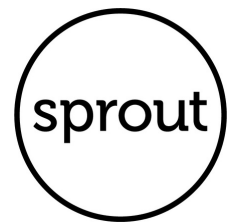


Autumn 2022 Cocktail Menu



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, V)
Truffle popcorn (GF, V)
Cumquat marmalade and peppered goat's chevre tartlets (V)
Warrigal green and feta cigars and wattle seed labna (V)
Kingfish ceviche with green chilli emulsion and cassava crackers (GF)
Salmon beetroot rillette and fennel mini bagels
Black olive grissini with Ortiz anchovy
Lemongrass chicken skewers with tamarind caramel (GF)
Cantonese braised duck pancakes with pickled daikon
Sticky pork belly, kaffir lime and papaya on betel leaves (GF)
Beef, black garlic and orange tartare on caraway crisps

Larger

Braised fennel and portobello mushroom ragu with orecchiette and fermented chilli (V)
Yellow curry of barramundi, green mango and mint with steamed rice
Mojo braised pork sliders with beetroot and dill slaw
Tandoori chicken, saffron potatoes, cardamom yoghurt and fig chutney
Master stock brisket and ginger steamed buns with Sichuan aioli
Shredded duck leg and radicchio with beetroot risotto and feta

Sweets

Passionfruit marshmallow (GF)
Fig, almond and white chocolate cheesecake (GF, V, CN)
Smoked chocolate ganache tartlets with hazelnut praline and pomegranate (CN)
Bay and orange profiteroles

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