

STAND UP FEASTING



sourdough ciabatta crostini \$4

smooth goat cheese, fresh strawberries & basil
whipped ricotta, chopped olives, prosciutto & vincotto
chopped italian egg & black olive tapenade
gorgonzola, pear, honey & walnuts
smashed green pea & mint, lemon & pecorino
smoked salmon & scandi herbs w' horseradish cream
mint whipped fetta, pickled beets & warm butter fried almonds
classic italian salata caprese
pickled fennel, apple, ricotta & white anchovy
rare beef, bread sauce & salsa verde (+\$1)
sicilian caponata
smashed avocado, chopped prawn salad & dill (+\$1)
tahini & garlic whipped babaganoush (v)
delicate crab salad, fine herbs & lemon aioli (+\$2)
creamy white beans, fried chorizo & red pepper salsa (w)
garlic mushrooms & white bean (v/w)
garlic rub, fromage fort & boozy grapes (w +\$1)
(w) warm (v) vegan

stand up feast european - cold - room temp

classic smoked salmon blini w' lemon creme fraiche & dill \$6
baby crudité cup w' smoked garlic & lemon whipped cashew \$7 (v)
spicy gazpacho shot w' king prawn \$7
baby classic caesar salad cups \$7
classic king prawn cocktail w' pink martini cream \$10
barcelona style charcuterie cone w' serrano, manchego, olives & more \$12
soft brioche crab & lobster roll w' creamy lemon & salmon pearls \$12

stand up feast european - warm

flash fried provolone stuffed queen olives w' smoked garlic aioli \$5
garlic oil & sea salt roasted asparagus spears \$5 (v)
fried squid w' roasted fennel & lemon salt & lemon aioli \$6
roast red peppers, goats cheese & basil tartlet \$6
potato & manchego croquette w' smoked capsicum rouille \$6
caramelized onion, gorgonzola & mushroom tartlet \$6
scandi meatballs w' cream, vodka, horseradish & dill \$7
oregano & garlic dust halloumi chips w' lemon yogurt & pickled chilli \$7
pan fried 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' vermouth & green peppercorn cream \$7
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
italian style steak gorgonzola in crosta \$10
hand rolled leek & spinach tortellini w' sage butter & parmesan \$12
toasted brioche garlic butter lobster roll w' parsley. lemon & chilli \$12

stand up feast asian & indi - cold - room temp

indian green chutney chicken & roasted cashew sandwich \$6
crispy wonton w' cucumber & kaffir coconut chicken salad \$6
soba noodles w' ginger ponzu, sesame, wasabi pea & spring onion \$7
bang bang chicken salad w' fried noodles & peanut sesame sauce \$8
baby miso torched salmon poke bowl \$10
coconut poached chicken, thai herbs, vermicelli & roasted peanut \$10
lime & kaffir thai beef salad w' cucumber, cashew & mint \$10

stand up feast asian & indi - warm

sesame roasted asparagus \$5
steamed mixed dumplings w' green onion oil & soy \$5
viet style grilled chicken stick w' lemongrass, anise & coconut \$6
sticky glazed teriyaki chicken w' creamy sesame \$6
korean fried chicken w' fruity spicy gochujang sauce \$6
sichuan pepper & chilli salt squid \$6
japanese fries w' togarashi pepper, furikake & miso mayo \$6
okonomiyaki pancake w' bonito & fruity okonomi \$7
sichuan pepper tofu bao bun w' eggplant & spicy hoisin \$7 (v)
korean fried chicken bao bun w' spicy mayo & asian pickles \$7
divine fried pork belly w' sichuan pepper & sticky chilli anise caramel \$7
sesame popcorn chicken cone w' miso butterscotch \$8
crispy fried peking duck bao w' plum hoisin & cucumber pickles \$8
curry leaf & tempered spice dhal bowl w' bhaji & naan \$8
tandoori chicken in mini naan, fenugreek riata & kachumber \$8
malay style nasi lemak bowl \$10
spiced turmeric & kaffir coconut cream prawn, anise pandan rice \$10
char steak, green papaya salad, roasted cashew & nam pla wan \$12

