

- THE -  
**LOCAL  
NATIVE**

—◆—  
**CATERING COMPANY**

**COCKTAIL MENU**  
**2025**



## COCKTAIL MENU

### Cold Canapes

Gourmet Garlic Mushroom & Halloumi Bruschetta (V) (GFO)

Prosciutto, Melon & Bocconcini Bites (GF)

Spicy Tuna Tatare on Crispy Wonton Cups (DF)

Assorted Sushi (VGO) (GFO) (DFO)

Spiced San Chow Bow Local Abalone Cos Lettuce Cups (GF) (DFO)

WA Snapper Ceviche with Fresh Red Chilli, Coconut & Lime (GF) (DF)

Sous Vide Duck Breast Crostini with Camembert & Chilli Plum Jam (GFO)

Creamy Prawn Cocktail Tostada with Avocado & Mango Salsa (GFO)

### Hot Canapes

Thai Beef Skewers with a Satay Coconut Drizzle (GF) (DFO)

Korean Fried Chicken on Wonton with Tangy Coconut Slaw

Smoked Beef Brisket Croquet with Horseradish Herb Crème Fresh

Baharat Lamb with Cherry Tomatoes & Toun on Flat Bread

Crispy Fried Squid with Mango Habanero Aioli & Micro Greens (GF) (DF)

Glazed Pork Belly Bites with Seasonal Fresh Herbs

Mediterranean Lemon Chicken Skewer with Tzatziki Dipping Sauce (GFO)

Parmesan Polenta Rounds with Caramelised Onion Jam & Goats Cheese (V)

Crispy Sesame Prawn Toast with Sweet Chilli & Lime Dipping Sauce

Smoked Duck Roti with Hoisin, Cucumber & Spring Onion

**GF** - Gluten Free | **DF** - Dairy Free | **V** - Vegetarian | **VG** - Vegan

**GFO** - Gluten Free when requested | **DFO** - Dairy Free when requested



## COCKTAIL MENU

### Fresh Albany Rock Oysters by the Dozen

**Minimum of Ten Dozen per Event - Choice of Two Toppings**

Kaffir Lime Oil & Coconut Cream

Wasabi, Nori & Lime Dressing

Pepper Berry Mignonette

Bloody Mary Granita

Tarragon & Fresh Lemon Dressing

### Grilled WA Scallop in the Shell by the Dozen

**Minimum of Eight Dozen per Event - Choice of Two Toppings**

Lemon Chermoula

Chipotle Cilantro Lime Butter

Lemon Beurre Blanc Sauce & Crispy Pancetta

Shallot Butter, Ginger, Soy & Lime

Pea Puree & Chorizo

**\*\*Subject to availability and market price at time of event\*\***

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## COCKTAIL MENU

### Substantial Canapes

#### Taco Selection

Mexican Pulled Pork with Salsa & Guacamole (GF) (DFO)  
Chipotle Spiced Mushroom with Cashew Cream & Chimichurri (VG) (GF) (DFO)  
Shredded Chicken & Grilled Corn with a Creamy Cilantro Lime Drizzle (GF)  
Crispy Baja Fish with a Summer Slaw & Mango Salsa (DFO) (GFO)

#### Boa Bun Selection

Buttermilk Fried Chicken Boa Buns with Korean Gojuchang Sauce  
Bulgogi Beef with Pickled Vegetables and Sriracha Mayo  
Pulled Five Spice Jackfruit with Avocado and Kimchi Mayo (VG)  
Beef Rendang with Steamed Rice, Fried Shallots & Curry Leaf (GFO) (DFO)  
Thai Chicken Curry with Steamed Rice, Fresh Herbs, &  
Cashew Crumble (GFO) (DFO)

Wild Mushroom & Rocket Risotto with Parmesan & Fresh Herbs (v) (GF)

Local Seafood Linguine with Garlic Oil & Fresh Basil

### Late Night Meals

Greek Chicken Gyros with Tzatziki Sauce & Fries

Philly Cheesesteak Slider & Fries

Char Sui Pork Belly Slider with Apple & Fennel Pickle & Fries

Canadian Poutine – Chips, Melted Cheese & Rich Gravy

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## COCKTAIL MENU

### Sweet Canapes

Pecan Fudge Brownie (GFO)

Mango, Lime & Coconut Cheesecake (GFO)

Salted Caramel Slice (GFO)

Lemon Meringue Tartlet

Cookies & Cream Cheesecake

Raspberry & Chocolate Ganache Tartlet

White Choc Pistachio Biscotti

Chocolate Espresso Truffles (VGO) (GFO)

Assorted Cupcakes (GFO) (DFO) (VGO)

### Dietary Requirements

If you have guests that have specific dietary requirements, we are often able to adapt our menu to suit your needs. Please let us know at the time of booking if you are expecting to have dietary requirements so we can discuss how we can accommodate your needs.

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