



Cocktail Finger Food Menus

Our Cocktail Finger Food menus are inclusive of all Serving & Cooking Equipment required for your specific menu.

If you wish to create your own menu, please select from any items listed and we can requote this for you.
For a more substantial Cocktail style menu, please see our 'Bites & Bowls Menus'.

*Can be Gluten Free (additional costs may incur)

Cocktail Menu #1

6 Items: Recommended service time 1.5 hours

Perfect for a Corporate Mid-Week Cocktail Event

Cold Bites

Three Cheese Tart * (V): Mascarpone, Fresh Parmesan & Neufchâtel, light pastry case

Beef Baguette*: Rare - Mushed Peas – Ricotta – Tiny Greens

Salmon Blinis: Horseradish crème avocado mousse, micro herbs

Spiced Pumpkin Tart * (V): Onion Jam – Chevre

Warm Bites

Arancini Bites (V): Arancini – Porcini – Shitake – Champagne

Chorizo Prawn Skewers (GF): Grilled – Herby Yogurt

\$24.75 - 20+ Guests (inclusive of equipment)

Staff costs apply





Cocktail Menu #2

8 Items: Recommended service time 2 hours

Cold Bites

Salmon Bruschetta (GF): Fennel- Avo- Tomato- Crisp Tortilla

Mix Fungi Tart * (V): Goats Chevre

Oriental Beef Carpaccio: Rare Beef- Wasabi Two Ways- Poor Man's Parmesan- Truffle Mist – Nori

Warm Bites

Kimchi Mac & Cheese Bites (V): Chipotle Crema

Pork Belly (GF): Crispy Sweet Glaze – Pineapple – Pepper – Chilli Salsa

Fish Taco: Shredded - Softshell- Green Salsa- Riata

Indian Chicken Skewers (GF): Dry Rubbed Charred – Fresh Riata

Baked Spinach & Fetta Puffs (V): Savoury spinach & feta mix, puff pastry bite

\$29.15pp - 20+ Guests (inclusive of equipment)

Staff costs apply





Cocktail Menu #3

8 Items: Recommended service time 2 hours

Cold Bites

Duck Blinis: Rosé Duck Breast with Micro Slaw & Hoisin

Black Sesame Bun (V): Black Sesame Bun/ Roast Veg/ Seasonal Goodies

Zaatar Chicken Tart *: Chicken – Middle Eastern Spices – Yoghurt

Warm Bites

Yakitori Chicken Skewers (GF): Kewpie

Arancini Bites: Porcini, Shitake, Field, and Champignon mushrooms - Pesto Mayo

Korean Pork Gyozas: Garlic Soy

Bigger Bites

Smoked Brisket Slider: Tennessee Smoked Brisket- Pickled Red cabbage

Baby Bao Buns Asian Veg (V): Fluffy steamed Bao Buns, Asian Vege, Nuoc Cham Dressing

\$35.75pp - 20+ Guests (inclusive of equipment)

Staff costs apply





Cocktail Menu No 4

10 Items: Recommended service time 2.5 hours

Cold Bites

Spiced Pumpkin Tart * (V): Onion Jam – Chevre

King Prawn & Avocado Baguette: Herby Mayo – Greens

Tandoori Chicken Tartlets: Mint Yoghurt

Salmon Bruschetta (GF): Fennel- Avo- Tomato- Crisp Tortilla

Warm Bites

Peking Duck Spring Roll: Plum Dipper

Kimchi Mac & Cheese Bites (V): Chipotle Crema

Balinese Beef Skewers (GF): House made Peanut Sauce – Lime

Bigger Bites

Karage Chicken Bao Bun: Kewpie Mayo

Smoked Brisket Slider: Tennessee Smoked Brisket- Pickled Red cabbage

Lamb Chorizo Pastries: Tomato Relish

\$41.85pp - 20+ Guests (inclusive of equipment)

Staff costs apply





Alternate Menu Item Selections

*Can be made Gluten Free (may incur cost)

Cold Bites

Roast Vegetable Bruschetta (GF, Vegan): Roasted Mediterranean vege, EVOO

Tandoori Chicken Tartlets*: Mint Yoghurt Dressing

Black Sesame Buns (V): Black Sesame Bun/ Roast Veg/ Seasonal Goodies

Zucchini Aglio olio Salad (GF, Vegan): Zucchini 'Pasta' Spirals, EVOO, chilli, garlic, basil

Hummus Tart* (V): Harissa – Coriander

Smoked Salmon Blinis: Horseradish crème avocado mousse, micro herbs

Lotus Chips (GF, Vegan): Seaweed & chilli salt seasoning

Caprese Skewers (GF/V): Bocconcini, heirloom tomato, basil, pesto

Warm Bites

Piggy Backs (GF): Charred Scotch – Pork Crackle

Balinese Beef Satays (GF): House made Peanut Sauce – Lime

Baked Spinach & Fetta Puffs (V): Savoury spinach & feta mix, puff pastry bite

Chorizo Prawn Skewers: (GF) Spicy Chorizo, West Australian Prawns, Herby Yoghurt Dressing

House made Pork & Fennel Sausage Rolls: Petite pork & fennel sausage roll, tomato
Relish

3 Cheese Tarts* (V) Mascarpone, Fresh Parmesan & Neufchâtel, light pastry case

King Island Beef Pies: King Island Beef, rich gravy, flaky pastry

Indian Chicken Skewers (GF) Indian Spices, char grilled, raita

Cauliflower Satay & Dried Fruits (G/F, Vegan): Roasted Cauliflower, house made satay sauce,
dried fruits

Assorted Gourmet Quiche: Assortment of mini gourmet quiches



Bigger Bites

Pulled Pork Sliders: Slow roasted – spicy apple slaw - brioche

Barramundi Burger: Grilled Barramundi – Aioli – brioche bun

Karage Chicken Burger: Kewpie Mayo

Pulled Lamb Sliders: Garlic Mayo

Pork Belly Sliders: Slow roasted pulled pork, served with a spicy apple slaw, in a sweet brioche slider

Petit Fours to Finish

Your choice of the following Petit Fours tray served to your guests

Mini Eclairs

Filled with smooth Crème patissiere in assorted flavours

Petit Four Passion Tarts

Choc lined tart shells filled with:

Chocolate Hazelnut, Pear & Chocolate, Apricot & Almond, Lemon, Confit Apple, or Vanilla

Assorted Mini Macarons

Mini, delicate, and creamy Mousseline sandwiched between almond meringue biscuits in a variety of flavours

\$2.20 each



Staffing – Estimated Staffing Requirements

Your requirements are dependent on your venue, location, menu, and guest numbers.

You will require qualified Chef/s & Service Staff to prepare and serve your menu; our quote includes travel to and from the venue and a standard set up time of 1 hr to set up kitchen and service area.

Our service team will arrive 1 hr prior to your service time to ensure all food is ready for guest arrival. Upon completion of your event our 1 hr pack down time ensures all food and equipment is removed and the kitchen area is cleaned prior to departure.

If you require set up prior to your event, please let us know when finalising your event details.