

# Cocktail

## COLD BITES

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Peking duck wraps, cucumber, shallots & hoisin sauce (d)  
Truffle whipped brie & wild mushroom tart, baby parsley (v)  
Rare seared eye fillet of beef, served on pomme fondant, cream of mustard & baby parsley (g)  
Parmesan & rosemary sable, Maleny goats curd (v)  
Chef's selection of sushi with soy sauce & wasabi (gd), v on request  
Black egg crêpe, Atlantic salmon tartare, kewpie mayonnaise & baby dill (g)  
Edamame & avocado filled marinated zucchini roulade (vgd)  
Fresh Vietnamese rice paper rolls, spicy Nham Jim dipping sauce (vgd)  
Mustard marinated tartare of Black Angus beef & parsley salad (gd)  
Spanner crab mayonnaise served on crostini, apple & fennel salad, baby coriander (d)  
Asian inspired Mooloolaba yellow fin tuna, cucumber & olive oil pearls, baby coriander (gd)  
Marinated globe artichoke hearts, black olive tapenade, crisp puff pastry (v)  
Petite salad of smoked chicken, grilled peach salsa (gd)  
Swordfish ceviche, coriander, compressed cucumber & tomato salsa (gd)

## HOT BITES

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Twice cooked pork belly, citrus caramel & roasted jasmine rice (gd)  
Crispy polenta cakes, topped with mushroom ragu (vg)  
Mooloolaba prawn dumpling, green tea salt & wasabi emulsion (d)  
Baby beef & burgundy pie, veal jus & smoked tomato ketchup  
Wild mushroom & parmesan croquette, black truffle mayonnaise (vg)  
Veal ragoût filled saffron arancini, gremolata mayonnaise (g)  
Malaysian fried chicken with peanut sauce (d)  
Spiced lamb köfte & mint scented labneh (g)  
Steamed pork Gyoza with sesame & spiced black vinegar  
Coated olives & spicy yoghurt (vg)  
Teriyaki salmon skewer, wasabi mayonnaise (d)  
Chicken, prawn & water chestnut spring roll & fermented chili bean dipping sauce (d)  
Crisp breast of South Australian lamb & salsa Verde (g)  
House made Alexandrian falafel, cumin & garlic yoghurt (vg)

## CHEF'S SIGNATURE CANAPE

Oyster Kilpatrick, pancetta shard and worcestershire sauce (g)

ADD \$2.20 pp

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*Minimum 30 people  
Staff & chef charged additionally*

## BIGGER BITE

from \$6.05 pp

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Baby Black Angus cheese burger, tomato jam, American mustard mayonnaise, Swiss cheese & spiced pickles

Zen hot dog, caramelised onion, American mustard & house made smoked tomato ketchup

Enoki mushroom Bánh xèo, fresh showpeas, green chilli, Asian herbs, sweet sesame soy sauce (vgd)

Crispy pork belly slider with pineapple, chilli & coriander salsa

Shredded hoisin chicken bao, pickled vegetables, green eschallot, cucumber & coriander, toasted sesame seeds (d)

Lamb köfte slider with harissa & garlic scented labneh

Baked mushroom & garlic slider, spinach, caramelised onions & Swiss cheese (v)

## CHEF'S SIGNATURE BIGGER BITE

Grilled Moreton Bay bug sub, ice berg lettuce, bloody Mary aioli

ADD \$3.30 pp

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## BOWL FOOD

from \$12.65 pp

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Rare roasted Vietnamese beef salad with basil, Nham jim & roasted peanuts (g)

Cajun spiced calamari and chips, chipotle sauce, served in bamboo cone (d)

Slow cooked lamb shoulder, eggplant pureé, watercress salad with golden shallots & french dressing (gd)

Free-range buttermilk fried chicken with red cabbage slaw & hot sauce

Ricotta gnocchi, forest mushroom, rocket, mushroom cream, parmesan shavings (v)

Zen steak, duck fat roasted potatoes & sauce béarnaise (g)

Twice cooked pork belly, pickled carrot salad, garlic yoghurt & baby coriander (g)

Roasted eggplant, black garlic & labneh (vg)

## SWEET BITE

from \$4.40 pp

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Warm mini apple & cinnamon pie, crème chantilly (v)

Valrhona petit pot au chocolat (vg)

Tarte au citron (v)

Individual banoffie pie (v)

Mini chocolate filled churros with cinammon sugar (v)

Rose scented panna cotta, pistachio tuille (v)

*Minimum 30 people*

*Staff & chef charged additionally*

## HAM STATION (min 40)

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Glazed ham / Freshly baked bread rolls & condiments

## SEAFOOD STATION (min 40)

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Fresh king prawns / shucked oysters / Selection of condiments

## STEAMED BAO STATION (min 30)

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Shredded hoisin chicken / Bao / Pickled daikon / Salted cucumber / Fresh coriander salad / Toasted sesame seeds

## SLIDER STATION (min 30)

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Crispy pork belly slider with pineapple, chilli & coriander salsa

Baked mushroom & garlic slider, spinach, caramelised onions & Swiss cheese (v)

Baby Black Angus cheese burger, tomato jam, American mustard mayonnaise, Swiss cheese & spiced pickles

Buckets of roasted herbed wedges

## RAMEN BAR (min 30)

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Choice of rich pork based or miso broth

Thin noodles, half seasoned soft boiled eggs

Thinly sliced roasted pork belly

Asian mushroom & tofu

Chilli oil, bean sprouts, toasted sesame seeds, spring onion

## ANTIPASTO & CHEESE STATION (min 50)

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Selection of mixed meats, grilled & marinated vegetables

Chef's selection of 3 cheeses

Fresh & dried fruit

Lavosh & a selection of breads

## ICE CREAM STATION

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Selection of ice creams, chocolate and butterscotch sauce, brownie pieces, sprinkles, cones & bowls

*\*\*Freezer must be accessible*

*Minimum 30 people*

*Staff & chef charged additionally*