

# Autumn 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

- Middle eastern chicken skewers with spiced yoghurt sauce (GF)
- Buffalo mozzarella and romesco tarts (V)
- House smoked salmon, crème fraiche and pickled grape on sesame crisp (GF)
- Spiced pumpkin, thyme and goats' cheese on roast potato chips (V, GF)
- Smoked duck, beetroot puree and horseradish on rye (CN)
- Japanese rare beef pancakes with cucumber and shallot
- Figs filled with whipped gorgonzola and Kangaroo Island honey (GF)
- Spiced lamb cigar with date and labna
- Oysters with gin and lime vinaigrette (GF)

## Larger

- Chipotle barramundi tacos with guacamole and jalapeno corn salsa
- Master stock pork belly sliders with pickled plum slaw
- Braised lamb, roast cauliflower, date and olive salad, tahini yoghurt and sumac (GF)
- Crispy skin salmon with pomegranate tabouli and lemon yoghurt (GF)
- Lemongrass poached shredded chicken, papaya, chilli and herb salad (CN, GF)
- Eggplant and chickpea korma, toasted almonds, naan and mint chutney (V)

## Sweets

- Lemongrass coconut mousse with passionfruit jam, pineapple and coconut brittle (V, GF)
- Chocolate and beetroot brownie with crème fraiche and plum (V, GF)
- Pistachio ganache, pomegranate and rose tartlets (V)
- Lemon curd meringues with fresh fig (V, GF)

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



## Autumn 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
<b>Additional food options (cost per person)</b>		
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
<b>Inclusions</b>		
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		
<b>Food and beverage staff</b>		
Per staff member, per hour, minimum three hours <i>(one staff member per 15 guests recommended)</i>	\$39	
<b>Other</b>		
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.

