



Celebrate
all together,
your way.



Cocktail Bites

30 minutes | \$28 + GST per person

Please select four canapé items. Four pieces per person

One hour | \$39 + GST per person

Please select six canapé items. Six pieces per person

Two hours | \$50 + GST per person

Please select five canapé items for 1 hour of service followed by two larger bites items for a further 1 hour of service

Three hours | \$66 + GST per person

Please select six canapé items for 1.5 hours of service followed by three larger bites items for a further 1.5 hours of service

Four hours | \$82 + GST per person

Please select seven canapé items for 2 hours of service followed by four larger bites items for a further 2 hours of service

Canapés

Additional canapés are \$6.00 per person, per selection if not included in the package

Cold

Seared duck breast, plum sauce & duck pâté tart

Ahi tuna poke with avocado salsa & citrus mayo ^{G D}

Steak tartar with chimichurri & mirin infused mascarpone ^G

Pea and ricotta crostini with parmesan floss ^V

Peppered beef, pickled cucumber & horseradish crème fresh ^G

Gin cured salmon, citrus crème & walnut infused salmon roe

Garlic and ginger prawns with a coffee & brandy cocktail sauce ^G

Polenta, mushroom & blue cheese mousse with truffle mayo ^V

Watermelon with goats' curd, strawberry salsa & champagne vinegar dressing ^V

Tortilla crisp wafer with corn salsa & avocado mousse

Bacon wrapped chicken bites with spiced Bloody Mary tomato sauce ^{G D}

Compressed cucumber, grape and feta compôte ^{G V}

Hot

Satay chicken skewers with satay sauce & mango chutney ^{G D}

Potato and cauliflower with tomato chutney ^{G V}

BBQ chicken lollipops with blue cheese dressing ^G

Crumbed goat's cheese with toasted almonds & honey drizzle ^V

Balsamic roasted cherry tomato open bites ^V

Popcorn prawns with chilli tamarind dipping sauce ^V

Korean cauliflower bites with saffron aioli ^V

Sumac lamb skewers with mint sauce & citrus yoghurt ^G

Pork belly and black pudding skewers with hoisin mayo

Prawn dumplings with master stock dipping broth ^D

Kumara rosti with beetroot hummus & saffron aioli ^{V+}

Mini cheese, bacon & egg tarts

Continued...

While the best intentions are taken to ensure dietary requirements are met, our kitchens cater for all cuisines and so there may be traces of dairy, gluten and nuts in dishes. If you have a guest with a severe allergy, please talk to us about arranging alternative offerings. Minimum attendance numbers of 30 guests apply. Menus current from May 2025 but are subject to change.

All prices exclude GST and are subject to change.

G — No added gluten D — Dairy free V — Vegetarian V+ - Vegan



Cocktail Bites cont.

Larger bites

Additional larger bites are \$9.00 per person, per selection if not included in the package

Cold

Pintxos (open crostini)

Herbed cream cheese with roasted cherry tomatoes & basil ^V

Paprika garlic prawns with romesco sauce & aioli

Cured ham with tomato salsa, pulled burrata & balsamic glaze

Pea and mint ricotta with parmesan cheese floss ^V

Flank steak with goats' cheese & gremolata

Pork and fennel sausage with caramelised onion & balsamic glaze

Tomato concassé with sliced prosciutto & truffle oil

Gluten free bread also available on request

Hot

Prawn & mango salsa brioche hotdog with tartar sauce

Grilled snapper brioche slider with watercress mayo

Wagyu beef slider with cheddar cheese, pickled cucumber & chipotle mayo

Soft shell crab slider with Asian slaw, tamarind and sweet chilli sauce

Crispy free range pork belly with micro herbs & plum sauce ^G

Korean fried chicken bites with Dakgangjeong sauce

Beer battered line-caught fish tacos with avocado mousse & citrus mayo

Chilli cauliflower bites with saffron aioli ^V

Vegetable quesadilla with corn and tomato salsa & mascarpone horseradish cream ^V

Gourmet mini sausages including chicken and lemongrass, wagyu beef truffle and parmesan, venison chorizo and classic pork. Served with selection of dipping sauces (horseradish aioli, tamarind sweet chilli, spiced tomato sauce)

Looking for something sweet? Add a dessert platter for your guests from \$150 + GST per platter (each platter serves 10 guests)

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EVENTS