

- THE -
**LOCAL
NATIVE**

—◆—
CATERING COMPANY

COCKTAIL MENU
2026



COCKTAIL MENU

Cold Canapes

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

Mini Local Produce Charcuterie Cones (VO) (GFO)

Traditional Beef Tatare on Crispy Wonton Crackers (DF)

Little Goats Cheese, Beetroot and Candied Hazelnut Crumble Tarts (V)

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

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

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

Garlic Prawn Cocktail with Avocado Cream & Seaweed Rice Crisp (GF) (DFO)

Peppered Rare Roasted Beef, Whipped Blue Cheese & Salsa Verde Crostini (GFO)

Hot Canapes

Thai Beef Skewers with a Green Satay Coconut Drizzle (GF) (DF)

Korean Fried Prawns on Wonton with Tangy Coconut Slaw

Grilled Baharat Lamb with Muhammar, Onion Rings & Toun on Flat Bread

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

Glazed Pork Belly Burnt Ends with Pickled Zucchini & Micro Herbs (GF)

Mediterranean Lemon Chicken Skewer with Tzatziki Dipping Sauce (GFO)

Smoked Beef Brisket Croquet with Horseradish Crème Fresh & Roasted Pepper Sauce

Grilled Chicken Meatballs with Zesty Chimichurri Sauce (GF) (DF)

Sesame Prawn Toasts with Sweet Chilli & Lime Dipping Sauce

Smoked Duck Roti with Hoisin, Cucumber & Spring Onion

Crispy Corn & Cheese Spring Rolls with Sweet & Spicy Sauce (V)

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

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

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Fresh Albany Rock Oysters by the Dozen

Minimum of Ten Dozen per Event

Kaffir Lime Oil & Coconut Cream

Wasabi, Nori & Lime Dressing

Spicey Margarita Mignonette

Bloody Mary Granita

Tarragon & Fresh Lemon Dressing

Natural w Fresh Lemon Cheeks

****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)

Local Tempura Fish & Chips Cones w Aioli & Fresh Lemon

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)

Creamy Garlic Prawn Linguine with Herb Oil & Fresh Chilli

Korean Fried Chicken Mini Buddha Bowls & Sushi Rice

Late Night Meals

Greek Chicken Gyros with Tzatziki Sauce & Fries

Pulled Beef Brisket & Rich Gravy Slider & Fries

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

Canadian Poutine – Chips, Melted Cheese & Rich Gravy

Drunken Beef Noodle with Fresh Herbs & Rich Master Stock Sauce

Big Mac Loaded Hot Dogs & Potato Chips

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COCKTAIL MENU

Sweet Canapes

Pecan Fudge Brownie (GFO)

Salted Caramel Slice (GFO)

Key Lime Tartlet

Raspberry & Chocolate Ganache Tartlet

Chunky Rocky Road

Chocolate Espresso Truffles (VGO) (GFO)

Churro & Choc Shots

Mini Pav's with Fresh Seasonal Fruits

Assorted Cupcakes (GFO) (DFO) (VGO)

Little Cups of Layered Goodness

Tiramisu

Lemon Curd & Passion Fruit Cheesecake

Mango, Lime & Coconut Cheesecake

Cookies & Cream

Black Forrest

Toffee & Apple Crumble

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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COCKTAIL MENU

Pricing

6 selections - \$85 per head

4 Hot or Cold & 2 Substantial

Or

5 Hot or Cold & 1 Late Night Meal

8 selections - \$100 per head

6 Hot or Cold & 2 Substantial

Or

7 Hot or Cold & 1 Late Night Meal

Add a Late Night Meal - \$15 per head

Fresh Albany Rock Oysters by the Dozen

Minimum of Ten Dozen

From \$ 55 per Dozen

****Oysters are subject to availability and market price at time of event****

Sweet selections – from \$4 per head

A minimum of 30 pieces per selection

gluten free, dairy free and vegan options may attract an additional charge

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