

## COCKTAIL MENU 2016

### COLD CANAPES

All canapés below are \$3.80 per piece | minimum of 30 pieces per style

- White anchovy, red pepper and basil pesto on crostini
- White wine mushrooms with grilled Yallingup haloumi on crostini **V**
- Grilled zucchini and caprese salad roll-ups with balsamic glaze **V**
- Margaret River venison pate with quince on a cucumber boat **GF**
- Pickled quail egg with caviar and coriander leaf **GF**
- Smoked salmon with dill cream and lemon zest on Margaret River rye
- Holy Smoke trout tartlets with beetroot and micro herbs
- The Larder's signature hummus cups with crudites **V, GF**
- Prosciutto wrapped melon and brie **GF**
- Endive boats with honeyed pear, blue cheese and toasted walnuts **V, GF**
- Antipasto mini bamboo skewers **V, GF**
- Spanish potato and onion frittata with The Farm House free range pork chorizo **GF**

### HOT CANAPES

- Mushroom and Yallingup vache curd arancini with truffle oil aioli **V**
- Roasted tofu lollipops with basil pesto **V, GF**
- Japanese fried chicken bites with kewpie **GF**
- Moroccan lamb and harissa sausage rolls with minted yoghurt
- Mini beef and guinness pies with bush tomato chutney
- Crab and saffron arancini with lemon lime aioli
- Buffalo chicken meatballs with blue cheese sauce
- Mushroom san choy bau cups with witlof **V, GF**
- Cauliflower pakoras with minted yoghurt **V, GF**
- Thai beef koftas with coconut sauce **GF**
- Mexican street corn croquettes with chilli lime cream **V**
- Pork and chive potstickers with sesame and chilli soy dipping sauce

\*gluten free canapé option - or is available as gluten free (please specify when ordering)

V= vegetarian or available as vegetarian

All prices include GST

## FINGER FOOD

All finger food below are \$6.80 per piece | minimum of 30 pieces per style

- Vietnamese pulled pork sliders with Asian slaw
- Caprese salad stuffed mini croissants **V**
- Pumpkin and chickpea biryani boats with yoghurt **V, GF**
- Moroccan lamb cutlets with carrot hommus and pomegranate **GF**
- Tamarind duck salad on mini pappadums
- Holy Smoke Portuguese lime chicken tacos with grilled pineapple salsa
- Butter chicken boats with jasmine rice and cucumber raita **GF**
- Spicy bloody mary and prawn shooters with celery salt and lime **GF**
- Mini prawn cocktail cup with avocado and seafood sauce **GF**
- Mini fish and chip cones with tartare sauce
- South American style quinoa salad boats with avocado **V, GF**

## NOODLE BOX OPTIONS

\$13.50 - 350g

Minimum order 30 serves | staff required for this option

- Nasi goreng with chilli jam **V**
- Malay style chicken OR tofu laksa with baby corn and crispy onions **V, GF**
- Organic linguine with tiger prawns, chilli, lemon + rocket pesto
- South American style bbq chicken with charred sweet corn quinoa **GF**
- Pumpkin, chickpea + spinach Briyani with minted yoghurt **V, GF**
- Indian beef OR chicken curry with jasmine rice, cucumber raita and pappadums **GF**

\*We also have eco friendly bamboo cutlery

## BRIDAL PLATTER

Serves 6-8 guests \$150

(perfect for when getting hair and make up done, or photos)

- Marinated antipasto olive mix
- Beetroot and yoghurt dip with spicy sumac topping
- Hommus with pistachio dukkah
- Capel club cheddar
- Blue Cow triple cream brie
- Marinated octopus
- Chargrilled Middle Eastern spiced chicken skewers x 4
- Venison salami
- Mushroom and goats cheese risotto balls x 6
- Pemberton smoked trout pate
- Caramelised onion and balsamic relish
- Margaret River woodfired bread
- Larder crisp bread

## CHEESE PLATTER

Serves 15 – 20 guests

Australian cheese selection | \$80  
International cheese selection | \$95

Blue, Brie + Cheddar  
Served with muscatels, nut mix, quince paste, fresh fruit,  
crisp bread + Margaret River Woodfired bread

## FRUIT PLATTER

Serves 15 – 20 guests | \$77.00

Assorted seasonal fruits, sliced + arranged  
Served with a honey yoghurt dipping sauce

## DIP PLATTER

Serves 15 – 20 guests | \$66.00

PLEASE CHOOSE TWO DIP VARIETIES PER PLATTER

Hommus with pistachio dukkah  
Red capsicum with tomato jam  
Beetroot and yoghurt dip with spicy sumac topping  
White bean + truffle oil (can be served warm)  
Smoked trout with onion, dill + caper berries

Served with crudities, lavosh and Margaret River Woodfired bread

## FINGER SANDWICH PLATTER

Serves 20 guests | \$180.00

PLEASE CHOOSE THREE FILLINGS PER PLATTER

Smoked salmon, lemon cream cheese, mixed leaves, capers + avocado  
Roast chicken, almond, cucumber  
Egg, lettuce, swiss mayonnaise  
Leg ham, basil ricotta, baby spinach + avocado  
Roasted red pepper, cream cheese, rocket

## SWEET PLATTER

40 pieces | \$80

White chocolate, raspberry and pistachio rocky road  
Mini lemon meringue pies  
Assorted melting moments  
Cherry cranberry pistachio nougat

## LARGE SALADS

Serves 10 people | \$50

Beetroot, swiss chard and toasted walnut salad with pomegranate dressing **V, GF**  
Brown rice, lentil and pine nut salad with lemon vinaigrette **V, GF**  
Haloumi, wild rice and spinach salad with lemon vinaigrette **V, GF**  
Quinoa salad with charred corn, red peppers and sweet paprika dressing **V, GF**  
Red cabbage coleslaw with sesame, peanuts, green beans and mirin citrus dressing  
**V, GF (except dressing)**  
Mediterranean pasta salad with sun dried tomato, rocket and pine nuts **V**  
Garden salad with feta and chickpeas with a lemon vinaigrette **V, GF**  
Potato and dill salad with honey mustard dressing **V, GF**  
Turkish style chickpea, burghul and tomato salad with lemon vinaigrette **V**  
Singapore style hokkein noodle and summer vegetable salad with sweet chilli + soy  
dressing **V**  
Wild rocket, orange and cucumber salad with toasted pistachios and wasabi dressing  
**V, GF**  
Asian style cos salad with chilli, peanuts and a lime vinaigrette **V, GF**

## STAFFING

Drink service staff and waitstaff at \$40.00 per hour minimum 4 hours  
Chefs at \$45.00 per hour minimum 4 hours  
All prices include GST