



ART GALLERY FOOD + WINE EVENTS | WEDDINGS | COCKTAILS | DINNERS | SEMINARS

ART GALLERY FOOD + WINE

## COCKTAIL FOOD

### COLD SELECTION

- salsa tarts - avocado, sweetcorn, tomato, coriander, lime + jalapeño **V**
- crostini – Woodside Goat cheese with red wine poached pear **V**
- polenta pancake, basil, bocconcini, roasted tomato **V GF**
- pristine Smokey Bay oysters, wasabi mayonnaise, wakame seaweed + pickled ginger **GF DF**
- duo of fresh and smoked salmon with crème fraiche, fresh herbs + caper berry on lemon + buckwheat blini **GF**
- chicken Caesar crouton with a Parmesan curl
- pâté en croute – AGF+W's brandied chook pate on Beerenberg caramelised onion
- antipasto skewer – Coriolo olive, pickled vegetables + San Jose's osso collo **GF DF**
- selection of sushi with soy dipping sauce **some V some V GF DF**
- classic ribbon sandwiches – Rhode's free range egg mayonnaise, poached chicken + avocado, Barossa leg ham + cheese **some V**

### HOT SELECTION

- root vegetable fritters (beetroot, sweet potato, carrot) with walnut, parsley pesto **V**
- salt + pepper tofu with black pepper sauce **V GF**
- arancini – pumpkin + Mozzarella cheese risotto balls **V**
- oven baked ½ shell Hervey Bay scallops with silky sweetcorn + herb butter **GF**
- Port Lincoln smoked Hiramasa kingfish croquettes with native finger lime mayonnaise
- Thai style lemon grass chicken cakes with a green curry sauce **GF DF**
- mini chicken schnitz with green peppercorn sauce
- crispy pork + ginger wontons with sweet 'n' sour sauce **DF**
- Skala Bakery's cocktail beef pies with BK's tomato sauce
- Middle Eastern style lamb meatballs slow braised in tomato/pomegranate sauce **GF DF**

### SWEET

- trio of tiny tarts – lemon curd, chocolate mousse, berries + crème patisserie
- classic vanilla pannacotta cups with berry salad **GF**
- bite size pavlovas, whipped cream, passionfruit + mango **GF**
- cocktail size Pure Pops in mixed flavours **GF some V DF**
- warm apple + cinammon crumble tarts with spiced rum custard
- Haigh's milk chocolate frogs
- Maggie Beer ice cream sticks - vanilla + burnt fig

**V – Vegetarian**

**V – Vegan**

**GF – Gluten Free**

**DF – Dairy Free**



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## COCKTAIL PARTIES

Prices are per person + exclude wine and room hire.

(These charges are for a minimum of 75 guests. Smaller groups can be accommodated, but there will be extra charges for venue presentation + service)

Events held on a Sunday or public holiday will incur additional fees. P.O.A.

1 hour (2 cold, 2 hot)	<b>\$32.50pp</b>
2 hours (3 cold, 3 hot)	<b>\$42.00pp</b>
3 hours (4 cold, 4 hot)	<b>\$57.00pp</b>

### WOULD YOU LIKE TO ADD TO THE MENU?

We suggest you consider adding to the menu if your event is in place of dinner, please see additional extras options below.

■ **EXTRA COCKTAIL FOOD ITEMS** **\$5.00pp/per item**

■ **SUBSTANTIAL EATS**

Malaysian inspired noodles tossed with tofu + veg	<b>\$7.00 per serve</b>
macaroni + cheese, garlic bread	<b>\$7.00 per serve</b>
whiting bites, chips, tartare sauce, lemon	<b>\$7.50 per serve</b>
chicken Tikka Masala, rice + poppadum	<b>\$7.50 per serve</b>
New York style chilli dog; small hotdog, chilli beef mince, mustard + cheese	<b>\$8.00 per serve</b>

■ **FOOD STATIONS – MINIMUM 75 SERVES PER STATION**

<i>fromage</i> trio of cheese; brie, blue + cheddar with fresh + dried fruits, lavosh + crackers	<b>\$11.00pp</b>
<i>charcuterie</i> locally cured meats + sausages, AGF+W pâté, pickles, mustards + crusty bread	<b>\$13.00pp</b>
<i>fruits de mer</i> Coffin Bay oysters with citrus wedges, smoked salmon, horseradish crème fraîche, onion rings, Spencer Gulf prawns with aioli	<b>P.O.A.</b>
<i>patisserie</i> a combination of macarons, trio of tiny tarts, vanilla pannacotta cups + Haigh's milk chocolate frogs	<b>\$15.00pp</b>