

Cocktail

MENU

Cocktail parties with canapés are perfect for an evening designed for maximum mingling. Our team circulate and serve your guests a selection of delicious canapés

COLD CANAPÉS

- Caramelised onion and thyme tartlets with feta (V)
- Tuna tartare tacos (DF)
- Confit tomato and basil bruschetta with extra virgin olive oil (VG/DF)
- Grilled Spencer Gulf prawns with Korean chilli mayonnaise (GF)
- Prosciutto, bocconcini with balsamic molasses (GF)
- Roast beef en crouete with cornishons and horseradish cream

HOT CANAPÉS

- Mini margherita pizza (V)
- Eggplant and avocado chips with guacamole (VG)
- Vegetable spring rolls with sweet chilli dipping sauce (VG)
- Balinese chicken satay with peanut sauce (GF)
- Harrissa spiced lamb kofta with honey yoghurt sauce (GF)
- Roasted pumpkin porcini arancini with tomato chutney (V)
- Fried cauliflower and broccoli pakoras (GF/DF/VG)

V = vegetarian VG = vegan DF = dairy free GF = gluten free



PRICING & MENU

CANAPÉS PRICING

Minimum numbers for cocktail catering is 30 adults. Serves approx. 6pc / per person / per hour.

Option one

2 hour service

Select 3 cold and 3 hot canapés

\$55 PER PERSON

Option two

3 hour service

Select 4 cold and 4 hot canapés

Select 2 substantial menu items

\$85 PER PERSON

Additional cold or hot canapés

\$7pp. per item

Additional dessert canapés

\$6pp. per item

SOMETHING MORE?

Choose from the selection of substantial canapés, sliders, platters and desserts for something a little more.

Substantial canapés \$10pp. per item

Roasted pork sliders with Asian slaw and Korean chilli mayo

Cheeseburger sliders with tomato chutney

Butter chicken with fragrant basmati rice (GF)

Chickpea masala with saffron rice (VG/GF)

Crumbed fish and chips with dill and lemon aioli

Platters \$90 per platter

South Australian cheese platter with lavosh, nuts and fruit

Antipasto selection with dips, olives, pickled vegetables, local cured meats and assorted breads

Seasonal fresh fruit platter

Desserts (Select 2) \$12pp.

Chocolate mousse with cointreau marinated strawberries

Cardamom and rose panna cotta

Passionfruit cheese cake

Chocolate and fig brownie with walnuts (GF)

Macaroon (GF)

Hot cinnamon churros (GF)

Kids platters \$50 per platter

Nuggets and chips

Pies, pasties and sausage rolls

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