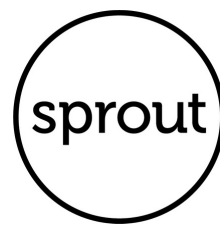


# Autumn 2021 Cocktail Menu



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

Quince and buffalo mozzarella tartlets with rosemary salt (V)  
Fig, Jamon and ricotta with Kangaroo Island honey (GF)  
Kingfish tartare, flying fish roe, wasabi crème Fraiche on black sesame crisps (GF)  
Smoked salmon rilette and pickled rhubarb on beetroot crisps (GF)  
Caramelised onion and peppered chevre in Kataifi pastry (V)  
Persian potato latkes with dill labne and pomegranate (GF, V)  
Lemongrass chicken skewers with tamarind dressing (GF)  
Smoked duck pancakes with pickled plum  
Mini pastrami bagels with pickled zucchini and chive cream cheese  
Rare beef, preserved lemon and black garlic on house made lavosh  
Cured wagyu grissini with anchovy oil

## Larger

Pumpkin and chickpea korma, pomegranate, toasted almonds, flatbread and mint chutney (V, CN)  
Miso glazed salmon, edamame, avocado & soba noodles with ginger dressing  
Sriracha chicken and iceberg sliders  
Duck and portobello mushroom ragu with orecchiette and Parmigiano Reggiano  
Char siu pork belly with pickled vegetables and rice  
Lamb cigars with tomato kasoundi and sumac

## Sweet

Panna cotta lamingtons with rhubarb gel (V)  
White chocolate and coconut truffles (V)  
Orange and bay leaf mini eclairs (V)  
Dulche de leche and mandarin tartlets (V)

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