



2022

# STAND UP FEASTING

## SOURDOUGH BAGUETTE CROSTINI @ \$4 PER PIECE MIN 20

smooth goats cheese, fresh strawberries, basil & honey  
black olive tapenade, chopped eggs, olive oil & chilli salt  
baked orange & rosemary glazed ricotta & smokey roast peppers (w)  
smoked salmon, horseradish cream, fried baby capers & scandi herbs  
green pea & falafel smash w' roasted garlic & mint (v / w)  
mint whipped fetta, pomegranet, beets & cranberries  
smooth gorgonzola, apple salad, almonds & apricot confit  
saffron labne w' honey roasted fennel & hazelnut  
peppered rare beef, salsa verde & grana padano  
wild mushroom pate w' thyme, port wine glaze & crisp proscuitto (w)  
garlic rub, fromage fort & boozy grapes (w)  
(w) warm (v) vegan

\* Upgrade to tartlet shell extra \$1 per item

\* Vegan shells available

\* Gluten free shells available

## FRIED BLUE CORN TOSTADA @ \$5 PER PIECE MINIMUM | ALL GF

fine chicken salad w' coriander, roasted peanut, lime & salsa roja  
lime & chilli prawn ceviche w' fried garlic crisps & guacamole  
white bean & smoked garlic paste, chorizo & firey pepper salad (w)  
pulled chipotle brisket, fresh salsa & mojo verde (w)  
guacamole, hot smoked trout, chilli & grapefruit salsa  
spicy refried beans, fresh salsa, roasted pepitas & cashew cream (v)  
pulled spiced pork carnitas w' smokey chilli & corn cream (w)

## STAND UP EUROPEAN FLAVOURS | WARM

flash fried provolone stuffed queen olives w' smoked garlic aioli \$4  
garlic oil & seasalt roasted asparagus spears \$4 (v)  
green apple vodka glazed pork ball w' sage & caramelised onion \$5  
oregano & garlic dust haloumi chips w' lemon yogurt & pickled chilli \$5  
roast chicken batonnet w' green peppercorn & vermouth cream \$5  
fried squid w' roasted fennel & lemon salt & lemon aioli \$5  
potato & manchego croquette w' smoked capsicum rouille \$5  
scandi meatballs w' cream, vodka, horseradish & dill \$6  
panfried butter & vin santo scallop, tarragon aioli & prosciutto floss \$6  
reuben on rye w' glazed corned beef, kraut, russian sauce & swiss \$6  
marinated roasted lamb rack cutlet w' smoked garlic & mint vinegar \$7  
twice baked baby cheese souffles \$7  
wild mushroom ragu vol au vent w' roasted duck & port glaze \$7

## STAND UP EUROPEAN FLAVOURS | COLD

tapas style banderillas \$4  
buckwheat pancake w' whipped beets, dill & puy lentil \$4 (v/ gf)  
spicy gazpacho shot \$5  
baby crudite cup w' whipped cashew, smokey garlic & peppers \$6 (v)  
tuscan muffaletta wedge w' salami, antipasto, prosciutto & provolone \$7  
baby classic caesar salad cups \$7  
classic king prawn cocktail w' pink martini cream \$9

## INDO & ASIAN FLAVOURS | WARM

thai fish cake w' chilli jam & roasted peanut \$4  
sticky soy & sesame roasted asparagus spears \$4 (v/gf)  
steamed dumplings w' green onion oil, sesame & soy \$4  
korean fried chicken stick w' fruity spicy gochujung sauce \$5  
cauliflower pakora w' yogurt & gunpowder chutney \$5  
viet style grilled chicken stick w' lemongrass & coconut \$5  
katsu chicken stick w' curry sauce & pickled ginger \$5  
five spice duck spring roll w' spicy sour plum sauce \$5  
schezuan pepper & chilli salt squid \$6

japanese fries w' togarashi pepper, furikake & miso mayo \$6  
spiced turmeric & kaffir coconut cream prawn w' crispy onion \$6  
twice cooked pork belly stick w' chilli anise caramel \$6  
shitake & enoki okonomiyaki pancake w' bonito \$6  
hoisin pork, sesame & water chestnut sang choi bao baby gem cups \$7  
spicy fried chicken murtabak w' hot masala sauce \$7  
hawaiian soya pork belly bun w' coconut srirachi & pineapple salsa \$7  
sesame popcorn chicken cone w' miso butterscotch \$7  
char steak, green papaya salad, roasted cashew & nam pla wan \$8

