



HUBERT + DAN COCKTAIL PARTY MENU

bite size flavour bombs of colour + taste satisfy even the most hard to please guests

10 canapés to kick off the party
2 substantial canapés to follow
1 bowl meal to finish

- + \$4.50 per standard canape
- + \$9 per substantial canape
- + \$18 per bowl meal
- + all prices are inclusive of GST and are current for the 2023/24 season
- + off site catering pricing. staffing costs are not included



VEGETARIAN

- + eggplant pickle + thai basil on rice cracker
- + carrot manchego fritter, whipped tahini + beetroot jam
- + mushroom tartlet, smoked yogurt, truffle oil + parmesan snow
- + saffron candied tomato tartlet, black olive tapenade, persian fetta + basil oil
- + pan-fried saganaki, pickled pear, honey, thyme + pepperberry
- + pumpkin arancini, caramelised orange + pumpkin seed yoghurt
- + corn croquette, white polenta, aged cheddar + jalapeno aioli
- + zaatar crumbed oyster mushrooms + cauliflower tahini dip



SEAFOOD

- + freshly shucked tasmanian oysters
+ natural
+ champagne mignonette
+ nam jim
- + oysters served warm
+ lardo, caramelised tamarind + lime
+ rockefeller – cheese, herbs + sourdough crumb
- + blue swimmer crab tartlet, whipped cods roe + caviar
- + fresh poached prawns, celery salt + cocktail sauce
- + coconut prawn skewer + lemongrass lime dipping sauce
- + torched mirin cured ocean trout skewer, macadamia nut cream + furikake
- + seared scallop half shell, nduja butter, sourdough crumb
- + kingfish sashimi on a toasted nori rice cracker, avocado + wasabi



POULTRY

- + H+D 'signature' chicken finger sandwich, mayo + fresh herbs
- + poached chicken tartlet, artichoke, thyme + preserved lemon
- + smoked duck breast + glace orange whipped butter on fruit loaf
- + miso marinated chicken skewer, citrus cream + curry leaf crunch
- + tunisian chicken phyllo pie, preserved lemon yoghurt, sumac salt



RED MEAT + PORK

- + seared eye fillet on rosti, horseradish cream + onion jam
- + miso cured beef on sesame rice + pickled ginger
- + new york spiced braised beef brisket croquette + gentleman's relish
- + steamed pork bao, hoisin + pickled daikon
- + sticky pork belly skewer, pickled cucumber + golden sesame
- + pork, apple + fennel sausage rolls + house made ketchup
- + lamb kofta sausage roll + house made ketchup



A BIT MORE OOMPH!

add 1-2 substantial canapes to longer events, or events that run across a meal time

\$9 per piece

- + pork belly steamed bao, hoisin, pickled carrot + daikon
- + chicken katsu brioche bun, pickled cucumber + bulldog sauce
- + seared lamb rump taco, chermoula, manchego cheese, white onion
- + sugar cane prawn + nuoc cham dipping sauce
- + toasted cheesy cigar
- + cheeseburger – beef patty, breakfast pickles, house made ketchup, american mustard, american cheese + white onion



MEAL IN A BOWL

hand held, big in flavour, our bowl meals offer your cocktail party guests something a little more plentiful

\$18 per person

choice of 2, guests receive 1 each

- + confit duck leg, fennel & red cabbage, orange maple glazed kumara + purple sprouts
- + braised beef shortrib, parsnip velvet, salsa verde + spiced eggplant pickle
- + slow cooked aromatic pork belly, roasted celeriac mash, grilled spring onions + caramelised fuji apple
- + ocean trout yellow coconut curry, shaved green mango garlic chive ginger salad, seaweed cracker + vietnamese mint
- + drunken chicken, asian greens, prawn dumpling, pickled ginger + broth
- + falafel, carrot hummus, tzatziki, crisp zaatar flatbread + pomegranate molasses