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Cocktail Package 1 \$35pp

2.5 - 3 hour event

Olive Oil & Sea Salt grilled Turkish, Buckwheat & Quinoa bread

fresh dips, roasted nuts, mixed leaves & cherry tomatoes

(vegetarian & gluten free option available)

Silver Tapas Platter

Fresh Kalamata olive tapenade, eggplant caviar, confit cherry tomato

& fine sliced vintage cheddar served with garlic tomato toast

A choice of ONE of the following fresh salad

1. Chinese greens, grilled Brussel sprouts & sour cherry salad
with a honey, whole seed - sherry dressing
2. Mixed noodles, wakame, sweet red onion, chilli, carrot and coriander salad
a sesame, lime dressing
3. Roast cauliflower, cashew, apple, mint and sprout salad
tossed in spiced turmeric yoghurt

(dairy free options available with coconut yoghurt)

Seasonal Fruit Platter

with sweet fresh popcorn, dried fruit compote and fresh mint

(vegetarian)

**Please note that all dishes may contain traces of gluten and nuts unless a specific request is made*



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Cocktail Package 2 \$45 pp

2.5 - 3 hour event

Olive Oil & Sea Salt grilled Turkish, Buckwheat & Quinoa bread

fresh dips, roasted nuts, mixed leaves & cherry tomatoes

(vegetarian & gluten free option available)

Gold Tapas Platter

Fresh Kalamata olive tapenade, eggplant caviar, shaved prosciutto,
confit cherry tomato & fine sliced vintage cheddar served with garlic tomato toast.

Hot platter

Sautéed Ginger, Lemongrass & Honey Chicken with a mixed kale, tomato and zucchini salad

OR

Spicy Vegetable Green Coconut Curry on Rice with a coriander & herb salad

(Vegan)

Seasonal Fruit Platter

with sweet fresh pop-corn, dried fruit compote and fresh mint

(vegetarian)

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Cocktail Package 3 \$60 pp

2.5 - 3 hours event

Olive Oil & Sea Salt grilled Turkish, Buckwheat & Quinoa bread

fresh dips, roasted nuts, mixed leaves & cherry tomatoes

(vegetarian & gluten free option available)

Gold Tapas Platter

Fresh Kalamata olive tapenade, eggplant caviar, shaved prosciutto, confit cherry tomato & fine sliced vintage cheddar served with garlic tomato toast

Hot platter

Sautéed Ginger, Lemongrass & Honey Chicken with a mixed kale, tomato & zucchini salad

OR

Spicy Vegetable Green Coconut Curry on Rice served with a coriander & herb salad (Vegan)

A choice of ONE of the following fresh salad

- 1) Chinese greens, grilled Brussel sprouts & sour cherry salad with a honey, whole seed - sherry vinaigrette
- 2) Mixed noodles, wakame, sweet red onion, chilli, carrot & coriander & herb salad with a sesame, lime dressing
- 3) Roast cauliflower, cashew, apple, mint and sprout salad tossed in spiced turmeric yoghurt
(dairy free option available)

Seasonal Fruit Platter

with sweet fresh pop-corn, dried fruit compote and fresh mint
(vegetarian)

OR

Cheese Platter

with dried fruit, roasted nuts, homemade compote and crackers
(vegetarian - gf crackers available)

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Cocktail Package 4 \$70pp

3 -4 hours event

Olive Oil & Sea Salt grilled Turkish, Buckwheat & Quinoa bread

fresh dips, roasted nuts, mixed leaves & cherry tomatoes

(vegetarian & gluten free option available)

Selection of 8 canapes (4 varieties x 2)

Goat cheese bruschetta, walnut and honey

Spiced candy roast pumpkin with lemon feta, sumac & coriander

Thai pulled beef served with Asian greens and a sesame & lime sauce

Chicken skewers with lemon, rosemary and roasted garlic

Garlic prawns skewers and siracha aoli

Battered whitebaits fritters and apple salsa

Zucchini wrapped roast asparagus with black olive pesto and parmesan cheese

Seasonal Fruit Platter

sweet fresh pop-corn, dried fruit compote and fresh mint

OR

Cheese Platter

dried fruit, roasted nuts, homemade compote and crackers

(Vegetarian - GF crackers available)

