

FOOD AND EVENT

GIPPSLAND

COCKTAIL PARTY MENU

COCKTAIL DRINKS

Chi Chi	vodka, coconut cream, pineapple juice
Lychee Martini	gin, vermouth, lychees
Harvey Wallbanger	vodka, Galliano, orange juice, orange slice
Mulled wine	allspice, berries, red wine, port, sugar, citrus peel
Champagne Cocktail	brandy, champagne, orange, cherry, bitters, sugar
Cuba Libre	rum, lime juice, cola
Moscow Mule	vodka, lemon juice, ginger beer, mint
Salty Dog	vodka, lemon juice, salt, grapefruit juice
Buck's Fizz	orange juice, grenadine, champagne
Classic Pimms	Pimms, ginger ale, lemonade, lemon and orange slices, cucumber peel, mint

COLD CANAPÉS

Tomato and cucumber gazpacho soup with a dash of vodka	v
Petit lemon myrtle scones topped with salmon and dill cream	
Prosciutto, basil, kalamata olive, crostinis	
Fresh shucked oysters natural or gin and lime dressed	
Spiced sweet and sour kingfish ceviche on pickled daikon	
Cured ocean trout on tiny lavender piklets, citrus crème	
Free range poached chicken, chive, parsley sandwich points	
Rare seared tuna, nori, cucumber salad, wasabi vinaigrette	
Tea smoked lamb fillet on baba ghanoush, tomato basil salad	
Rare roast peppered beef on fat polenta chips, horse radish cream	
Bulgarian feta, Spanish onion, oregano, lemon thyme tartlets	v
Sushi rolled in nori and black sesame spices with pickled vegetables	v
Heirloom tomato, basil, buffalo mozzarella forks, Grassy Spur olive oil	v
Twice smoked ham, green tomato relish, vintage cheddar sandwich pillows	
King prawns, peanut and tamarind caramel, Thai herb salad	
Mount Zero olive dampers topped with chorizo and onion jam	

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HOT CANAPÉS

Yakitori chicken and spring onion bamboo forks
Duck and plum dumplings, ginger hoi sin sauce
Chermoula spiced chicken with pomegranate orange salsa
Salmon, blue eye, lemongrass, and galangal fishcakes
Pork and prawn sui mai with water chestnut on lotus leaves
José's Chilean bean and red pepper spiders to die for v
Braised pork leg, prune and current pie, green apple relish
Asparagus, pea, mascarpone tarts, almond herb crust v
Lamb koftas with cucumber and sumac yoghurt
Barbequed kingfish, kaffir lime, chilli, spring onion skewers
Potato and vegetable fried samosa, corn and coriander relish v
Swiss brown mushroom, gruyere, parsley and truffle oil, arancini v
Tea cups of Cuban black bean soup 'Potaje', it sings with taste v
Buckwheat, sweet potato, pistachio, sumac pastry wrapped parcels v
Baby beef and Guinness pies, whipped potato, organic tomato chutney
Seven spiced fried chicken, honey black sesame glaze
Bite sized steamed dim sims in schezuan salt, Xo sauce

SWEET CANAPÉS

Tempt your sweet tooth, sweet canapés are all served in mini pots and glasses

Chai tea panna cotta
Peach and raspberry trifle pots
Fresh berries with dessert wine sabayon
Pots of dark chocolate brûlée
Apple and buttermilk treacle fritters
Cherry clafouti with candied almonds
Black forest trifle, morello cherry compote
Banana sticky date pudding, rich butterscotch sauce
Dainty tea cups of coffee, chocolate, Cointreau mousse
Honey mascarpone mousseline with sponge finger biscuit
Port soaked raisins, glazed ginger bread and butter puddings
Snow dust rosewater Turkish delight, almond nougat, chocolate sauce to dip
Eton mess, wild strawberries, crushed meringue, vanilla cream

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MORE SUBSTANTIAL

Substantial cocktail items are served in individual bowls, boxes or small plates and are designed to be filling and easy to eat standing up

Harira lentil, chickpea and vegetable soup in a tea cup	v
Roast pumpkin, spiced couscous, spinach, ricotta and almonds	v
Quinoa tabouli with sumac root vegetables, pomegranate dressing	v
Dark Ale Flemish beef stew on crushed local potatoes	
Red Thai vegetable curry, jasmine coconut rice	v
Fish and chips individually coned, homemade tartar sauce	
Ras el hanout spiced lamb, buckwheat, mint and parsley salad	
Portobello, Swiss brown mushroom, spinach and basil risotto	v
Five spiced pork, rice noodles, mandarin, wombok, bok choy salad	
Smoked trout, shaved cucumber, dill caper cream cheese baguettes	
Tandoori chicken skewers, cumin saffron rice, mint coriander yoghurt	
Orecchiette pasta with radicchio, broad beans, garlic, white wine, Parmesan	v
Steamed Chinese pork and red bean buns in jumbo bamboo baskets	
Barbequed chorizo sausage, smoked paprika, green beans, kipfler potato, tomato	
Persian spiced lamb, pomegranate, feta, mint, vegetable salad	
South Indian spiced cauliflower, okra and potato curry with naan bread	v
Gnocchi with Gippsland ricotta, green vegetables, lemon, parsley and pinenut salsa	v

MUNCHIES AND PLATTERS

Something extra for a late night top up

Food and Event antipasto platters to graze on
Gourmet baguettes and ribbon sandwiches
Mini hearty beef pies with potato crust, tomato relish
Berry's Creek cheeses with all the trimmings to match
Homemade selected dips, vegetable crudités, crostini and breads
Champagne doused seasonal fruits and sweet spiced strawberries
Homemade pork, orange and vegetable sausage rolls to munch on
Port and cinnamon vases of poached fruits with vanilla bean ice cream
Jumbo Asian baskets of fried spring rolls, dim sims and vegetable curry puffs
Assorted mixed sandwich platters to share

Serves 8 to 10 guests per platter

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TASTING TABLES

Tasting tables are a great way to expand your canapé function without formal dining

TAPAS TABLE

Spanish tapas, cheese and zucchini tortilla, sliced Jamon, local spiced olives, piquillo red and green peppers, tomato, chili, black mussels, marinated sardines and smoky paprika flat bread

THE OCEAN TABLE

Pacific oysters, accompaniments to match, white wine, dill, lemon poached mussels, ice vases of whole king prawns with lemons, limes, cocktail and tangy tartar sauce, and chilled chilli wok spanner crab

MEDITERRANEAN TABLE

Homemade antipasto, grilled eggplant and zucchini, balsamic marinated field mushrooms, rosemary, garlic kalamata olives, baked baby beetroots, Italian salami, feta in olive oil, hummus, crusty bread

GRAND DESSERT TABLE

Grandma's pavlova with passion fruit and strawberries, double silk chocolate cake, banana bread in rich caramel sauce, fruits in season, whipped vanilla Gippsland cream, flourless orange almond cake, port soaked blood plums, decadent chocolate mousse

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“OLD WORLD CHARM AND SERVICE WITH A MODERN TWIST”