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**LOCAL**

**NATIVE**

—◆—  
**CATERING COMPANY**

**COCKTAIL MENU**

**2024**



## COCKTAIL MENU

### Cold Canapes

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

House Cured Salmon with Dill Hung Yoghurt, Fried Capers on A Rice Crisp (GF)

Miso Marinated Eggplant Skewers with Kimchi Vegetables (VG) (GF) (DFO)

Assorted Sushi Rolls (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)

Chicken Liver Pate on A Crostini with Quince & Fresh Thyme

House Smoked Duck Breast with Chilli Plum Sauce (GFO) (DFO)

### Hot Canapes

Flame Grilled Beef Steak Yakitori Sesame Skewers (GFO) (DFO)

Spiced & Smoked Cured Pork Meatballs with Chimichurri Sauce

Popcorn Prawns on Wonton with Tangy Asian Slaw

Smoked Beef Brisket Croquet with Horseradish Herb Crème Fresh

Baharat Lamb with Preserved Lemon & Toun on Flat Bread

Glazed Pork Belly Bites with Seasonal Fresh Herbs

Tandoori Chicken Skewer with Mint Yoghurt Drizzle (GFO)

Tempura Squid with Ponzu & Fresh Herbs

Sumac, Haloumi, Confit Tomato & Garlic (V) (GF)

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

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



## COCKTAIL MENU

### Substantial Canapes

Mexican Pulled Pork Taco with Salsa & Guacamole (GF) (DFO)

Buttermilk Fried Chicken Boa Buns with Korean Gojuchang Sauce

Tempura Local Fish Bites with Chips & Lemon Wedge (DF)

Chipotle Spiced Mushroom Taco with Cashew Cream & Chimichurri (VG) (GF) (DFO)

Smoked Duck Roti with Hoisin, Cucumbers & Spring Onions

### Cocktail Mains / Late Night Meals

Beef Rendang with Steamed Rice, Fried Shallots & Fresh Herbs (GFO) (DFO)

Thai Chicken Curry with Steamed Rice, Fresh Herbs, &  
Cashew Crumble (GFO) (DFO)

Chicken Fajita Burrito Bowl with Mexican Beans, Cilantro & Lime Rice & Guacamole (GF) (DFO)

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

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

Smoked Beef Brisket Slider with Bacon Jam, Vintage Cheddar & Fries

Fresh Baked Prawn Roll with Oak Leaf Lettuce, Tomato &  
Dill & Pickle Emulsion & Hand Cut Potato Crisps

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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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