OR

Assorted Dessert Platter

Lemon tarts, Chocolate Pear and Macadamia tarts & Rhubarb and raspberry tarts

with double cream, fresh mint and strawberries

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Cocktail Package 5 \$99pp

4-5 hour event

Olive Oil & Sea Salt grilled Turkish, Buckwheat & Quinoa bread

fresh dips, roasted nuts, mixed leaves & cherry tomatoes

(vegetarian & gluten free option available)

Selection of 9 canapes (7 varieties)

Please refer to the [Cocktail Canape Menu](#) attached for your selection

A choice of 2 Signature Bowls

Please refer to the [Signature Bowl Menu](#) attached for your selection

**Please note that all dishes may contain traces of gluten and nuts unless a specific request is made*

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Sit down Package \$155pp

4-5 hour event / all alternate drop

A choice of 2 Entrées

Local Prawns

roast beetroot, passion fruit glaze and herb ricotta

Sweet potato gratin

field mushrooms, capers and olive salsa.

Grilled chorizo

roast potatoes, herb yoghurt and caramelised onion.

Grilled eggplant

asparagus, carrot and confit garlic.

(please note that you may choose to swap your entrees for a choice of Turkish bread, dips & 3 Canapes)

Antipasto Platter

A selection from marinated feta, olives, prosciutto, and shaved fennel fermented veg with crackers
gluten free option available

A choice of 2 Mains

Grilled salmon

pumpkin cream, mushrooms, brocolini and almonds.

Braised lamb shoulder

tomatoes, olives, creamy polenta.
red wine jus, parsnip puree, green beans.

Grilled snapper,

sweet pea puree, roast cherry tomatoes and red onions.

A choice of 2 Desserts

Lemon tart with a strawberry and mint salad.

Rhubarb and raspberry tart served with banister downs double cream.

Chocolate pear and macadamia tart served with salted caramel.

Fruit salad served with lime, cinnamon and vanilla.

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Assorted Platters

(platters serves approx. 20 people min)

Olive Oil & Sea Salt grilled Turkish bread, Buckwheat & Quinoa bread \$60

fresh dips, roasted nuts & mixed leaves dips may contain nuts [gluten free option available](#)

Mediterranean platter \$100

a selection from fresh grilled vegetables, Kalamata olives, semi-dried tomatoes, breads and marinated feta cheese (meats available on request) [gluten free on request](#)

Cheese platter \$100

with dried fruit, roasted nuts, homemade compote and crackers
[gluten free on request](#), contains nuts

Seasonal Fresh fruit platter \$80

with an array of seasonal fruits [gluten free](#)

Sushi platter 20 piece assorted \$80 each

spicy chicken terryaki uramaki (gf) 3 pieces , crunchy prawn uramaki 3 pieces,
wasabi tuna maki (gf) 3 pieces, avocado maki (v) (gf) 3 pieces
salmon nigiri (gf) 4 pieces, omelette nigiri (v) (gf) 4 pieces
[gluten free on request](#)

Sushi platter 40 piece assorted \$140

spicy chicken terryaki uramaki (gf) 4 pieces, crunchy prawn uramaki 4 pieces
wasabi tuna maki (gf) 5 pieces, salmon maki (gf) 5 pieces, avocado maki (v) (gf) 5 pieces,
spicy sweet potato nigiri (v) 5 pieces, salmon nigiri (gf) 4 pieces
omelette nigiri (gf) 4 pieces, cucumber sesame maki (v) (gf) 5 pieces
[gluten free on request](#)

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Signature Bowls \$15 per person

Min order 30 hotboxes

VEGAN

Moroccan Spicy Roast Pumpkin

seasonal greens and Fremantle mushrooms

gluten free, vegan

Vegan Green Coconut Curry

Coconut cream, chilli, sprouts and salad

gluten free, vegan

MEAT

Vietnamese Noodle Salad

with grass fed organic pulled beef

gluten free, dairy free

Slow Braised grass fed and finished local Lamb

served with organic, creamy polenta, shaved parmesan and wild rocket

gluten free

Organic South Hampton Chicken Curry

served with jasmine rice, coriander and seaweed salad

gluten free, dairy free

Pork Belly in Sesame and Hoisin

served on Asian cabbage mix topped with shaved apple and chilli salad

dairy free

SEAFOOD

Local Seafood Provencale poached ragout

served on royal blue roast potatoes, green fennel and lemon zest salad

dairy free

Vietnamese Noodle Salad

with crispy grilled local fish

dairy free

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