

THE ROLLING DOLMADE

FEASTS &
PROVISIONS
NOOSA

COCKTAIL PARTY MENU

Savoury Canapes

Sashimi, Sesame, Ponzu Dressing

Chicken and Almond Filo Pastry Cigars, Romesco Sauce

Sweet Potato Fritters, Chorizo, Roasted Garlic Tahini

Tataki of Peppered Beef, Yuzu Mayonnaise

Parmesan Shortbread, Pickled Beets, Goat's Cheese, Smoked Macadamia

BBQ King Prawns, Lemon Myrtle, Whipped Cod Roe

Organic Duck Rillettes Tarts, Pickled Grapes

Rice Paper Rolls w' Grilled Pork, Pickled Vegetables, Noodles and Herbs, Vietnamese Dipping Sauce

Beef Shortrib, Remoulade of Apple, Celeriac and Horseradish

Golden Shallot Tarte Tatin, Blue Cheese Crumble, Thyme Infused Honey

Natural Oysters, Aged Cabernet Vinegar, Shallot

Caramelised Chicken, Prawn and Pork on Pineapple, Lime and Peanut

Smoky Pulled Pork and Caramelised Onion Puff Pastry Pies

Spiced Lamb in Brik Pastry, Smoked Eggplant Mayonnaise

Shiitake Mushroom and Water Chestnut Spring Roll, Yellow Bean Dipping Sauce

Sweet Canapes

Strawberry Mousse Cake, Strawberry Jelly, Fresh Strawberry

Macaron's (seasonal flavours)

Little Carrot Cakes, Cream Cheese Frosting, Candied Walnut

Chocolate Marquise, Salted Caramel Popcorn

Lime Cheesecakes, Coconut, Confit Pineapple

Profiteroles, Hazelnut Praline Cream

Gateau Breton; French Shortbread filled with Prune Paste

Chocolate Espresso Layer Cake

Little Lemon Meringue Pies

Cherry Clafoutis, White Chocolate Chantilly Cream, Pistachio