



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

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

\$27.80 - 30+ 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, DF): Crispy Sweet Glaze – Pineapple – Pepper – Chilli Salsa

Fish Taco: Shredded - Softshell- Green Salsa- Riata

Malay Chicken Skewers (GF, DF): Peanut Satay Sauce

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

\$32.75pp - 30+ 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

Pulled Beef Brisket Slider: Tennessee Beef Brisket- Pickled Red cabbage

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

\$40.15pp - 30+ 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

Chorizo Prawn Skewers (GF): Grilled – Herby Yogurt

Kimchi Mac & Cheese Bites (V): Chipotle Crema

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

Bigger Bites

Karage Chicken Bao Bun: Kewpie Mayo

Pulled Beef Brisket Slider: Tennessee Beef Brisket- Pickled Red cabbage

Texas Zinger Burger: Nashville Tenders, Zingy style, Kewpi Mayo, Brioche

\$47.05pp - 30+ Guests (inclusive of equipment)

Staff costs apply





Alternate Menu Item 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

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

Texas Zinger Burger: Nashville Tenders, Zingy style, Kewpie Mayo, Brioche

Karage Chicken Bao Buns: Asian Slaw, Kewpie Mayo, Bao Bun

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.