



HAZEL

KITCHEN & BAR

Cocktail Party Catering



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STANDARD CANAPÉS

Freshly shucked Sydney rock oysters with lemon or red wine eschalot vinegar

Lamb & pine nut sausage rolls, tomato kasundi

King prawn, corn, avocado, crostini

Roast pumpkin arancini, Roquefort cultured cream

Sweet onion & pear tart, walnut, thyme, blue cheese

Spiced cauliflower bhaji, pickled citrus, mint raita

Roast beef, yorkshire pudding, horseradish cream

House smoked salmon croustades, dill cultured cream

Spinach, feta & lemon pastries, tomato jam

Smoked ham, jalapeno & potato croquette, goats cheese dip

Roasted sweet beetroot mille-feuille, whipped feta, hazelnut praline

SUBSTANTIAL CANAPÉS

Pulled beef slider, cabbage slaw, sriracha mayonnaise

Chicken pad thai, lime, chilli

Braised lamb pitta, minted yoghurt, tabouleh, pickled zucchini

Haloumi and mint filo, blistered grape, pickled carrot, agro dolce salad

Korean fried chicken wings, fermented chilli soy hot sauce, sweet pickles

Sri Lankan pea and pumpkin Dahl, chickpea and onion fritter, curry leaf yoghurt

DESSERT CANAPÉS

Raspberry Chocolate Truffle

Lemon Myrtle Cheesecake

Passionfruit and Strawberry Pavlova

Milk Chocolate Honeycomb Macaron

Espresso Choux

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SPARKLING

N/V Tierra Sparkling, SA
Freeman Prosecco, NSW

RED WINE

Tierra Cabernet Merlot, SA
Tierra Shiraz, SA
Freeman Sangiovese, NSW
Soumah Pinot/Syrah, VIC

WHITE WINE

Tierra Sauvignon Blanc, SA
Tierra Pinot Grigio, SA
Watson Family Chardonnay, WA
Soumah Pinot Grigio, VIC

ROSE

Freeman Rosé, NSW

BEER

Heineken Zero
Newtown Pale
Newtown Lager
Stone & Wood Pacific Ale
Newtown Cloudy apple

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Cost Summary

(Including GST)

Item	Amount
Standard canapé	\$5
Substantial canapé	\$9
Dessert canapé	\$5
Beverage package (1 hour)	\$20 per person
Event staff (1 hour)	\$50
Equipment hire	\$tbc