotle mayonnaise and fresh coriander (*served warm*)

BOWL FOOD

Eggplant parmesan layered with parmesan, almond meal, tomato passata, fresh basil and buffalo mozzarella (*gluten free*)

Slow cooked veal ragu with white wine and porcini mushrooms with bucatini pasta topped with Grana Padano parmesan cheese (*gluten free pasta upon request*)

SWEETS

Miniature chocolate and fig friands topped with chocolate ganache and candied walnuts (*gluten free*)

OTHER HORS D'OEUVRES + BOWL FOOD MENU IDEAS

PIZZETTA + SANDWICHES + BRIOCHE + PETITE BUNS

House made duck rilette with pink pickles in a little glazed soft bun *(vegetarian alternative included)*

Sourdough bruschetta with roasted red pepper, whipped ricotta, fennel seed oil and fried capers *(vegetarian)*

Brioche pizzetta with oven dried plum tomatoes, buffalo mozzarella, olive tapenade and chiffon of sundried tomato *(vegetarian)*

Broccolini pizzetta with creamy blue cheese on a crispy sourdough base *(vegetarian, served warm)*

Pumpkin, sage and buffalo mozzarella pizzettas *(vegetarian, served warm)*

Pizza Rustica with roasted red pepper strips, fresh ricotta, basil and olive tapenade *(vegetarian)*

Miniature beetroot calzone filled with rosemary scented Kipfler potato, caramelised onion and melting white Italian Stacchino cheese *(vegetarian, served warm)*

Perfect button beetroot panino with chicken parfait and pink pickled fennel

Button beetroot rolls (house made) with ocean trout, dill and mascarpone

Miniature corn bread slider with pulled pork (or chicken) chipotle mayonnaise and fresh coriander *(served warm)*

Miniature Rueben rolls with corned silverside, sauerkraut, 1000 island dressing

Caramelised Roma tomato on fennel brioche *(vegetarian)*

Soft boiled egg and tarragon sandwich points *(vegetarian)*

King prawns with tarragon mayonnaise and wild rocket in light rye points

Lightly smoked salmon and spinach roulade with mascarpone and dill

House made button poppy seed rolls with rare roast beef and horseradish

Chicken Waldorf and basil sandwiches in light rye bread

FISH + CHICKEN + BEEF

Fresh water rainbow trout on Dutch creams with celeriac rémoulade

King prawns with fresh citrus mayonnaise *(gluten free, dairy free)*

Aegean chicken fillet wrapped in vines leaves (*gluten free, dairy free*)

Beef and barberry koftas wrapped in zucchini ribbon

Barramundi on fennel roasted kipfler potato with mascarpone topped with lime dust (*gluten free*)

CREPES

Poached salmon fillet with pickled ginger and wasabi mayonnaise in a chive omelette (*gluten free*)

Chive crepe with smoked salmon, caper mayonnaise and fresh roquette (*gluten free*)

Peking duck crepe pockets with hoisin and julienned carrot (*dairy free*)

Hijiki omelette with smoky eggplant, tahini miso and pickled carrot (*gluten free, dairy free*)

Asparagus spears with parmesan and basil rolled in a chive crepe (*gluten free*)

Bright green pea blini with mascarpone and house cured vodka and beetroot gravlax (*gluten free*)

RICE PAPER ROLLS + NORI + THAI RICE PURSES

Chili cashew tofu larb with cucumber, lime and ginger (*vegan, gluten free*)

'Nasi lemak' – Coconut rice ball topped with chili jam, shaved cucumber, soft boiled egg and dried shallots (*gluten free, dairy free, vegetarian*)

'Nasi lemak' – Coconut rice ball topped with chili jam, shaved cucumber, crispy tofu and dried shallots (*gluten free, vegan*)

Vietnamese rice paper rolls filled with pulled chicken, cucumber, Vietnamese mint and Szechwan sesame pepper sauce (*vegan option included, gluten free*)

Vietnamese rice paper rolls with marinated tofu, peanut satay sauce, Wombok cabbage and mint (*gluten free, vegan*)

Vietnamese rice paper rolls with rare roast beef, Wombok cabbage with chilli mayonnaise, dried shallots and coriander sprigs (*vegan option included, gluten free*)

