



## Wedding Bites & Bowls Menus

The Wedding Bites & Bowls menu is inclusive of all Serving & Cooking Equipment required for your specific menu.

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

Six (6) items of Finger Food and three (3) substantial Fork dishes will be tray served to your guests. Please note for planning purposes, we recommend a service of 2.5 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

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

Three Cheese Tarts\*: Mascarpone, Fresh Parmesan & Neufchâtel, light pastry case

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

Piggy Backs (GF): Charred Scotch Fillet with Pork Crackle

Smoked Salmon Blini: Horseradish crème avocado mousse, micro herbs

Baby Bao - Asian Veg - Nuoc Cham Dressing (V):

Fluffy steamed Bao Buns, Asian Vege, Nuoc Cham Dressing

#### Bowls (select 3)

Additional Bowls \$7.50 each

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

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

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

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



## Bowls (con't)

Lemon Pepper Calamari & Beer Fries: Lemon Pepper Calamari & beer battered fries served in bamboo cones with Tartare sauce

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

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

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

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

\$57.70pp - 30+ Guests (inclusive of equipment)

\*Staff costs apply\*

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## You May Wish to Add Petit Fours to Finish

### 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

\$2.20pp each



You may also wish to add [Tea & Coffee](#) or a [Beverage Package](#)



## 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

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

### 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): 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

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

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

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## 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 will include 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.

