

Roaming Packages

Delighting your guests one bite at a time

CANAPÉS

Minimum 30 people

Menu Selection

Cold

Peking duck pancake, lightly pickled carrot & cucumber, hoisin
Compressed watermelon, Persian fetta, black olive, baby basil (gf, v)
Whipped goats cheese, permsean shortbread, dried cherry tomato (v)
Beetroot cured salmon Bellini, horseradish cream w dill
Heirloom tomato caprese on sourdough croute (v)
Coffin Bay oyster w classic mignonette (df, gf)
Prawn cocktail w rose sauce (df, gf)

Warm

Panko crumbed prawn w mango chutney & mirco basil (df)
Wild exotic mushroom & porcini croquette w saffron aioli (v)
Butternut chicken, crispy poppadum w minted yoghurt &
baby herbs (gf)
Pressed twice cooked pork belly w granny smith compote (df, gf)
Caramelised red onion tartes w goats cheese souffle (v)

Substantial

12-hour slow cooked beef cheek w Paris mash potato &
reduced master stock (gf)
Spring green risotto w lemon, thyme pecorino & truffle oil (gf,v)
Pan seared Barramundi, cauliflower puree, tossed lemon spring green
& green oil (gf)
Spiced butter chicken w poppadom, cucumber yoghurt & baby herbs (gf)
Local reef fish & chips w lemon & tartare sauce (df)
Spiced chickpea & spinach curry w house flat bread & mint yoghurt (v)

Dessert

Rich chocolate tartlet w mascarpone & raspberry
Eaton mess w berry compote, chantilly cream & meringue kisses (gf)
Seasonal fruit skewers (df, gf)
Cro-nut selection

Selection from the Mary-Lou Street Eat Menu also available upon request

**Menus are subject to change





Mary-Lou Hand-helds

Minimum 30 people

Savoury

Mac & Cheese bites

Crispy Mac & Cheese dipped in panko bread crumb w smoked three cheese sauce

Lamb Kofta Skewers

Grilled lamb mince seasoned warm spices w minted yoghurt, tomato & parsley (gf)

Pulled Pork Slider

12-hour slow cooked shredded pork shoulder dressed in 'Sweet Baby Rays' w pickled cabbage, kewpi mayo on a brioche bun

Coastal's Beef Slider

Juicy Australian beef pattie w brie cheese. truffle mayo. wild rocket on a bricohe bun

Street Thai Prawn Noodle Box (chilled)

Vermicelli noodles tossed w prawns, Asian style vegetables & lime dressing, topped with crispy onions & shallot (df,gf, can be vegan or vegetarian)

Exotic Mushroom Arancini

Wild mushroom & truffle arancini w panko crumb & garlic aioli (v, can be vegan)

Local Reef Fish

Crumbed locally sourced reef fish w skinny fries, tartare sauce & lemon wedge (df, can be gf)

Satay Chicken Skewers

Satay marinated chicken w jim's satay sauce, black sesame & coriander (gf)

Sweet

Rich Chocolate Tartlet

Short crust tarlet filled w rich chocolate ganache, topped with mascarpone cream & fresh raspberries

Eton Mess

Mixed berry compote w chantilly cream & meringue kisses

Cro-nuts

Selection of lemon curd, jam or nutella filled homemade cro-nuts

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