

# Cocktail

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## Cold Bites

- Smoked pork with apple and raisin compote, celeriac chard (gd)
  - Cucumber, avocado mousse, dill and EVOO (vgd)
- Chipotle parmier with shredded free-range chicken, grapefruit and parsley
- Handmade poppyseed lavosh, roasted pumpkin and candied walnut (vgd)
- Roman artichoke grilled with tahini and eggplant gremolata (vgd)
  - Brichetti sticks with serrano and truffled parmesan oil (d)
- Soy glazed eye fillet, pickled seaweed and ginger crisp (gd)
- Huon salmon rilette, toasted rye sourdough and chard leaf
- Compressed watermelon, whipped feta & Maleny honey (vg)
  - Swordfish ceviche, toasted coconut & chilli (gd)
- Chefs selection of sushi with soy & wasabi (gd), v on request
  - Peking duck wraps, cucumber, shallots & hoisin sauce (d)

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## Hot Bites

- Thai chicken and crushed peanuts with palm sugar dressing (g)
  - Slow confit duck pie with house made kim chi
  - 14 spiced Southern chicken tulip with smoked aioli (g)
  - Sweet potato, date and cumin fritter with mango relish (vgd)
- Braised lamb beignet with almond crumb and roasted garlic mayonnaise
- Tempura snapper fillet with minted pea kewpie mayonnaise (gd)
- Beetroot and goats curd arancini with manuka crème fraiche (vg)
  - Steamed pork gow gee with matcha salt and nuoc-cham
  - North Indian beef filo, sesame seed and coriander sambal
  - Crunchy popcorn cauliflower with sweet corn aioli (vgd)
  - Spiced lamb köfte & mint scented labne (g)

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## Bigger Bites

- Grass fed beef cheese burger, tomato relish, American mustard, swiss cheese & pickles
  - Char grilled haloumi slider & red capsicum with avocado aioli (v)
  - Lamb kofte, cucumber yoghurt and garlic flat bread
- Queensland reef fish cerviche taco, pickled cucumber, crispy sprouts & coriander (d)
- Thai green prawn curry salad, shaved green mango, cashews & toasted shaved coconut (g)
- Barbequed chicken pretzel roll, caramelised pineapple & eggplant

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## *Fork Items*

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Tempura zucchini flower, fire roasted capsicum, Danish feta with cabernet sauvignon vinegar (vg)  
Liquorice braised beef with Paris potato and choron sauce (g)  
Steamed salmon fillet, roasted eggplant with tahini & cumin beurre blanc (g)  
Roasted and pressed pork belly with pickled fennel slaw, apple puree and chardonnay dressing (gd)  
“Zen” fish and chips, beer battered salted cod, parmentier potato and tomato relish (gd)  
Caramelised gnocchi, pepperonata, tomato sugo & basil with pecorino (v)

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## *Sweet Bite*

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Rosewater mini doughnuts with lavender scented cream (v)  
Cannoli filled with sweetened ricotta & chocolate (v)  
Black currant marshmallow, berry gel & dried black currants (vgd)  
Lemon drizzle energy bliss ball (vg)  
Cocoa walnut sticky fudge pudding (v)  
Pan fried & roasted pear, lychee & crème fraiche & lemon balm (vg)

valid until 31st March 2019

D – Dairy Free

V – Vegetarian

G – Gluten Free

**ZENCATERING**