



Connecting through cooking

Foodish finger food

Savoury

Baked tartlets

Beetroot, caramelized onion, goats feta (v)

Pumpkin, feta, toasted cumin seeds (v)

Smoked salmon & dill

Prosciutto, asparagus & parmesan

Arancini

Mushroom & parmesan with herbed pesto (v) (gf)

Sundried tomato, parmesan & basil (v) (gf)

Cheesy pumpkin (v) (gf)

Chorizo & smoked paprika 'Paella' (gf)

Skewers

Satay chicken with peanut sauce (gf)

Tandoori chicken with coriander yoghurt (gf)

Lamb Adana kebabs with garlic lemon yoghurt (gf)

Haloumi & vegetable kebabs with pomegranate molasses dressing (v) (gf)

Garlic chilli prawn with aioli (gf)

Rice paper rolls

Saigon crepe & herb, noccham sauce (gf)

Hoisin duck & mirin vegetable, hoisin peanut sauce (gf)

Tom yum prawn, Asian herbs & Thai dipping sauce (gf)

Marinated tofu, peanut & Vietnamese herb, sweet lime dipping sauce (v) (gf)

Platforms (croustades & roesti)

Salmon & dill crème fraiche with capers on roesti (gf)

Whipped goats' feta, rocket pesto and piquillo on croustade (v)

Prosciutto wrapped beef, aioli, tomato concasse on croustade

Pastries

Mini caramelized onion, anchovies & olives pissaladière

Caramelised onion, roasted pumpkin & feta pissaladière (v)

Candied pear & blue pissaladière

Lamb borek with lemon yoghurt dipping sauce

Tomato tarte tatin with balsamic reduction (v)

Other

Thai prawn & salmon fish cakes with Thai dipping sauce (gf)

Moroccan lamb meatballs with harissa yoghurt sauce (gf)

A range of hot & cold brioche sliders (*see Foodish catering page for fillings)

All \$5 per item

Sweet

Lemon curd tartlets with burnt meringue

Chocolate ganache tartlets with raspberries

Macarons (gf)

Melting moments with passionfruit frosting

Orange & almond cakes with candied peel (gf)

Lemon pistachio slice

\$3.50 per item