## STEAMED LOTUS BAO BUNS W- CORIANDER & SPRING ONIONS

korean fried chicken w' spicy mayo & asian pickles \$6  
fried schezuan pepper tofu w' eggplant & spicy hoisin \$6 (v)  
twice cooked pork belly w' plum hoisin & asian pickle \$7  
spicy blackbean beef w' green peppers & onions \$7  
crispy fried peking duck w' plum hoisin & cucumber pickles \$8

## INDO & ASIAN FLAVOURS | COLD

soba noodles w' ginger ponzu, sesame, wasabi pea & spring onion \$4  
kimbap rolls w' tofu, pickled radish & greens \$5 (v/gf)  
chickpea chaat & tamarind chutney pani puri \$5  
masala chicken w' chilli roasted cashew, pickle & pappadum \$6  
bang bang chicken salad w' fried noodles & sesame sauce \$7  
baby soya & sugar torched salmon poke bowl \$8  
coconut poached chicken, thai greens, vermicelli & roasted peanut \$8

## NORTH AFRICAN & PERSIAN | COLD

watermelon, fetta & mint stick w' roasted dhukka \$4  
spiced rice vine leaves w' currants, pinenuts & lemon \$4 (v)  
aleppo pepper & red lentil kibbeh w' baby gem, parsley & lemon \$4 (v)  
warm pitta & smokey babaganoush \$4 (v)  
harissa carrot flatbread w' arabic salad & crispy fried chickpeas \$7

## NORTH AFRICAN & PERSIAN | WARM

- fried haloumi sticks w' pomegranate & mint \$4
- fried cheese borek & dhukka w' turkish mozzarella, fetta & ricotta \$5
- grilled spiced beef kofte w' garlic yoghurt, parsley & pickled chilli \$5
- hand folded lamb manti w' hot chilli butter, mint & garlic yoghurt \$5
- baked katalfi prawn w' garlic butter & harissa yoghurt \$6
- fried lemon pepper & parsley squid w' arak aioli \$6
- zatar crusted rare tuna w' lemon & tahini hummus \$7
- makaneek sausage flatbread w' pickle chilli tabhouli & sweet onions \$7
- merguez flatbread w' harissa aioli, preserved lemon & crispy leeks \$7
- grilled sumac & honey chicken flatbread w' walnut muhammara \$7
- harissa roasted lamb flatbread w' firey carrot, mint & fetta crumble \$8

## MEXICAN STREET FOOD

### TACOS

- ancho chile, raisin & almond mole chicken w' cheese, lime & avocado \$7
- roasted pumpkin & white bean paste, pepitas & roasted peppers \$7
- roasted corn & turtle bean salsa, char chorizo & mojo verde aioli \$7
- orange & habenero pork carnitas w' pickled onion, corander & cheese \$7
- char steak, guacamole, pico de gallo & chimmichurri \$8
- fried fish taco w' pico de gallo & mojo verde aioli \$8

### EMPANADAS, TORTAS & FLUTAS

- chipotle beef, blackbean & cheese empanadas \$6
- potato, olive, cheese & egg empanadas \$6
- fried 3 cheese & oregano flutas w' mojo verde \$5
- char steak tortas w' provolone cheese & firey roasted salsa \$7
- roasted pork tortas w' provolone & habanero pineapple salsa \$7
- saucy prawn & chorizo tortas w' provolone & guacamole \$7

## 18TH ...21ST BIRTHDAYS...

### WORKSHOP PARTIES & CASUAL NOSH FOR DRINKERS

meatball sticks & smokey chutney \$4

crispy spring roll & sweet chilli sauce \$4

sweet malay curry samosas \$5

cheesy arancini balls \$5

fried schnitzel sticks & garlicky aioli \$5

fries & smoked garlic aioli \$6

super cheesy fried mac & cheese bites \$6

saucy buffalo wings \$6

hand rolled sausage rolls \$6

baby kransky hotdogs w' caramelised onions, cheese & mustard \$6

baby brioche cheeseburgers w' special sauce \$6

maple pulled pork brioche w' red slaw & pickle \$6

fried onion rings w' smoked garlic aioli \$7

sticky pork ribs \$9

### The Fine Print ....

\*Prices are food cost only

\*Costs include napkins, serving platters and disposables where required

\*Barware, Glassware, Dining Plates / Disposables are added to invoice

\*Average waitperson to guest for Stand Up Feasting is 1:30 for circulation

\*Platters can be placed at dry bars & tables for grazing

\*Call out fee/ Staff costs are charged accordingly

\*All staff are not part of food costs

\*Minimum staff requirement is 1 Chef / 1 Supervisor

\*Bar Staff & Mixologist are available for service

\*Dietary requirements will be substituted to similar selected selection

\*Covid Safe practises will be enforced when required

\*GST is added to final invoice