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

watermelon salad w' shankleesh, parsley, onions & nigella \$6
fattoush salad w' crispy pitta, sumac & pomegranate \$6 (v)
aleppo pepper & red lentil kibbeh w' baby gem, parsley & lemon \$6 (v)
mint, red onion, carrots, orange & dill shred salad w' currants & sumac \$7 (v)
hand rolled vine leaves w' spiced rice currants, pinenuts & lemon \$7 (v)

stand up feast turkish,persian & north african- warm

baked olives in sesame filo w' turkish kasar & pomegranate molasses \$5
fried 3 cheese sigara borek w' fragrant mint, dill & green chilli \$6
spiced tahini cauliflower fritters w' garlic yoghurt & pickled chilli \$6
baked kadaifi prawn w' garlic butter & harissa yoghurt \$7
hand folded lamb manti w' hot chilli butter, mint & garlic yoghurt \$7
fried lemon pepper & parsley squid w' arak aioli \$7
spiced beef & pinenut kibbeh w' garlic yoghurt \$8
baby saffron chicken & raisin pastilla pie \$8
lamb & barberry fatayer w' chilli oil yogurt & caramelized onions \$8

favourite arabic flatbreads – warm

harissa carrot flatbread w' arabic salad & warm crispy fried chickpeas \$7
makaneK sausage w' toum, tabbouleh, sweet & sour pomegranate onions \$8
merguez flatbread w' harissa aioli, preserved lemon & crispy leeks \$8
grilled sumac & honey chicken w' walnut muhammara \$8
crispy warm falafel w' hummus & pickled chilli tabbouleh \$8
tunisian char harissa tuna w' fennel, tahini hummus & pickles \$10
lamb shawarma w' zucchini, toum, pickled onions & arabic herbs \$10

mexican & latino street food – cold – room temp

blue corn tostada w' spicy almond milk creamed corn & roasted pepitas \$6
fried 3 cheese flautas w' mojo verde \$6
chicharrón w' lime salt & habanero salsa \$6
dorilocos w' mexican salad, chamoy & lime \$6

mexican & latino street food – warm

mini quesadilla w' potatoes, poblano chile & cheese \$6
slow cooked chicken tinga taco w' queso, lime & avocado \$7
roasted corn "elote en vaso" w' cream, chilli & lime \$7
habanero pork carnitas taco w' pickled onion, coriander & cheese \$7
chipotle beef, black bean & cheese empanadas \$7
fried fish taco w' pico de gallo & mojo verde aioli \$8
roasted pork tortas w' refried beans & salsa jalapeno \$8
char steak tortas w' warm queso, fire roasted peppers & pickled onions \$9
char steak taco w' guacamole, pico de gallo & chimichurri \$9
saucy prawn & chorizo tortas \$9

18th & 21st birthdays & casual nosh

thai fish cake w' chilli jam & roasted peanut \$4
crispy spring roll & sweet chilli sauce \$4
fries & smoked garlic aioli \$6
cheesy arancini balls \$6
cajun fried prawns w' lime aioli \$7
hot & spicy fried chicken wings \$7
baby brioche cheeseburgers w' special sauce \$7
baby brioche bun w' saucy chipotle beef brisket & slaw \$7
maple pulled pork brioche bun & red slaw \$7

small sweets & petit fours

macaroon \$4
pistachio halva \$4
chocolate fondue strawberry \$4
vanilla cream and raspberry tartlet \$5
classic profiteroles \$5
rosewater glaze cakes \$5
lime and coconut glaze cakes \$5
lemon curd tartlet w' blueberries \$5
baby tiramisu \$5
baby summer eaton mess \$5
banoffee banana, caramel & chocolate tart \$6
baby apple crumble tartlet \$6
baby chocolate mousse \$6
orange & sweet ricotta cannoli \$6
chocolate custard cannoli \$6
vanilla custard cannoli \$6
spiced honey baklava \$6
whipped passionfruit cheesecake w' coconut crumble \$6
chocolate ice cream & peanut cookie sandwich \$6

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 1:25 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 at costs to client
- *Covid Safe practices will be enforced when required
- *GST is added to final invoice