CATERING & EVENTS



COCKTAIL MENU

CANAPES- \$5

Melon, prosciutto, and camembert kababs (gf)

Chicken liver and bacon wrapped pate on toasted French stick

Mini brioche beef sliders with bush tomato chutney, onion jam, lettuce, tomato & swiss cheese

Vegetarian sponge roulade with sundried tomato pesto filling

Vegetable kebabs with salsa verde (v, df, gf)

Mussels Provencale (gf)

Assorted sushi (2) & dipping sauces with pickled ginger and wakame (gf, df)

Mini handmade quiche lorraine

Fresh natural oysters (gf, df)

Fresh natural oysters with namjim dipping sauce

Vegetarian puff pastry roulade

Smoked salmon and guacamole blini mini pancakes.

Vegan lentil patties with romesco sauce

For more information or to book please contact us on explore74@exploregroup.com.au We can accommodate dietary requirements please discuss with us at time of booking Menu suitable for minimum of 20 people. All prices are per canape and inclusive of GST

CATERING & EVENTS



CANAPES- \$7

Lamb koftas with mint and cucumber tzatziki (gf) Smoked salmon and cream cheese pate with fish roe topping on mini toast with fresh dill Beetroot and red wine cured salmon on toasted French stick slice with pickled wakame (df) Bloody Mary oyster shooters (gf, df) Tempura battered goujons of coral trout with lime tartare Steak tartare with mini toast Chicken drumettes with sesame & teriyaki dipping sauce. (gf, df)

Ceviche spoons - coconut milk, Spanish onion, coriander, lemon juice & fresh coral trout (gf, df)

Coquilles Saint Jacques - scallops in the shell with a creamy white wine & garlic cheese sauce

Button mushroom skewers with pesto hollandaise drizzle (gf)

Roasted duck Vietnamese rice paper rolls with chilli plum dipping sauce (gf, df)

Pumpernickel slices with duck liver pate

White bait fritters with lemon aioli (df)

Assorted vegan mini pies with sweet potato topping

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CANAPES-\$9

Vietnamese rice paper prawn rolls with nam jim dipping sauce (gf, df)
Prawn, calamari & mussel kebabs with green pepper corn mayonnaise (gf)
Eye fillet beef carpaccio with horse radish cream and pickles baguette
Sesame & lemon grass infused chicken skewers with romesco dipping sauce (gf)
Eye fillet kababs with cherry tomato and Spanish onion, with a creamy garlic and dijon drizzle (gf)
Mini seafood filo pastries, fresh reef fish, mussels, baby octopus, calamari with a seafood volute (gf)
Lamb tenderloin skewers drizzled with red wine & fresh mint jus lie (gf, df)
Spicey prawn Singapore noodle rice box (df)
Chorizo and scallop kababs with dry sherry jus lie (gf, df)