

Local Produce... Global Inspiration

The Cocky's Wife

CATERING AND EVENTS

Cocktail Catering Menu

The following dishes are designed as suggestions to get the creative juices flowing. If you have a particular cuisine or dish in mind please just ask. We can adapt most of our dishes to suit any dietary requirements. Everything is handmade!

Savoury Canapés- Standard @ \$3pp

Thai Chicken Sesame Puffs
Vietnamese Chicken Balls with Nam Jim Sauce (gf)
Japanese Vegetarian Maki Sushi Wheels (v/gf)
French Brioche with Blue Cheese, Pear & Walnut (v)
Russian Blini with Fetta and Charred Capsicum (v)
Mini Pumpkin, Rosemary & Fetta Quiche (v)
Duo of Dips - Beetroot Tzatziki & Hummus (v/gf)
Moroccan Beef Kofta with Minted Yoghurt (gf)
Italian Tomato & Basil Bruschetta with Bocconcini (v)
Mini Beef Sausage Rolls with House Relish
Mediterranean Frittata Bites with Hummus (v/gf)
French Farmhouse Terrine served on Brioche
Greek Spanakopita Pie with Spiced Yoghurt (v)
French Croque Monsieur Brioche Toasts
Chargrilled Vegetable Terrine on Brioche Toasts (v)
House Chicken Liver Pate with Onion Jam on Brioche
Virgin Mary Shots with Celery (v/gf)
Roquefort Tart with Poached Red Wine Pear (v)
French Onion Soup Demi Tasse with a Garlic Crouton (v)

Savoury Canapés- Premium @ \$4pp

Japanese Salmon Nori Rolls (gf)
Cornish Pasties with Home Made Relish
Steamed Pork Dumplings with Sticky Sauce
St Jacques Scallops in White Wine, Cream & Dill (gf)
Hand Made Vegie Spring Rolls with Spicy Plum Sauce (v)
Mexican Beef Empanadas with Guacamole
Herbed Blini with House Smoked Salmon & Dill
Fresh Prawns with Lemon Myrtle & Chilli Aioli (gf)
Mandarin, Mint & Duck Rice Paper Rolls (v/gf)
Chicken Skewers with Malaysian Satay Sauce (gf)
Beef Bourguignon Pies with Onion Jam
Moroccan Lamb Filo Parcels with Minted Yoghurt
Goats Cheese, Caramelised Onion & Beetroot Blini (v)
Thai Beef and Cucumber Wheel (gf)
Spicy Goan Coconut Prawns
Spanish Chorizo & Goats Cheese Mini Quiche
Austrian Goulash Soup with Mini Toasts
Chinese Five Spice & Orange Pork Belly Bites
Goat Meatball with Apricot & Pine Nuts (gf)
Duo of Pacific Oysters with Nam Jim Sauce (gf)
Sake Glazed Atlantic Salmon served in Asian Spoons (gf)
Chinese San Choy Bau Witlof Cups (gf)
Virgin Mary Shots with Oysters (gf)
Cinnamon Spiced Duck Breast with Raspberry Sauce (gf)
Indian Tandoori Chicken Skewers with Raita (gf)
Smoked Ham & Gruyere Mini Croissant
Pumpkin and Pine Nut Arancini with Paprika Aioli (v)

Roving Entrees- Standard @ \$8pp

Vietnamese Coleslaw with Poached Chicken and Nam Jim
Slow Cooked Greek Lamb Souvlaki Wrap
Middle Eastern Lamb Burger on a Ciabatta Roll
Gourmet Fish and Chips with Aioli
Yankee Beef Brisket Burger with Onion Jam
Falafel, Fetta & Quinoa Wraps

Roving Entrees- Premium @ \$10pp

Green Curry Chicken with Kaffir Lime infused Rice (mild)
Chinese 5 Spice and Sticky Soy Pork Belly on Rice
Irish Beef Stew with Potatoes and Carrots
Satay Chicken with Toasted Coconut Rice
Indian Lamb Biryani with Cashews
Italian Chicken Carbonara with Penne & Parmesan
Japanese Teriyaki Chicken Skewers on Steamed Rice
Massamun Beef Curry with Saffron Rice (mild)
Lamb & Date Tagine with Lebanese spiced Cous Cous
Warm Salsa Verde, Veg & Pasta Salad with Chicken
Indian Butter Chicken with Saffron Rice
French Beef Bourguignon with Penne Pasta
Malaysian Mango Fish Curry with Rice (mild)
Spiced Apricot Chicken with Green Peppers & Rice (mild)

Dessert Canapés- Standard @ \$3pp

Dark Choc and Walnut Brownie Squares
Orange and Poppy Seed Mini Cakes
White Choc and Raspberry Mini Mud Cakes
Lime and Coconut Cupcakes
Raspberry, Vanilla and Rhubarb Jam Shortbreads
Three Seed Anzac Slice (gf)
Red Velvet Cupcakes (gf)

Dessert Canapés- Premium @ \$4pp

Chocolate Mousse Shots with Candied Orange
Turkish Rosewater Jellies with White Choc Ganache
Citrus Curd Shots with Pastry Chard
Baby Crème Caramel Shots
Caramel & Wattleseed Banoffe Pies
Rosewater & Berry Friands
Chocolate Espresso Flourless Cake (gf)
Mini Orange & Chocolate Tiramisu Shots
Golden Panforte Triangles
Espresso Baklava with Pistachios