

FINGERFOOD RECOMMENDED MENUS

Select a set menu below or design your own.
Fingerfood items are served buffet style.

V = Vegetarian GF = Gluten free DF = Dairy free

MENU 1

Braised beef croquette, salsa verde
Lamb meatball skewer, gremolata dressing (GF)
Wild mushroom vol au vent, thyme and corn granola (V)

MENU 2

Braised pork bao bun, red slaw, coriander, sriracha aioli
Mini hotdog, kranisky, sauerkraut, McClure's pickles,
mustard Breaded calamari, creamy ponzu dressing
Caramelised onion and mushroom tart, feta whip (V)

FINGERFOOD DESIGN YOUR OWN MENU

Select our recommended minimum of three items for the first 45 minutes of service.
An additional food item per 15 minutes thereafter is recommended.

V = Vegetarian GF = Gluten free DF = Dairy free

Braised pork bao bun, red slaw, coriander, sriracha aioli
Mini hotdog, kranisky, sauerkraut, McClure's pickles, mustard
Braised beef croquette, salsa verde
Lamb meatball skewer, gremolata dressing (GF)
Mini beef burger, cheddar, pickle, onion relish
Lamb mini burger, mint mayo, brie
Thai beef salad rice paper roll, mint, peanuts, sweet chili (GF)

FINGERFOOD

DESIGN YOUR OWN MENU

Select our recommended minimum of three items for the first 45 minutes of service. An additional food item per 15 minutes thereafter is recommended.

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Thai buttermilk-fried chicken, spicy coconut dipping sauce

Five-spiced duck pancake, spring onion, cucumber, hoisin

Hot smoked salmon crostini, goat cheese, beetroot pickle

Poached prawn, herb mayonnaise and soft roll

Mexican spiced fish mini burger, slaw, aioli

Breaded calamari, creamy ponzu dressing

Roast pumpkin bao bun, chilli, ginger, soy, toasted cashew (V)

Tikka paneer skewer, lemon, mint raita, cumin seeds (V, GF)

Wild mushroom vol au vent, thyme and corn granola (V)

Smoked cheese and spinach empanada, chimmi churri sauce (V)

BBQ pulled jackfruit slider, carrot salad, chipotle aioli (V)

Caramelised onion and mushroom tart, feta whip (V)

Tray service fee for individual items only per person

PLATTERS

Antipasto platter, crostini, breadsticks, marinated feta, warm olives, pepper dews, cured meats, smoked salmon

Bread and dips platter, chargrilled bread selection, hummus, baba ganoush olive oil, dukkah

Cheese platter, chef's selection of cheese, crackers, fruit paste, grapes

Platters are not tray served.

LIVE SWEDLINGHAUS CHARCUTERIE STATION

Live slicer action, prosciutto or serrano ham, pre sliced other (chorizo, salami), cipollini onions, cornichon, almond stuffed olives, crostini, sliced turkish loaf, olive oil, vine tomatoes, rosemary.

(To be ordered in conjunction with at least three other fingerfood items)