



STAND UP FEASTING

sourdough ciabatta crostini \$4

- smooth goat cheese, fresh strawberries, basil & honey
 - tuscan panzanella (v)
 - 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, pomegranate, beets & cranberries
 - smooth gorgonzola, apple salad, almonds & apricot confit
 - classic salad caprese
 - saffron labneh w' honey roasted fennel & hazelnut
 - sicilian caponata w' parsley, lemon & capers
 - 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

blue corn tostada \$5

- 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)
- chipotle beef, fresh salsa & mojo verde (w)
- guacamole, hot smoked trout, chilli & grapefruit salsa
- spicy refried beans w' fresh salsa, roasted pepitas (v)
- pulled spiced pork carnitas w' smokey chilli & corn cream (w)

stand up feast european - warm

flash fried provolone stuffed queen olives w' smoked garlic aioli \$4
garlic oil & seasalt roasted asparagus spears \$4 (v)
fried squid w' roasted fennel & lemon salt & lemon aioli \$5
potato & manchego croquette w' smoked capsicum rouille \$6
scandi meatballs w' cream, vodka, horseradish & dill \$6
wild mushroom ragu vol au vent \$6
oregano & garlic dust halloumi chips w' lemon yogurt & pickled chilli \$7
panfried butter & vin santo scallop, tarragon aioli & prosciutto floss \$7
reuben on rye w' glazed corned beef, kraut, russian sauce & swiss \$7
marinated roasted lamb rack cutlet w' smoked garlic & mint vinegar \$7
prosciutto wrapped chicken w' green peppercorn & vermouth cream \$8
garlicky butter beans, capers, lemon & sage spaghetti \$8 (v)
golden butternut pumpkin risotto w' pecorino & sage \$9
baby vodka cream prawn pasta \$10
twice-baked baby cheese souffle \$10
hand rolled leek & spinach tortellini w' sage butter & parmesan \$10
baby beef wellington \$10

stand up feast european - cold - room temp

tapas style banderillas \$4 (v)
melon, mint & prosciutto stick \$4
pumpernickel, beetroot, whipped horseradish & dill \$5
buckwheat pancake w' smooth carrot & puy lentil \$6
crispy philo asparagus & parmesan spears \$5
baby crudite cup w' whipped cashew, smokey garlic & peppers \$7 (v)
spicy gazpacho shot w' king prawn \$7
baby classic caesar salad cups \$7
smooth, cool and delicate sand crab sandwich \$8
classic king prawn cocktail w' pink martini cream \$10

stand up feast asian & indi - warm

sesame roasted asparagus \$4
steamed mixed dumplings w' green onion oil & soy \$5
viet style grilled chicken stick w' lemongrass & coconut \$6
sticky glazed teriyaki chicken \$6
korean fried chicken w' fruity spicy gochujang sauce \$6
schezuan pepper & chilli salt squid \$6

japanese fries w' togarashi pepper, furikake & miso mayo \$6
konomiyaki pancake w' bonito \$6
schezuan pepper tofu bao bun w' eggplant & spicy hoisin \$6 (v)
korean fried chicken bao bun w' spicy mayo & asian pickles \$7
sesame popcorn chicken cone w' miso butterscotch \$7
twice cooked pork belly bao w' plum hoisin & asian pickle \$7
curry leaf red dhal bowl w' bhaji & naan \$8
tandoori chicken in mini naan, fenugreek riata & katchumber \$8
crispy fried peking duck w' plum hoisin & cucumber pickles \$8
japanese pork katsu sando \$9
malay style nasi lemak bowl \$10
char steak, green papaya salad, roasted cashew & nam pla wan \$10
spiced turmeric & kaffir coconut cream prawn, kuay teow noodle \$10

stand up feast asian & indi - cold - room temp

nam pla wan marinated mango skewer \$4
chinese black vinegar & cucumber roll \$4
steamed semolina & sweet corn dhokla w' tempered spice & curry leaf \$5
mini papadum & kachumber salad \$5
chickpea chaat & mint chutney pani puri \$5
pickled cucumber boats w' prawn & sesame \$6
crispy indian pav w' green chilli pickle chicken & roasted cashew \$6
crispy sesame wanton cup w' coconut chicken salad \$6
viet rice paper rolls w' peanut hoisin \$6
soba noodles w' ginger ponzu, sesame, wasabi pea & spring onion \$7
bang bang chicken salad w' fried noodles & peanut sesame sauce \$8
baby soya & sugar torched salmon poke bowl \$9
coconut poached chicken, thai herbs, vermicelli & roasted peanut \$10
lime & kaffir thai beef salad w' cucumber, cashew & mint \$10

stand up feast north african & persian - cold - room temp

watermelon, fetta & mint stick w' roasted dhukka \$4
tahini hummus w' warm sesame pitta \$4
aleppo pepper & red lentil kibbeh w' baby gem, parsley & lemon \$5 (v)
warm pitta & smokey babaganoush \$5 (v)
hand rolled vine leaves w' spiced rice currants, pinenuts & lemon \$5 (v)
iranian eggplant, persian herb & barbery kuku \$6

