



COCKTAIL PARTY

Recommended catering:

Light 4-5 canapés per guest

Medium 6-8 canapés per guest

Meal replacement 8-10 canapés per guest

Minimum order per smaller canapé choice is 25 pieces

SAVOURY

Oyster ~ natural * 3.5

Housemade sausage rolls w/ ketchup 3.5

Mini Aviary burger 5

Mini spiced chicken burger, chipotle, slaw 5

Mini crumbed fish burger, tartare sauce 5

Polenta chips, herb mayo, pecorino * 3

Zucchini fritters, cashew sorrel cream * 3

Beetroot falafel, herb salad, pickles, yoghurt sauce * 3.5

Tandoori chicken skewer, cucumber yoghurt, lime * 4

Porcini croquettes, parmesan, aioli 4

Prosciutto and herb arancini 3.5

Cauliflower and walnut arancini, pecorino 3.5

Crispy lamb ribs, saltbush, chilli * 5

Duck liver pâté, pineapple, juniper, brioche sandwich 4

Taramasalata * 40

Mixed Italian salami platter * 100

Antipasti platter, salami, cheese, pickles, olives * 150

SWEET

Flourless chocolate bar, crème fraiche * 4

Mini panacotta, broken pistachio biscuit, rhubarb 5

CHEESE STATION

The perfect focal point for arriving guests

A selection of Calendar Cheeses [3kg] with lavosh, bread, quince paste & apple * 520

Some items may be prepared to accommodate dietary requirements upon request, please ask when ordering

*May be prepared gluten free **

Menu is subject to change due to availability of seasonal produce

We can also tailor menus for seated dining events. Please speak with our Event Coordinator