



## **cocktail party**

(this is a sample selection of our canapé menu, all items subject to seasonal changes)

### **meat selection**

Chilli glazed pork belly, pickled watermelon, sesame, coriander  
Sweet corn pancakes with duck, bbq sauce, cucumber and creme fraiche  
Lamb Kofta with beetroot and yoghurt sauce  
Soy and honey glazed chicken wings  
Chicken liver parfait, brioche, fig jam  
Beef and caramelised onion pie  
Chicken schnitzel with siaracha and lime mayo  
Crispy pulled pork croquettes with coleslaw

### **seafood selection**

Seared salmon with wasabi avocado and pickled ginger (GF)  
Local South Coast oysters with mignonette dressing (GF)  
Tempura king prawns with chilli salt and green shallot dipping sauce (GF)  
Crisp snapper goujons with tartare sauce  
Crab crepes with horseradish and lime mayo  
Salt and pepper squid with lemon aioli (GF)  
Thai fishcake with lime, chilli and coriander dipping sauce  
Seared tuna, ginger and lime avocado, radish (GF)  
White anchovies on tomato toast

### **vegetarian selection**

Beetroot and goats cheese tart with walnut crumbs and honey  
Tomato, olive and basil puff pastry tart  
Warm cheese gougères  
Pumpkin and feta arancini with aioli  
Rice paper rolls with sweet chilli and coriander dipping sauce  
Caramelised onion and cheese tart with bitter leaves and sweet mustard dressing  
Crisp polenta chips with olive tapenade, parmesan and truffle  
Corn fritter with avocado salsa  
Crispy falafel with spiced hummus

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**substantial bowl items**

Roast snapper, rouille, fennel and bouillabaisse sauce (GF)  
Braised beef short rib with parmesan polenta and gremolata  
Buttermilk chicken slider with crunchy slaw  
Braised chicken with tomato, butter beans and chorizo  
Slow roasted lamb shoulder, mash and salsa verde  
Pea, mint and lemon risotto with rocket, fennel and roast tomato  
Smoked fish cakes with minted peas and hollandaise

**Sweet Canapés**

Mini meringues with passion fruit cream  
Choc cremeaux with berry compote & crème fraiche  
Churros with chocolate dipping sauce  
Lemon tart with raspberry cream  
Profiterole with crème patisserie

**Add something extra**

Wood fired Pizzas  
Oyster and prawn bar  
Maple glazed ham, cheese platter, bread and condiments (buffet style)  
BBQ meats on our Parilla Grill, coleslaw, condiments and bread (buffet style)  
Cheese, dips and pate station (including bread and condiments)