



Bites & Bowls No 2

Our Bites & Bowls menus are inclusive of all Serving & Cooking Equipment required for your specific menu. Both menus provide for the entire menu to 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

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

Prawn & Chorizo Skewers (GF): Grilled – Herby Yogurt

Fish Tacos: Shredded Barramundi – Softshell – Green Salsa – Riata

Satay Chicken Skewers (GF): House made Satay Sauce

Spiced Pumpkin Tarts*(V): Onion Jam/Goats Chevre

Bowls (select 3)

Additional Bowls \$7.50 each

Lemon Pepper Calamari & Beer Fries: Lemon Pepper Calamari/beer battered fries/bamboo cones.

Moroccan Lamb & Apricot Tangine: Lamb /Aromatic Spices/Apricots/Pearl Cous Cous

Veal Meatballs, 'Nonas' Tomato Sugo: Veal/Sugo/Basil/Parmesan

Lamb Saag (GF): Lamb & Spinach Curry/Basmati Rice/Yoghurt/Papadums/Rice

Pork & Mango Curry (GF): Pork Neck/Mango/Fragrant Rice

Cheeseburger: Angus Beef Burger/ House made Pickle/Cheese/Mustard

Chicken Tikka Marsala: Marinated, tandoor-cooked chicken/spiced tomato-cream sauce/rice

Beef Rendang (DF): Dry Curry/Beef/Coconut Milk/Fragrant Rice/ Coconut Shavings

Chickpea Marsala (GF, Vegan)

A saucy chickpea and tomato dish with warming spices served with steamed rice



Chicken & Herb Tortellini: Chicken filled Pasta/Fresh Herbs/Traditional Carbonara Cream

\$51.95pp - 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 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

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

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

Rare Beef Pretzel: Onion Jam- Dijon Crème- Tiny Greens

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

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



Warm Bites (con't)

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

Baked Barramundi with Miso Broth (GF, DF): Barramundi/Enoki Mushrooms/Miso/Crispy Seaweed

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

Thai Red Curry with Crispy Duck: Duck/Red Curry/Lychee/Rice

Barramundi Burger: Grilled Barramundi – Aioli – brioche bun

Satay Chicken: Creamy peanut sauce/rice

Karage Chicken Burger: Kewpie Mayo

Butternut Curry: A creamy coconut Thai butternut squash curry/rice

Pulled Lamb Sliders: Garlic Mayo

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

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.