Vietnamese rice paper rolls with coconut, lime and crunchy Asian greens (*gluten free, vegan*)

Black rice nori rolls with avocado and pickled ginger (*gluten free, vegan*)

Nori cones with smoked trout, Enoki mushrooms, crushed sesame seed paste and pickled bean shoots (*gluten free, dairy free*)

Nori cones with sweet potato, Enoki mushrooms, sesame and miso (*gluten free, vegan*)

Thai wild rice purses with chicken and lime (*served warm*)

Thai tofu, wild rice, lemongrass and lime purses (*vegan, served warm*)

PIES + PASTRY + TARTS

Comté cheese, caramelised onion and Tasmanian pepperberry in crispy filo (*vegetarian*)

Middle Eastern lamb and filo 'cigars' (*served warm*)

Bastila – Moroccan chicken parcel with fragrant spices, layered with icing sugar, almonds and cinnamon

Rosemary scented polenta friands with red pepper, feta and olive tapenade (*vegetarian, served warm*)

Beef, Burgundy and thyme pies with vine fruit and tomato house made sauce (*served warm*)

Qassatat – Maltese ricotta, pea, broad bean and feta short pastry (*vegetarian, served warm*)

Swiss brown mushroom, truffle oil on creamy polenta pillow (*vegetarian, gluten free, served warm*)

Italian vegetarian mushroom bologna tarts with fresh ricotta topping (*vegetarian, served warm*)

Braised leek, green peas and mint frittata with caramelized onion (*vegetarian, gluten free*)

Veal and tarragon fluted pies served with house made vine fruit chutney (*served warm*)

Miniature spinach, feta, mint, dill rustic filo parcels (*vegetarian, served warm*)

Italian sausages with finocchio and mustard béchamel in puff pastry (*served warm*)

Samosas – coconut curried vegetable parcels in hand rolled filo (*vegan, served warm*)

Pine, King, Oyster and Swiss brown mushroom open tartlets in perfect crème butter puff pastry (*vegetarian, served warm*)

Smoked salmon and chèvre tartlets topped with fresh chives (*served warm*)

OTHER IDEAS

Pintxos - Green honey dew melon with prosciutto, basil leaf and "torn" buffalo mozzarella (vegetarian included) (gluten free)

Pintxos - New seasons fig with candied walnut and "torn" buffalo mozzarella (vegetarian, gluten free)

Freshly cooked dolmades with currants, cinnamon and lemon scented rice served with yogurt and mint (gluten free)

Asparagus spears (in season) with salsa verde (gluten free, vegan)

Lacy potato roesti with smoked beef, aöli and red onion marmalade (gluten free, dairy free)

Citrus bruschetta with creamy blue cheese and caramelized apple (gluten free)

Platter of crudités and house made dips (seasonal)

CHEESE

A selection of Australian cheeses with home-made Lavosh bread, biscotti, quince paste and fruits

DESSERT + SWEETS

Local organic raspberry tartlets

House-made chocolate and walnut brownie (gluten free)

Chocolate, fresh fig and walnut friands topped with ganache and crushed caramelised walnuts (gluten free)

Almond and rosewater friands with frosting and rose petals (gluten free)


Fruit shasliks (seasonal)

BOWL FOOD

Served warm in individual bowls/dishes with cutlery as required

Slow cooked veal ragu with white wine and porcini mushrooms with bucatini pasta topped with Grana Padano parmesan cheese (gluten free pasta upon request)

Eggplant parmesan layered with parmesan, almond meal, tomato passata, fresh basil and buffalo mozzarella (gluten free)



Jasmine fried rice with fresh corn kernels, carrot, egg, peas, silken tofu, roasted cashews, tamari, spring onion and dried shallots (*gluten free*)

Moroccan lamb tagine with prunes and apricots topped with a sweet potato mash (*gluten free*)

Sri Lanka tofu, coconut and vegetable curry with basmati rice and crumbled poppadums' (*vegan, gluten free*)

Greek lamb moussaka layered with baked eggplant, cinnamon, Kefalograviera and bechamel sauce (*gluten free*)

Daube - Traditional French cassoulet of beef braised in wine, with vegetables, garlic and Herbes de Provence (*gluten free*)