



kitchen by



HOUSE CANAPÉ OPTIONS

Grazing Gazelle - 4 pieces per person, \$19 - Choice of 2 hot & 2 cold

Crocodile's Choice - 6 pieces per person, \$30 - Choice of 2 hot, 2 cold, 1 picking & 1 dessert

Hungry Hippos - 9 pieces per person, \$44 - 3 hot, 3 cold, 2 pickings & 1 dessert

COLD

Hummus dip, berbere oil, parsley shell (V)

Rooibos cured salmon spoon, Moroccan tea gastrique (GF)

Betel leaf salade de palmiste (V,GF)

Braised ostrich bruschetta, tonnato aioli

HOT

Fried haloumi, coconut, whipped honey (GF)

Crumbed okra, tahini mustard (V)

Kenyan fried chicken ribs, turmeric sour cream (GF)

Lamb merguez sausage roll, taktouka chutney

Dessert

Ugandan chocolate ganache tartlets, Amarula crème

Pickings

Pork belly slider, mitmita aioli

Cape Malay goat taco, pomegranate, goat yoghurt, coriander (GF)

Grilled harissa prawn, zhoug aioli (GF)

Roast pumpkin & quinoa salatu niebe pastilla (V)

Add extra items to your menu:

Hot | Cold canapés +\$4.5

Dessert canapés + \$4.5

Pickings + \$6

Bowl of Fries, smoked paprika salt, aioli + \$9

(GF) = Gluten Free (V) = Vegan

Options must be selected 2 weeks prior to the event.

*Menu subject to change.



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Base Bev Package – 3 hours \$55pp / 4 hours \$70pp

Premium wine, Prosecco, cider and beers

Mid Bev Package – 3 hours \$70pp / 4 hours \$85pp

Base Package + House Spirits

Premium Bev Package – 3 hours \$90pp / 4 hours \$110pp

Mid Package + Champagne

Cocktail Extra – Add cocktails to any for 1 hr \$20pp or Cocktail On Arrival \$15pp (max 1pp)

White Wine

2019 Habitat Sauvignon Blanc, South East, SA

2019 Summer Poppy Pinot Gris, Marlborough, NZ

Red Wine

2019 Wild's Gully Tempranillo, King Valley, VIC

2018 Round Two Shiraz, Barossa Valley, SA

Sparkling Wine

NV Pizzini Prosecco King Valley, VIC

NV Laurent-Perrier L-P Brut, Champagne, France

Beer & Cider

Phoenix Golden Lager, Mauritius

Sample Pale Ale, Thornbury VIC

Twisted Sisters Apple Cider, Yarra Valley, VIC

House Spirits

Baxter Vodka

J&B Rare Blended Scotch Whisky

Four Pillars Gin

Jameson Whiskey

Flor de Cana Extra Seco White Rum

Bulleit Bourbon

Flor de Cana Anejo Oro Dark Rum

Dickel 12 Tennessee Whiskey

Captain Morgan Original Spiced

Calle 23 Blanco Tequila

Cocktails

Choose 2 from:

Flamingotini | *Raspberry infused Baxter Vodka, pineapple shrub, lime*

Congo Bongo | *Four Pillars Gin, Aubrey lychee liqueur, cucumber, lychee, pineapple*

Rosé All Day Tea | *Beyerskloof Pinotage Rosé, peach liqueur, black tea, lemon, peach bitters*

Fisherman Jorge | *el Jimador Tequila, apricot liqueur, Luxardo liqueur, pineapple, agave, basil*

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