

Summer 2018 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

- Coffin Bay oysters with gin and lime vinaigrette (GF)
- House smoked salmon, crème fraiche and pickled fennel served on a sesame crisp (GF)
- Rare beef with romesco sauce on rye (CN)
- Chicken liver parfait and plum jam on walnut toast (CN)
- Chilli caramel chicken skewers (GF)
- Buffalo mozzarella, heirloom tomato, basil powder on sourdough (V)

Larger

- Barramundi, charred corn, plum and jalapeno salsa with chipotle yoghurt (GF)
- Soy glazed chicken with avocado, edamame puree and zesty black quinoa (GF)
- Lamb cigars with date puree
- Brisket taco with pineapple, lime and radish salsa
- Crispy pork belly sliders with kimchi and cured cucumber
- Sticky eggplant, freekeh tabouli, pistachio dukkah and smoked labne (V, CN)

Sweets

- Coconut and spiced rum mousse, pineapple and macadamia crumb (GF,V, CN)
- Coffee, hazelnut and cherry tarts (V, CN)
- Kaffir lime meringues with guava gel (V)
- Pistachio semolina cake with plum and rosewater cream (V, CN)

Menus may be subject to change depending on available ingredients.

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



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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)	\$8	\$8
Charcuterie and antipasto platter	\$8	\$8
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.

