



Bites & Bowls No 1

Our Bites & Bowls menus are inclusive of all Serving & Cooking Equipment required for your specific menu.

The entire menu will be tray served to your guests allowing them to mingle and eat, without the need for tables and chairs.

Five (5) items of Finger Food and three (3) substantial Bowl/Fork dishes - recommended to be served to your guests over a period of two (2) hours.

Should you require an extended service time to allow for speeches during the meal, please let us know and we can arrange this to suit your plans. '.

*Can be Gluten Free (additional costs may incur)

MENU

Bites

Salmon Blinis: Tasmanian Smoked Salmon, horse radish crème avocado mousse

Malay Chicken Skewers (GF): Peanut Satay Sauce

Mixed Fungi Tarts* (V): Goats Chevre

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

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

Bowls (select 3)

Additional Bowls \$7.50 each

Madras Beef Curry (GF) Indian Spices/Beef/Raita/Rice

Pulled Beef Brisket Slider Tennessee Beef Brisket- Pickled Red cabbage

Pumpkin & Ricotta Ravioli (V) Pumpkin Ravioli/Napolitana Sauce

Thai Green Chicken Curry (GF, DF) Thai Spices/Coconut Cream/Rice

Butter Chicken (GF, DF) Chicken/Mild Spices/Tomato/Coconut Cream/Rice

Teriyaki Chicken A crowd favourite, served with steamed rice

Tempura Fish & Beer Chips Crisp tempura fish & beer battered fries served in bamboo cones with Aioli

Spinach & Ricotta Tortellini Puttanesca (V) Fresh Spinach & Ricotta Pasta/Tomato & Basil Sauce

Chickpea Marsala (GF, Vegan) A hearty, saucy chickpea and tomato dish with warming spices served with steamed rice

Thai Massaman Beef Curry (GF) A creamy curry full of aromatic spices, beef, coconut milk, peanuts & potatoes served with steamed rice.



\$41.60pp - 30+ Guests (inclusive of equipment)

Staff costs apply

You may wish to add some Petit Fours (below), [Tea & Coffee](#) or a [Beverage Package](#)

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



Alternate Bites Selections

May incur additional costs

*Can be made Gluten Free

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

Hummus Tart* (V): Harissa – Coriander

Duck Blinis: Rosé Duck Breast with Micro Slaw & Hoisin



Lotus Chips (GF, Vegan): Seaweed & chilli salt seasoning
Salmon Bruschetta: (GF) Fennel, Avo, Tomato, Crisp Tortilla
Spiced Pumpkin Tart*: Spiced pumpkin puree, onion jam, goats chevre
Beef Baguette*: Rare Beef, mushy peas, ricotta, micro greens
Zaatar Chicken Tart*: Chicken, Middle Eastern Spices, Yoghurt
Caprese Skewers (GF/V): Bocconcini, heirloom tomato, basil, pesto

Warm Bites

Piggy Backs (GF, DF): Charred Scotch – Pork Crackle
Balinese Beef Satays (GF, DF): 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
Pork Belly (GF, DF): Crispy – Sweet Glaze – Pineapple – Pepper – Chilli Salsa
Gluten Free Vegan Pastries (GF, Vegan): A selection of Gluten Free Vegan goodies
3 Cheese Tarts* (V): Mascarpone, Fresh Parmesan & Neufchâtel, light pastry case
King Island Beef Pies: King Island Beef, rich gravy, flaky pastry
Malay Chicken Skewers (GF, DF): Peanut Satay Sauce
Salt & Pepper Squid: Chilli Aioli
Kimchi Mac & Cheese Bites (V): Chipotle Crema
Baked Spinach & Fetta Puffs (V) Savoury spinach & feta mix, puff pastry bite
Assorted Gourmet Quiche: Assortment of mini gourmet quiches

Alternate Bowls or Bigger Bites

Pulled Pork Sliders: Slow roasted – spicy apple slaw - brioche
Barramundi Burger: Grilled Barramundi – Aioli – brioche bun
Karage Chicken Bao Buns: Asian Slaw, Kewpie Mayo, Bao Bun
Pulled Lamb Sliders: Garlic Mayo
Texas Zinger Burger: Nashville Tenders, Zingy style, Kewpi Mayo, Brioche



Pork Belly Sliders: Slow roasted pulled pork, spicy apple slaw, sweet brioche slider

Karage Chicken Burgers: Asian Slaw, Kewpie Mayo, Brioche

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.

