

Local Produce... Global Inspiration

The Cocky's Wife

CATERING & EVENTS

Shared Platter 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!

Entree- Standard @ \$10pp

Pumpkin & fetta arancini with paprika aioli & passata
Vietnamese chicken salad in crispy wonton cups
Pork san choy bau served in witlof cups
Fetta, red pepper & leek tart
Nutmeg spiced pumpkin soup with garlic croutons
Individual beef & mushroom pies
Moroccan lamb & potato pies
Farmhouse terrine with brioche toasts
Chorizo & fetta tart with rocket

Mains- Standard @ \$22pp

Includes 2 meats & 2 sides (hot or cold)

Meats:

Smoky BBQ braised beef brisket with chipotle
Roast lamb leg with native mint jus
Chicken breast with lemon myrtle, chilli & sesame
Red wine & mountain pepper braised beef cheek
Twice baked lamb shanks in tomato & native mint
Rolled pork with mango & native mint jus & crackle
Beef roast with mountain pepper gravy
Salsa verde chicken breast with macerated tomato
Oven baked fish with lemon myrtle, chilli & sesame
Apricot chicken tagine with peppers & coriander

Sides- Cold

Roast veg, fetta, baby spinach & cous cous salad
Rocket, pear & parmesan salad in a balsamic dressing
Roast pumpkin salad with quinoa, fetta & honey mustard dressing (GF)
Asian style coleslaw with rice noodle, chili & sesame
Trio of roast potato salad in creamy dill dressing

Dessert- Standard @ \$8pp

White chocolate mud cake with berry coulis
Pear & dark chocolate cake
Spiced poached stone fruit tart with marscapone
Orange & chocolate bread 'n' butter mini pud

Entree- Premium @ \$12pp

Poached Atlantic salmon, warm potato & fennel salad
Wok prawns on lemongrass rice with a coconut sauce
Lamb rump on pearl barley salad with salsa verde
Teriyaki beef, smashed cucumber & bean shoot salad
Spiced Kangaroo fillet with beetroot relish
House smoked salmon, dill & mascarpone tart
Orecchiette with chicken, blue cheese & walnut
St Jacques seared scallops with grilled pancetta

Mains- Premium @ \$26pp

Includes 2 meats & 2 sides (hot or cold)

Meats:

Seared beef fillet with sweet onion & mustard seed jam
Slow roasted lamb rump with a native mint jus
Sous vide Atlantic salmon in a citrus butter sauce
Seared Kangaroo fillet with native rosella jam glaze
Cinnamon duck breast with a native rosella jam sauce
Crispy pork belly with lemon myrtle, chilli & sesame
Sage & macadamia stuffed chicken with prosciutto

Sides- Hot

Seasonal greens in lemon butter
Baked pumpkin with nutmeg
White bean, potato, horseradish & chive smash
Green beans in butter with flaked almonds
Preserved lemon roast potatoes with black olives
Rice pilaf with currants, coriander & flaked almonds
Maple syrup & orange scented sweet potatoes

Dessert- Premium @ \$10pp

Dark chocolate & espresso flourless chocolate cake
Citrus curd & orange blossom tart
Individual apple & rhubarb pies
Honey & milk chocolate mousse shot with pear
Individual sticky date puddings with clotted cream
Crème brulee with port stewed fig & apricot compote
Eton mess martini with seasonal berries
Caramel & wattle seed tart with marscapone
Summer citrus trifle with native mint