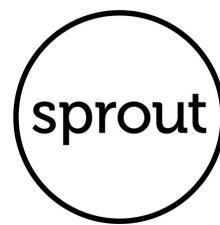


Autumn 2023 Cocktail Menu



Sprout's Cocktail menu is perfect for all occasions. Whether you are planning a relaxed or formal event at an office, home or a special location our fresh, seasonal and refined menu has something for everyone. Canapé items are easy to eat while enjoying a drink and chatting to a friend or colleague. Larger items are served in small containers and are a little more substantial than canapés

Canapes

- Figs with prosciutto and pomegranate molasses (GF)
- Baked heirloom tomato tart with olive and basil (V)
- Kingfish ceviche with green chilli mayo and cassava crackers (GF)
- Smoked salmon and pickled fennel mini bagels
- Pork and fennel sausage roll, house made tomato chutney
- Lemongrass chicken skewers with tamarind caramel (GF)
- Sticky pork belly, kaffir lime and papaya on betel leaves (GF)

Larger

- Braised fennel and portobello mushroom ragu, creamy polenta, fermented chilli (V)
- Yellow barramundi curry, green mango, herbs, steamed rice
- Mojo braised pork sliders, beetroot and dill slaw
- Tandoori chicken, saffron potatoes, cardamom yoghurt and fig chutney
- Master stock brisket and ginger steamed buns with Sichuan aioli
- Braised duck leg risotto, cavolo nero, toasted pine nuts

Sweets

- Chocolate ganache tartlets, hazelnut praline, pomegranate (CN)
- Fig, almond and white chocolate cheesecake (GF, V, CN)
- Bay and orange profiteroles

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