



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

Corn croquettes, chilli jam 3

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

Grilled lemongrass chicken, chilli, lime leaf * 4

Pea, pecorino, summer herb arancini 3.5

Pork belly fritters, pickled plums 4

Scallop, pea puree, mint vinaigrette * 5

Jalapeño popper, parmesan, pangrattato 5

Crostini, pork rilletes, pickled rhubarb 4

Baba ganoush with rosemary flatbread * 40

Mixed Italian salami platter * 100

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

SWEET

Champagne jelly, strawberry, elderflower * 4

Mini panacotta, grappa, raspberries * 5

Petit four – chocolate and Don Julio tequila 3.5

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