



Our delicious, high quality, beautifully presented food, is made fresh on the day of delivery

## Cocktail Parties - Canape Menu

Delicious hot and cold canapes with indigenous influence. Our menu is designed to tantalise the palate!

Gluten Free and Dairy Free options also available on request

All Prices are excluding GST, Delivery Fee and additional charges are detailed below and Please read Terms & Conditions

### Menu 1

#### Selection of 4 items

- Vegetable spring rolls with Quandong dipping sauce
- Meatballs with Native Thyme and bush dipping sauce or Tasmanian pepper berry dipping sauce
- Chicken bites with lemon myrtle dipping sauce
- Crocodile fritters (Seasonal)
- Emu cocktail sausage rolls
- Bite size warrigal green frittata (Seasonal & optional GF & DF)
- Mini bocconcini and tomato bites with bush balsamic
- Meat or vegetable Arancini balls
- Crocodile puffs (filling with lemon myrtle and chili lime marinated crocodile) (Seasonal)
- Cheese and spinach triangles
- Samosas (Curry)

### Menu 2

#### Selection of 5 items

- Emu sausage rolls with bush BBQ sauce
- Smoked chicken endive boats with Quandong Sauce
- Crocodile puffs (filling with lemon myrtle and chili lime marinated crocodile) (Seasonal)
- Mushroom stuffed with salt bush cheddar cheese
- Prosciutto wrapped asparagus
- Mixed gourmet quiches
- Bruschetta – Roma tomatoes, Spanish onion, native basil & olive oil mix served on crusty bread
- Savory wild boar or camel homemade meatballs with Pepperberry dipping sauce (Seasonal)



### Menu 3

#### Selection of 5 items

- Emu sausage rolls with bush BBQ sauce
- Slow cooked Kangaroo red wine pie
- Bite size warrigal green frittatas
- Tempura prawns with lemon myrtle dipping sauce
- Salmon bites with Tasmanian pepper
- Crocodile puffs (filling with lemon myrtle and chili lime marinated crocodile) (Seasonal)
- Mini bocconcini and tomato bites with bush balsamic (GF)
- Meat or vegetable Arancini balls
- Native thyme bruschetta (GF & DF)
- Crocodile san choy bow (Seasonal)
- Chicken bites with quandong dipping sauce or lemon myrtle dipping sauce
- Mini beef bush sliders
- Traditional fish cakes served with lemon wedges & cocktail sauce
- Marinated sesame chicken pieces
- Spicy thick cut sweet potato wedges with sour cream & sweet chili

### Dessert Menu 4

#### Selection of 2 items

- Rosella Flower Cupcake
- Lemon Myrtle Cupcake
- Wattleseed Cupcake
- Emu Apple crumble muffin
- Triple Choc Macadamia nut muffin
- Wattleseed ice-cream
- Salted Caramel Macadamia ice-cream
- Finger Lime Gelato (Seasonal)

*Add to this our beverages menu. A selection of indigenous infused drinks and juices, mineral water and soft drinks indigenous red and white wines and beers also available.*

*Discuss with us the options available to compliment your menu selection*





## Platters for Everyone

### Fruit

Seasonal Fresh Fruit Platter – A medley of beautifully displayed freshly cut seasonal fruits.

- Small platter – Serves approximately 5 – 10 people
- Medium platter – Serves approximately 10 – 15 people
- Large platter – Serves approximately 15 – 20 people
- Large fruit kebabs – Minimum order of 10
- Honey cream sauce

### Classic Gourmet Cheese Platter

A classic arrangement of local & imported cheeses served with an accompaniment of dried fruits and crackers.

- Small platter – Serves approximately 5 – 10 people
- Medium Platter – Serves approximately 10 – 20 people
- Large Platter – Serves approximately 20 – 30 people
- Only in Large Native Cheese Platter – Serves 20-30 people

*can't decide between fruit and cheese do both.*

### Deluxe Cheese & Fruit Platter

A beautifully presented combination of fresh seasonal fruit & selected fine cheeses

- Accompanied with an assortment of dried fruits and crackers - Serves approximately 10 – 25 people



A delivery fee applies to all drop off deliveries. Hot food is not available for delivery in all areas. All items will be delivered on platters. COVID-19 packaging, the option to have individually packed items will be an additional cost. Gluten Free options are an additional cost.

Waitstaff are available if you wish to relax and enjoy your event. Service Staff are minimum 3 hours.

Credit card facility are available on the day however there is a 2.5% surcharge.

We at Goanna Hut Co Pty Ltd acknowledge the Aboriginal & Torres Strait Islander people of Australia. We pay our respects to the Ancestors and Elders both past and present and honour their unique cultural and spiritual relationship to the land, water & seas. May their spirit through our creations

Goanna Hut Co Pty Ltd are registered members of Supply Nation.

# Terms & Conditions

Goanna Hut Co Pty Ltd will endeavour to make your event a success.

## QUOTATION

We are happy to provide a quote for our services. All quotes are valid for 15 days unless otherwise stated on the quote. Any amendments to the quote may result in a new quote being issued. Please note any changes after the quote is accepted may incur additional fees.

## PRICES

Your booking and pricing can only be confirmed acceptance of the quote. Prices are correct at the time of printing and may be subject to change.

**ALL PRICES ARE LISTED EXCLUSIVE OF 10% GST**

## CONFIRMATION OF BOOKINGS

Goanna Hut Co Pty Ltd requests that you confirm your event in writing along with a 30% deposit (based on total cost of the event). The outstanding balance is payable no later than 7 days prior to the event. Final numbers of guests are required no later than 7 days prior to the event. This must be in writing to ensure no errors occur on the day. Email is accepted and appreciated. Failure to adhere to this procedure may result in the event/venue being cancelled.

## CANCELLATION OF EVENT

In the event that you need to cancel your booking with us please advise us immediately in writing. Part of your deposit is non-refundable based on the notice of cancellation given. More than 7 days' notice: 50% of deposit is refundable

Less than 5 days' notice: your deposit is no longer refundable and will be treated as a cancellation fee.

Please note that we appreciate as much notice as possible of your event so that we can ensure the best possible service and freshest product. Fourteen days prior to the event we will assume all guest are attending and the invoice will stand at this being the total attendance and the full amount of quote will apply. Please confirm final numbers at least seven days before the catering is required.

## PAYMENT TERMS

Payment is required 7 days prior to the event by direct deposit into our bank account or by cash. You can also decide to pay cash on the day, however, please ensure you have the correct amount as our staff do not carry change.

Credit card payments can be made by calling Goanna Hut on 0405688451 or email details are on the bottom of the invoice you have received. Please use your invoice number as a reference to your payment when paying via bank transfer or a direct bank deposit.

Corporate Business clients—Balance is payable within 7 days of function unless other arrangements have been agreed upon.

## PLEASE NOTE

Prices are subject to change and all photos used throughout this menu are indicative only