



SWIRL | CATERING + EVENTS

COCKTAIL

SAMPLE MENU



SUITABLE FOR STAND UP EVENTS

WE RECOMMEND

1 HOUR

5 items per guest

2 HOUR

6 - 8 per guest

3 HOUR

7-8 per guest

1-2 substantial

1 sweet canapé

As a full service catering company our prices include service staff and all equipment.

V - Vegetarian

GF - Gluten Free

DF - Dairy Free

**While every care is taken with dietary, we are not an allergen free kitchen*

But let's talk about your event because everyone's catering needs are different.

COLD

Chicken, prosciutto roulade | GF

Duck pancake, hoi sin, cucumber batons

Salmon mousse cone

Guacamole cone, fresh salsa, lime coriander | V

Tuna crudo, apple, wasabi (on spoon) | GF

Spiced prawn, lime, rice paper roll | GF

Avocado, fresh herb, rice paper roll | GF | DF | V

Bahn mi pork slider

Smoked salmon, chive fraiche rosti | GF

Smoked salmon, chive fraiche buckwheat blini

Chargrilled lamb, native bush tomato pearl blini

Cauliflower cheese, macadamia crumble | V

Falafel crumpet, harissa chickpea, pickled spanish onion | V

HOT

Mushroom truffle arancini, vincotta aioli | V

Chorizo basil arancini, horseradish remoulade

Ham hock, mozzarella croquette

Salmon, dill, lemon aioli

Filet mignon, bearnaise | GF

Seared scallop half shell, prosciutto, cauliflower | GF

Caramelised scallop, asian dressing (on spoon)

Beef cheek spring roll, chilli tomato relish

Satay chicken skewer | GF

Zucchini flower, pumpkin ricotta | V

Shiraz beef, potato pie

Bao slider

Lamb kofta skewer, red pepper sugo

**Offsite facilities and guest numbers need to be considered when canapé selections are made. Our chefs can best advise on the most suitable menu.*



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SUBSTANTIAL

Angus brioche burger

Chicken schnitzel slider, tomato chutney, mayo

Portobello taco | V

Tuna poke | GF

Karaage chicken *

Pork bao *

Seafood taco

SWEET

Hazelnut brownie

Crusted cheesecake

Vanilla custard cannoli

Meringue tarts

Mini macaron

Chocolate mousse

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