

## Cocktail Menus

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*All pricing is (+) plus GST. Items are priced at a per person rate, and depending on each selection, are provided at a minimum 1.2 pieces per person*

*We use only local and sustainable seafood and meat unless otherwise specified*

*Surcharges apply to individual serve vegan requirements when not selected as a full menu option*

*These menus serve as a guide and customizing menus is our preference to make your event special*

### Vegan

#### Cold

Char grilled Vegetable Mini Bagels 4.5

Rainbow Rice Paper Rolls 4

Avocado, Pickled Onion, Pomegranate & Quke Tostada 4

#### Hot

Mini San Chow Bow Chinese Spoons 4

Satay Tofu Skewers 4.5

Mexican Bean Quesadillas, Avocado COYO 4.5

Roasted Cherry Tomato, Caramelized Onion, Parmesan Tartlet 4.5

#### Larger

Panko Crumbed Sweet Potato Burger, Salad, Sauces, Fresh Bun 12

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**Vegetarian**

Cold

Herbed Polenta Bites, Fresh Mozzarella, Grape Tomato, Basil (gf)	4.5
Assorted Hand Pressed Squares and Sushi Rolls, Ginger, Wasabi, Soy (gf)	4.5
Goats Cheese, Sweet Potato, Chive & Sweetcorn Frittata (gf)	4
Bruschetta Tartlets (gf)	4
Ginger Chicken Filoettes	4
Parmesan Profiteroles, Goats Cheese, Onion Jam	4

Hot

Wild Mushroom and Parmesan Arancini, Aioli	4.5
Crunchy Potato Rostis with Tomato Jam	4
Mini Jalapeno Mac'n'Cheese Bites, Spiced Tomato Relish (v)	4.5
Olive and Gruyere Petite Toasties	4.5
Butternut Pumpkin, Persian Feta & Chive Quiche	4.5

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## From the Land

### Cold

Corned Beef, Aged Cheddar, Cauliflower Pickle Mini Bagels	4.5
Prosciutto wrapped Chicken Breast Bites, Basil Aioli (gf)	4.5
Crostini, Roast Beef Fillet, Seeded Mustard Aioli	4.5
Chopped Roast Chicken & Toasted Almond Ribbon Sandwich, Herbed Aioli	4

### Hot

Pork Belly Bites, Caramel Vinegar (gf)	4.5
Popcorn Chicken (gf)	4
Traditional Sausage Rolls, Tomato Sauce	4
Chicken, Chorizo & Cheddar Sausage Rolls, Relish	4.5
Spatchcock, Leek & Mushroom Pies	4.5
Mini Roast Lamb Shepherd's Pies (gf)	4.5
Tandoori Chicken Bites, Minted Yoghurt (gf)	4.5
Italian style Meatballs, Tomato Salsa, Parmesan Snow	4
Beef Cheek Empanadas, Spiced Chutney	4.5
Corn & Coriander Crepes, Shredded Confit Duck, Sticky Asian Sauce	5
Mini Confit Duck San Choy Bow	4.5

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Cajun Spiced Chicken Bites, Lime Aioli (gf)	4.5
Chargrilled Chimmichurri Beef Skewers (gf)	4.5
Smoked Chorizo and Sweetcorn Arancini, Aioli	4.5
Pulled Pork, Avocado & Pomegranate Tostadas	4.5
Mini Fillet Mignons, Baked Mushroom, Béarnaise (gf)	5
Parmesan Crumbed Escargot, Dill Aioli	4
Handmade Pepper & Pint Beef Party Pies	4.5
Chicken Satay Sticks	4.5
Spiced Lamb Koftas, Cucumber Raita	4.5
<u>Larger</u>	
Beef Brisket Slider, Pickled Slaw, Brioche	8
Crunchy Pulled Pork Roll, Apple Cider Gravy	8
Garlic, Lemon & Rosemary French Lamb Cutlets (gf)	9
Gourmet Mini Hot Dogs with Condiments Selection	8
House Burgers, Cheese, Salad, Sauces – wrapped	11
Hot Roast Beef Rolls, Horseradish Cream	8
Traditional Beef Slider on Brioche	8

