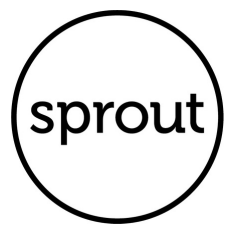


Spring 2021 Cocktail Menu



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

- Oysters with negroni granita (GF)
- Kingfish miang with pickled papaya and Thai herbs (GF)
- Szechuan caramel and sesame prawns (GF)
- Manchego, walnut and caramelised onion cigar (CN, V)
- Smashed pea, caper and buffalo mozzarella tartlets (V)
- Chorizo and saffron rouille on paprika rice cakes (GF)
- Cajun chicken skewers with green chilli emulsion (GF)
- Poached chicken and chive mini bagels with tarragon
- Tea smoked duck pancakes and mandarin
- Bresaola, asparagus salsa verde and feta bruschetta
- Beef tartare, fennel, black garlic on house made lavosh

Larger

- Orecchiette with asparagus, basil, pine nuts and Parmigiano Reggiano (CN, V)
- Tommy Ruff, prosciutto, baba ganoush, shaved zucchini, oregano and lemon dressing (GF)
- Pork steamed buns with XO sauce
- Peri peri chicken, pico de gallo, Spanish rice and lime yoghurt (GF)
- Braised lamb sliders with tomato kasoundi and fennel slaw

Sweets

- Mini apple and miso caramel tartlets with ginger crumble topping (V)
- White chocolate, pistachio and Davidson plum fudge
- Blood orange and bay leaf mini eclairs
- Alfajores with dulce de leche and mandarin

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