

Winter 2019 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.

Canapés

- Sriracha chicken skewers with lemon yoghurt sauce (GF)
- Rare beef, black garlic, enoki and cucumber Japanese pancakes
- Caramelized onion, olive and almond cigars (V, CN)
- Tapioca crisp with caper horseradish cream, salmon roe and dill (GF)
- Prawn and coconut laksa with shallot and herbs (GF)
- Pear and vanilla jam tartlets with Adel Blue cheese mousse, thyme and olive crumb (V)
- Duck rilette, cornichons and K.I. honey on brioche
- Spiced lamb and pistachio kofta with mint and cumin labna (CN)
- House smoked salmon, chive crème fraiche and fennel on house made seed cracker (GF)
- Oysters with gin and lime vinaigrette (GF)

Larger

- Glazed salmon, turmeric cauliflower, date puree and olives, lemon cream (GF)
- Master stock brisket sliders with kimchi and nashi pear
- Mushroom ragout with hazelnut, polenta and parmesan (V, GF)
- Teriyaki barramundi, kimchi and snow pea salad (GF)
- Moroccan lamb pies with spiced tomato relish
- Green chicken curry, pickled papaya and herb salad (GF)

Sweets

- Flourless chocolate and pomegranate cake, orange crème and candied orange zest (GF)
- Pistachio ganache, pomegranate and rose tartlets (V)
- Espresso mousse with almond praline and candied fennel crisp (V)
- Pumpkin and semolina torte with vanilla crème fraiche and salted caramel
- Beetroot and white chocolate macaron (GF)

GF = Gluten free, CN = Contains Nuts, V = vegetarian, VE = Vegan
Note: Most dishes can be altered to meet most dietary requirements



Winter Cocktail Menu

| Food options (cost per person) | On location | At Sprout |
|---|-------------|-----------|
| One-hour food service (four canapés) | \$25 | \$30 |
| Two-hour food service (three canapés + two larger items) | \$38 | \$43 |
| Three-hour food service (four canapés + three larger items) | \$50 | \$55 |
| Additional food options (cost per person) | | |
| Savoury canapé | \$5 | \$5 |
| Dessert canapé | \$5 | \$5 |
| Larger item | \$8 | \$8 |
| Selection of local and imported cheeses (two cheeses) | \$9 | \$9 |
| Charcuterie and antipasto platter | \$9 | \$9 |
| Inclusions | | |
| Chefs and kitchen staff | ● | ● |
| Food service staff | | ● |
| Serve ware | ● | ● |
| Glassware | | ● |
| Beverages | | |
| Rubbish disposal | ● | ● |
| Cleaning | ● | ● |
| Travel* | ● | |
| Additional cooking equipment hire | | ● |
| Venue hire# | | |
| Venue set up (eight hours including event) | | ● |
| Venue pack down | | ● |
| Event styling (table decorations, chair covers etc) | | |
| Audio-visual equipment | | |
| Food and beverage staff | | |
| Per staff member, per hour, minimum three hours <i>(one staff member per 15 guests recommended)</i> | \$39 | |
| Other | | |
| Minimum food spend | \$550 | \$900 |
| Venue hire | | \$900 |

*Travel < 30km from Adelaide CBD. Additional fees may be charged beyond 30km.

#Maximum eight hours including event duration.

