

Our Kitchen Table

We are happy to advise you with your menu selections and alter our food to your tastes and dietary requirements

We can provide full Staff, Bar & Hiring services

Quantity guide

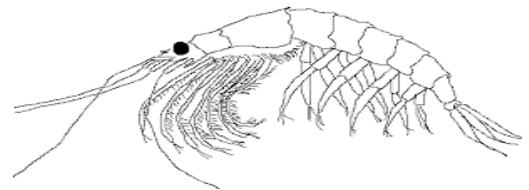
Light nibbles; 5 – 6 pieces pp (approx 2 hour function)
Medium grazing; 7 – 9 pieces pp (approx 3 hour function)
Dinner; 10 – 12 items pp (approx 4 – 5 hour function)
Minimum order – 24 of each piece

Cocktail food menu



Vegetarian

- Smashed avocado, feta and olive bread bruschetta with sunflower praline 3.5
- Minted pea croquettes with honeyed sour cream 3.8
- Smokey polenta chips with romesco 3.8
- Taleggio arancini, caramelised pumpkin puree 4.5
- Spicy corn and coriander fritters with chilli jam 4.5
- Zucchini & Haloumi fritters with dukkha and tahini yoghurt 4
- Truffled mushroom and fontina Croque monsieur with rosemary and honey glaze 4.5
- Kohlrabi, green apple and mint salad 4.5
- Masala curried potato with spiced yoghurt samosa 4.8
- Goat's cheese cake with red onion jam 4



Seafood

- Maple/soy salmon brochette with pickled ginger 4
- Lemongrass prawn popper with chilli jam and peanuts 4.5
- Beetroot cured salmon with pickled cucumber & goats cheese 4
- Pork and prawn steamed shumai dumplings with spring onion and ginger salad, vinegar dressing 4
- Flathead, pea and lemon arancini with saffron aioli 4.5
- Rice vinegar ceviche of tuna with wasabi aioli and sticky rice 4.5
- Mexican oyster shots, smoky salsa, cumin crema & corn chips 5
- Crispy ocean trout goujons with lemon and parsley aioli 4
- Thai sticky prawns with chilli caramel, coconut & fried shallots 4.5
- Smoked trout and lemon croquettes with tartare 4

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Poultry

Brioche crusted duck liver parfait with raisin syrup 4

Peking duck rice paper rolls with cucumber and hoisin 4.5

Moroccan chicken bisteeya with cinnamon dust 4.5

Rice fried quail - sriracha aioli 4

Crispy chicken lollypops 4

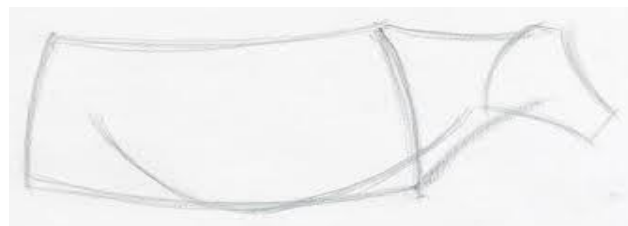
Pulled chicken sliders – kohlrabi slaw 5

Confit duck leg pie with sour cherry chutney 4.5

Soy braised chicken and cashew bao 4.5

Chicken & avocado taco 4

Roast chicken, toasted almond, parsley and grainy bread sandwich points 3



Pork, Beef & Lamb

Asparagus, pancetta and goats cheese tarts 3.5

Roo slider with bush tomato chutney 4.5

Sticky Asian pork spare ribs with spicy sauce 5

Dutch beef croquettes with seeded mustard mayonnaise 4.5

Chorizo sausage roll with sofrito relish 4.5

Scotched green olives with spicy yoghurt and green sauce 4.5

Shawarma spice crusted smoked lamb cutlet - baba ganoush 8

Lebanese sticky honeyed lamb pasties with sesame 4

Croque monsieur with Dijon aioli and parsley dust 4

Maple bacon and gruyere stuffed profiteroles with watercress 4