

CANAPÉS

(Prices are for one portion per person)

Oysters – Barilla Bay

Natural	\$2.50
Wasabi and pickled ginger	\$3.50
Gazpacho	\$3.50

Dips – presented with crisp flatbread

Potato and almond skordalia	\$2.00
Roasted pumpkin, fennel and goats cheese	\$2.00
Spiced chickpea, tahini and yoghurt	\$2.00

Cold:

White anchovy crostini with roasted cherry tomato	\$3.50
Smoked quail crostini with fig paste	\$3.50
Rillettes of duck, preserved cherry on brioche croûte	\$3.50
Nori roll filled with ocean trout and cucumber with wasabi and Japanese soy	\$3.50

Warm:

Tartlet of pumpkin and goats cheese	\$3.00
Tartlet of spinach, pine nuts and preserved lemon	\$3.00
Tartlet of wild mushroom paté	\$3.00
Piadina with prosciutto, flat parsley and Taleggio	\$2.00
Demi tasse of seasonal soup	\$3.00
Tiny rabbit pie with aioli	\$3.50
Herb arancini (crisp risotto balls)	\$3.00

Served in Chinese spoons:

Cured venison with beetroot glaze	\$3.50
Seared Spring Bay scallop, black pudding, pea purée	\$4.50
Marinated scallop, chilli lime and coriander dressing	\$4.50
Steamed wonton filled with Chinese pork	\$3.00
Soy marinated ocean trout, wasabi and pickled ginger	\$3.50
Steamed East Coast mussel with creamed leeks and herb crumbs	\$3.50

COCKTAIL STYLE FUNCTIONS

Meadowbank Estate is a wonderful venue for cocktail style functions. Guests can wander through our Flawed History installation, view the Tower Gallery and watch the sun set over the vines on the Terrace. Add a glass of sparkling and a delicious canapé and the picture is perfect!

In addition to **canapés** we have some more substantial options for stand up events and are very happy to provide a combination of things over the course of the function. The following dishes are served in little bowls and passed around on trays.

Cocktail style functions at Meadowbank are based on a minimum 2 hour duration and minimum charges apply*.

Something more substantial

Slow roasted pork belly with braised lentils

Soy glazed chicken on Vietnamese style salad

Spiced quail, wilted Asian greens and Chinese sausage

Fragrant chick pea curry with dates and almonds (mild)

Crisp falafel, tabbouleh salad, minted yoghurt and pomegranate molasses

Warm salad of chargrilled octopus, chickpeas, roasted peppers, parsley and preserved lemon

Steamed mussels in lime and lemongrass broth with rice noodles

Gado-Gado – crisp Indonesian vegetable salad with spicy peanut sauce

Biryani – sweet spiced Indian style rice pilaf with slow cooked chicken

Orecchiette with slow braised duck, porcini, green olives and peas

Slow roasted harissa lamb with date and pistachio cous cous

*All items \$10 per person***

Two of these items are equivalent to an entrée, and 3-4 are equivalent to a standard main course.

Stand-up Feasting Platters

We are also able to provide delicious platters to place on tables scattered throughout the reception area. They are laden with goodies which can be eaten with a fork and small plate.

\$18 per person

To finish

In the ‘Shared Table Menus’ on page 14 of this package you will find some delicious little sweets and cheese options to serve with tea and coffee, which are a perfect way to complete a stand-up dining experience.

Please note:

****A 2 hour cocktail style function requires a minimum food spend of \$25.00 per person***

A 4 hour cocktail style function requires a minimum food spend of \$45.00 per person

*****This menu option is available to groups of 40 people or more;***