



Black Label Canapés & Small bites

from \$5.00+gst per item

We recommend minimum 5 items for 1 hour and 8 items for 2 hours.

Staffing and equipment are extra. Please contact our events team for a formal quote.

Ab Fab catering has a full liquor licence and offers a complete range of beverage packages.

Minimum 40 guests attending

Menu items are seasonal and subject to availability

Cold items

Black olive tart dotted with Persian goats feta (v)

Prawn cocktail cups with radicchio (gf)

Caramelized crispy duck pancakes with fresh ginger and chilli julienne

Herb pancakes with avocado butter and capers (v)

Wild mushroom frittata with porcini infused aioli (gf)

Olive and rosemary damper with Persian feta and caramelized figs

Stuffed baby capsicums on olive bread croutons with rocket

Mango salad boats with mint labneh and pink peppercorns (gf)

Potato pikelets with smoked ocean trout

Taco cups with chilli beans sour cream and guacamole (gf)

Lamb zucchini and vine leaf skewers (gf)

Smoked Salmon on cucumber with a topping of crème fraiche (gf)

Seared Atlantic salmon picks marinated in sweet soy and ginger with fried shallots

Platters

Mezze platter to include - zucchini fritters handmade vine leaves, mixed marinated olives, beetroot & smokey eggplant dips and labneh balls in olive oil Served with sour dough breads and lavosh (v)

Australian Cheese Board - Selection of fine Australian cheeses dried and fresh fruit and selected accompaniments Served with sour dough breads crackers and lavosh (v)





Hot items

- Crispy strips of 5 spice pork belly with chilli soy paste dipping sauce
- Radicchio with lemon and dill risotto cakes (gf v)
- Toasted buffalo mozzarella and pancetta *croque-monsieur*
- Warm Indian spiced vegetable picks with harissa yoghurt (gf v)
- Paella spoons with chicken breast and prawns on saffron risotto (gf)
- Chicken, grape and champagne pies (with leeks thyme and preserved lemon)
- Creamy soft polenta on pastry puffs with sautéed wild mushrooms (v)
- Chicken parma in bamboo boats with parmesan shards
- Spicy pork and apple pasties in a gluten free pastry (gf)
- Warm hasselback potatoes with hazelnut and camembert (gf v)
- Mini beef wellingtons - sliced grilled beef steak with mushroom and shallot
- Barbequed lamb cutlet with caraway spiced onion (gf)

Sweet options

- Selection of petite cupcakes
- Chocolate cake with whisky soaked raisins
- Caramel tartlets
- Mini trifle cups

Please contact our events team for recommendations and to discuss your requirements.

(gf) – gluten free; (v) – vegetarian. Other dietary requirements can be catered for on request.