stand up feast north african & persian - warm

- walnut muhammara w' char pide sticks \$4
- baked olives in sesame fillo turkish kasar & pomegranate \$5
- fried cheese borek & dukkha w' turkish mozzarella, fetta & ricotta \$5
- aleppo pepper kofte w' garlic yoghurt, parsley & pickled chilli \$6
- fried lemon pepper & parsley squid w' arak aioli \$6
- hand folded lamb manti w' hot chilli butter, mint & garlic yoghurt \$6
- baked kataifi prawn w' garlic butter & harissa yoghurt \$7
- makanek sausage flatbread w' pickle chilli tabouli & sweet onions \$7
- merguez flatbread w' harissa aioli, preserved lemon & crispy leeks \$7
- grilled sumac & honey chicken flatbread w' walnut muhammara \$7
- baby saffron chicken & raisin pastilla pie \$7
- harissa carrot flatbread w' arabic salad & warm crispy fried chickpeas \$7
- zatar crusted rare tuna w' lemon & tahini hummus \$9
- harissa roasted lamb flatbread w' firey carrot, mint & fetta crumble \$9
- ras el hanout lamb, pearl cous cous, yoghurt & pomegranate \$10

mexican street food

- slow cooked chicken tinga taco w' cheese, lime & avocado \$7
 - roasted pumpkin & white bean taco w' pepitas & roasted peppers \$7
 - roasted corn & turtle bean taco w' char chorizo & mojo verde aioli \$7
 - habanero pork carnitas taco w' pickled onion, coriander & cheese \$7
 - char steak taco w' guacamole, pico de gallo & chimichurri \$8
 - fried fish taco w' pico de gallo & mojo verde aioli \$8
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- potato, olive, cheese & egg empanadas \$6
 - fried 3 cheese & oregano flutas w' mojo verde \$6
 - chipotle beef, blackbean & cheese empanadas \$7
 - roasted pork tortas w' refried beans & salsa jalapeno \$7
 - char steak tortas w' warm queso, fire roasted peppers & pickled onions \$8
 - saucy prawn & chorizo tortas \$8

CANAPE SWEETS

- mixed macarons \$4
- baby fresh fruit & vanilla custard tartlets \$4
- pistachio halva \$4
- fresh apricot, vanilla cream cheese & roasted almond \$4
- baby cream & chocolate éclair \$4
- raspberry cream flummery slice \$4
- dipped chocolate strawberry \$4
- coconut rum & watermelon granita \$5
- oat cake w' gorgonzola & honey \$5
- oat cake w' brie & drunken apricot \$5
- oatcake w' cheddar & quince paste \$5
- mini icecream cones \$5
- double vanilla cupcake \$5
- double chocolate cupcake \$5
- vegan chocolate cake \$5
- mini tiramisu cup \$5
- walnut stuffed date w' chocolate & cinnamon \$5
- fresh peach & passionfruit flummery \$5
- chocolate s'mores bar \$6
- baby eaton mess w' vanilla cream, boozy berries & meringue \$6
- mini summer pavlova w' vanilla cream, mango & passionfruit \$6
- sweet orange & vanilla ricotta cannoli w' dark chocolate & pistachio \$6
- ultimate chocolate custard cannoli w' pistachio \$6
- vanilla custard cannoli w' chocolate & pistachio \$6
- honey & cinnamon baklava \$6
- orange blossom semolina syrup cake \$6
- baby apple crumble tarts \$6
- rosewater glaze baby persian lovecake \$6
- lime & coconut cream cakes w' fresh raspberry \$6
- smooth chocolate & hazelnut meringue truffle cake \$6
- baby lemon meringue pie \$6
- decadent baby banoffee pie \$6
- classic key lime pie \$6
- cinnamon dusted churros \$6
- ginger snap, ginger wine, ginger icecream sandwich \$6
- peanut cookie chocolate icecream, peanut praline sandwich \$6
- coconut cookie, coconut icecream & white chocolate sandwich \$6
- chocolate croissant pudding w' cinnamon whiskey \$6

18TH ...21ST BIRTHDAYS...

WORKSHOP PARTIES & CASUAL NOSH FOR DRINKERS

- thai fish cake w' chilli jam & roasted peanut \$4
- crispy spring roll & sweet chilli sauce \$4
- sweet malay curry chicken samosas \$4
- indian style vegetarian samosa \$4
- meatball sticks & smokey chutney \$5
- cheese & spinach pastizi pastry \$5
- crispy fried jalapeno & cheese poppers w' salsa \$5
- mixed baby quiches \$6
- fries & smoked garlic aioli \$6
- cheesy arancini balls \$6
- super cheesy fried mac & cheese bites \$6
- cajuran fried prawns w' lime aioli \$6
- saucy buffalo wings \$6
- hot & spicy fried chicken wings \$6
- baby dagwood dogs \$6
- baby brioche cheeseburgers w' special sauce \$7
- baby brioche fried chicken burger w' smoked garlic mayo & spicy sauce \$7
- maple pulled pork brioche w' red slaw & pickle \$7
- fried onion rings w' smoked garlic aioli \$7
- sticky pork ribs \$10

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