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## From the Sea

### Cold

Fresh Oysters, Selection of Dressings	6
Petite Poke Bowls, Bamboo Spoon	5
Smoked Salmon, Dill Cream Cheese, Baby Caper Mini Bagels	4.5
Vodka and Dill Cured Salmon, Fennel Salad, Petite Herb Scone	4.5
Sweetcorn and Basil Fritters, Cream Cheese, Smoked Salmon	4.5
Mini Prawn Cocktails, Lettuce, Avocado, Marie Rose	5
Vietnamese Crab Tostadas	5

### Hot

Mini Crumbed Fish Rainbow Sliders	5.5
Salt & Pepper Squid, Nahm Jim Dressing (gf)	4.5
BBQ Miso Garlic & Honey Prawn Skewers (gf)	5
Crunchy Smoked Salmon Potato Cakes, Citrus Aioli	4.5
Coconut Crumbed Prawns, Red Curry Dressing	5
Seafood Vol au Vents	5
Seared Scallop, Burnt Hazelnut Butter, Chinese Spoon	5
Scallop Katsu, Japanese Mayo, Special Sauce	5

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Sesame Crumbed Fish Goujons, Lemon & Dill Aioli	5
Crunchy Prawn & Coriander Dumplings, Black Vinegar	4.5
<u>Larger</u>	
Soft Taco, Panko Crumbed Fish, Chipotle Yoghurt, Lettuce, Pico de Gallo	8
Fish n Chip Cones, Homemade Tartare, Lemon	8

**Individual Standing Meals – assorted styles**

Butter Chicken with Fragrant Rice	10
Ginger Beef with Broccoli & Mushrooms, Hokkien Noodles	12
Lamb Madras, Basmati Rice	12
Coconut Prawn Curry, Coconut Rice	17
Chickpea, Lentil & Vegetable Curry, Saffron Rice	10
Fresh Paccherri Pasta with Pistachio Pesto Cream, Prawns, Grilled Chicken	14
Fresh Caviatelli Pasta with Traditional Bolognese, Parmigiano Reggiano	11
Vegan Vegetable Tagine, Cous Cous, Grilled Flat Bread	11
Chateaubriand _Roasted and sliced Beef Fillet, Home Made Béarnaise, Asparagus, Potato Gratin d’Auphinoise (gf)	18
Slow Braised Lamb Shank, Soft Herb Polenta, Garlic Green Beans (gf)	20
Slow Beef Cheek, Sauce GASTRIQUE, Paris Mash, Chopped Broccoli	17

**Pizzas – Available in Individual sizes or large sliced:**

Prawn & Pesto Pizza	12
Caramelised Onion, Pumpkin, Goats Cheese & Rocket Pizza	12
Olive, Capers, Anchovy, Italian Sausage Pizza	12
Blue Cheese, Candied Pear, Rocket, Fresh Prosciutto	12

**Live Paella Station - \$15 - \$25 per person (min 30 guests)**

Vegan – A Rainbow of Fresh and Chargrilled Vegetables in Vegetable Base Stock

Simplicity – Charred Chicken & Chorizo with Vegetables

Seafood – Fish, Prawns, Squid, Mussels with Vegetables

Traditional – Charred Chicken, Chorizo & Seafood with Vegetables

**Cheeseboard - \$5.50 - \$20 per person**\*Cost based on full menu selection

An assortment of Australian and International Cheeses, served with Crackers, Pastes, House

Baked Fruit & Nut Toasts, Fresh Fruit and Muscatels

**Specialty Grazing Board - \$10 - \$40 per person**\*Based on menu selection, set up & numbers

An assortment of Gourmet Delicacies: Cured Meats & Charcuterie, Australian and International

Cheeses, Crackers, Antipasto, Pastes, Toasts, Fruit, Baguette and more

**Petite Desserts & Petit Fours - \$4 each**

Chocolate and Cointreau Mousse

Blueberry Almond Tarts

Tiramisu

Dark Chocolate Ganache Tart

Eton mess

Lemon & Lime Curd Tart

Mini Ice Cream Cones

Passionfruit Curd Tart

Lime & Ginger Crème Brulee

Honey Walnut Cake

**Percolator Coffee & Tea Station - \$3.50 per person**