

MOOTHI ESTATE FUNCTION MENU

ANTIPASTO STATION

Grazing table of cheeses, meats, olives, condiments, pickles, vegetables, dips, breads, crackers + more

CANAPES

Cold Options

Caprese Sticks - tomato, basil, bocconcini
Caramelised onion + fetta tartlet
Hoisin duck, spring onion + cucumber wonton cup
Spicy guacamole on crispy tortilla
Brie, honey + walnut crostini
Watermelon bites with fetta + mint
Sesame beef + shredded vegetable lettuce wraps
Crouton cups with caesar salad
Poached chicken + herb puffs with aioli + dill pickle
Potato Rosti with Smoked salmon + creme fraiche

Hot Options

Chorizo + haloumi skewers
Crispy Sichuan chicken + Linda's sweet chilli relish
Cheesy garlic focaccia fingers
HOT SELECTIONS - See below for individual choices
Housemade meatballs + dipping sauce
Mini Quiches
Arancini balls
Crispy chicken wings
Sliders
Sausage Rolls

MEATBALLS

Italian pork + veal with Napoli sauce
Thai Chicken with Linda's Chilli, Ginger + Lime relish
Smokey BBQ Beef
Middle Eastern Lamb + hommus

MINI QUICHES

Lorraine - bacon + cheese
Spinach + fetta
Chorizo + capsicum
Mushroom + leek

ARANCINI BALLS

Mushroom with lemon aioli
Pumpkin with herb pesto
Mozzarella with Napoli sauce
Pea + pancetta with parmesan cream

SLIDERS

BBQ Pulled Pork with coleslaw
Beef cheeseburger
Haloumi + garlic butter mushrooms
Asian pork belly with wombok salad

CRISPY CHICKEN WINGS

Honey soy with Linda's Chilli Relish
Spicy Buffalo with Ranch Sauce
Smokey BBQ
Garlic Parmesan + herb

SAUSAGE ROLLS

Pork + fennel with spicy tomato relish
Traditional beef with tomato + onion relish
Spiced lamb with tzatziki
Mixed vegetable & fetta

BRUSCHETTA

Each selection counts as a cold canape

Traditional - tomato, garlic, basil, EVOO
Garlic mushroom + marscapone with chives
Roast beef with horseradish + watercress
Salami, roasted capsicum + fetta
Prosciutto, cream cheese, pear + rocket

SUBSTANTIAL SERVES

Larger options, equal to around 2- 3 canapes

Mac n Cheese with Bacon Crumb
Chilli con carne with sour cream + crispy tortilla
Pearl cous cous, chickpea + roasted vegetable salad
Chicken cacciatore with penne pasta
Mild vegetable curry with mini papadum

DESSERT DELIGHTS

White chocolate pana cotta with dehydrated raspberry + biscuit crumb

Choc-orange mousse with Cointreau soaked sponge

Pecan pie bites with vanilla ice-cream

Citrus almond cake with dessert wine marscapone

Lemon meringue pie fingers

PRICING & OPTIONS

Antipasto Station - \$40 per 5ppl (or part thereof)

Canape Options

All canape packages allow for a minimum of one piece per person per selection and can be adjusted to suit your needs

SUGGESTED PACKAGES

3 x Cold Canapes + 2 x Hot Canapes = \$12.50 pp

2 x Cold Canapes + 3 x Hot Canapes + 1 x Dessert = \$16.00 pp

3 x Cold Canapes + 3 x Hot Canapes + 1 x Substantial + 1 x Dessert = \$20.00 pp

3 x Cold Canapes + 2 x Hot Canapes + 2 x Substantial + 2 x Dessert = \$25.00 pp

BEVERAGE PACKAGES

Standard Beverage Package (Soft drinks, sparkling wine, Estate range wine, beer)

2 hours = \$25pp

3 hours = \$35pp

4 hours = \$44pp

Tea & Coffee MUST be pre-arranged and can only be supplied in plunger and pot form.

All spirits will be charged on a per consumption basis - 2 spirit selections only

Packages can also be calculated on a per bottle basis, price on request (excludes spirits).

All beverages can also be charged on a user pays system

PACKAGES ARE ADAPTABLE, PRICE ON REQUEST.

RESPONSIBLE SERVICE OF ALCOHOL WILL ALWAYS BE ADHERED TO AND SERVICE WILL BE REFUSED IF NECESSARY. ANY UNRULY BEHAVIOUR WILL RESULT IN EARLY TERMINATION OF FUNCTION AT FULL CHARGE.

ALL PACKAGES WILL BE BILLED AS PER FINAL NUMBERS QUOTED BY FUNCTION ORGANISER. PLEASE UNDERSTAND NO-SHOWS HAVE ALREADY BEEN CATERED FOR AND WILL BE CHARGED.

*ALL DIETARY REQUIREMENTS MUST BE NOTED PRIOR TO QUOTATION.
SOME REQUIREMENTS MAY NOT BE ABLE TO BE CATERED FOR*

PLEASE NOTE - DUE TO SEASONALITY AND AVAILABILITY, MENU MAY BE SUBJECT TO LAST MINUTE CHANGES. NOTICE WILL BE GIVEN WHEN POSSIBLE.