

# Spring 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

- Sashimi kingfish, papaya and grapefruit miang (GF, CN)
- House smoked salmon, pea and feta filo tartlets
- Coffin Bay oysters with Riesling and shallot dressing (GF)
- Crisp prosciutto and romesco on rye toast
- Pork and ginger wonton with chilli jam and coconut sauce
- Beef tartare, preserved lemon and black garlic on house made lavosh
- Spiced lamb and pistachio kofta with mint and cumin labna (GF, CN)
- Sesame caramel chicken skewers (GF)
- Asparagus wrapped in Barossa Valley prosciutto (GF)
- Whipped goats curd, lemon and quince gel on chickpea biscuit (GF, V)
- Paprika caramel popcorn (GF, V)

## Larger

- Spiced salmon with korma potatoes, fresh peas, mint and lime yoghurt (GF)
- Soy poached chicken, asparagus, pickled ginger and soba noodles
- Crispy pork belly with green papaya and chilli jam (GF, CN)
- Master stock brisket sliders with house made kimchi and nashi pear
- Moroccan lamb, chimichurri, cous cous and tahini grilled wombok (CN)
- Mushroom ragout with shaved fennel, hazelnut, polenta and parmesan (GF, V)

## Sweets

- Dark chocolate, cardamom and pistachio tartlets (CN, V)
- Maple panna cotta with mandarin gel, orange and pecan brittle (GF, CN, V)
- Kataifi wrapped nougat (CN, V)
- Passionfruit marshmallows (GF)
- White chocolate, lemon and strawberry friands (GF, CN, V)

GF = Gluten free, CN = Contains Nuts, V = vegetarian, VE = Vegan  
Note: Most dishes can be altered to meet most dietary requirements.  
Menus may be subject to change depending on available ingredients.

