THE TOTE DECK – SAMPLE MENU

TAILORED CANAPE MENU

elegant tray service

pure butter brioche, champagne poached breast chicken, apple cider mayo, cucumber ribbon, chiffonade iceberg (gfo)

harumaki shitake mushroom, straw vegetable spring rolls w fragrant nam jim (df v)

cold smoked salmon, soft buttermilk blinis, wasabi scented crème fraiche, cucumber pearls (i)

twice cooked pumpkin, caramelised onion, danish feta, rucola, flaky portuguese egg custard tart (v)

tepan prawn tail, rolled in ev olive oil, garlic, lemon zest w a fresh herb emulsion (gf df i)

crisp waffle basket, shredded cantonese five spice duckling, hoisin, sweet soy, red onion, cucumber, shallot salsa (df)

hand rolled arancini, risotto, fontina, mozzarella curd w a confit tomato n' basil coulis (gf v)

small cut mediterranean vegetables, creamed hommous, fine pastry shell, sea salt blossom (gf df v)

sticky finger karaage chicken, warm brown sugar, blossom honey, gochujang sesame glaze

end of day

58% silky dark chocolate ganache tartlet, crowned w a petite french macaron (gf v)

premium (au) farmhouse cheeses, barossa triple crème brie, mary valley aged cheddar, creamy blue, crisp breads, lavosh, table grapes, medjool dates, roasted cashews, semi dried fruits (gfo), marmalade

BRONZE BEVERAGE PACKAGE

sparkling wine

Tatachilla Sparkling Brut
South Australia

white wine

Tatachilla Sauvignon Blanc
South Australia

red wine

Tatachilla Shiraz Cabernet
South Australia

beer

James Boags Premium Light
XXXX Gold
Hahn Superdry
XXXX Ginger Beer

non-alcoholic

Mount Franklin Still Water
Assorted Soft Drink
Orange Juice

gf: gluten free; *gfo*: gluten free options; *df*: dairy Free; *dfo*: dairy free option; *v*: vegetarian; *A: Australian; I: International*
NOTE: Dietary Requirements can be accommodated if advised no later than one week prior to the event. Changes are not permitted on the day.
Prices and menus inclusions may be subject to change.