

CANAPE MENU

6 items per person \$25^{+GST} 8 items per person \$35^{+GST}

10 items per person \$40^{+GST} 12 items per person \$45^{+GST}



LAND

- Peking duck cones with coriander
- Chicken and almond tarts*
- Spicy meatballs with tomato relish **GF**
- Tiny sausage rolls with home-made tomato sauce
- Bacon, herb and onion cocktail quiches
- Curried chicken and chutney puffs
- Miniature éclairs with pheasant pâté and pistachio nuts
- Curried lamb swirls with peanut sauce
- Crumbed sesame chicken pieces with lemon mayonnaise
- Crumbed chicken pieces with Thai herb rub **GF**
- Rare roast beef fillet, rolled in fresh rocket, with rocket and parmesan pesto **GF**
- Prosciutto wrapped peacherine, bocconcini and pepper **GF**
- Prosciutto wrapped asparagus with Hollandaise **GF**
- Bacon, avocado, artichoke, chilli and pesto fingers
- Chicken and avocado checkerboard sandwiches*
- Chicken and spring onion finger sandwiches*
- Chicken and rocket finger sandwiches*
- Chicken, corn and roasted pepper fingers
- Ham, sprout and mustard fingers
- Miniature pizzas – (vegetarian, ham and pineapple or meat)
- Miniature croissants with leek and ham
- Tiny beef mignons with mustard Hollandaise **GF**
- Vietnamese cold rolls, shredded vegetables, mango, duck **GFR**
- Miniature chicken satays with coriander, chilli, peanut sauce **GF**
- Beef vindaloo on miniature naan bread
- Duck pies with mango salsa
- Mini wagyu rump satays with chimichurri sauce **GF**
- Slider – Beef with cheese and pickles
- Slider – Pulled pork and slaw

FORK AND TALK

- Peking duck cones with coriander
- Vietnamese style crab salad with coriander and lime **GF**
- Thai beef noodle salad **GF**
- Mini raw tuna Poke boats **GF**
- Fish and chips with lemon, salt and mayo
- Pork belly on a bed of Asian salad **GF**

GF = Gluten Free

GFR = Gluten Free ON REQUEST

VEG = Vegetarian

VEGAN = Vegan

**Cold Canapes*

SEA

- Smoked salmon tarts*
- Smoked Salmon and horseradish cream tartlets*
- Kingfish Carpaccio **GF**
- Atlantic salmon on a black ash tart
- Feta prawn puffs
- Prawns wrapped in potato noodles, with hot, sour and salty sauce **GF**
- Tempura Garfish Taco with avocado salsa
- Miniature parcels of fish and chips with salt and vinegar
- Thai marinated prawns, ginger and spring onion pikelets **GFR**
- Vietnamese cold rolls with shredded vegetables, mango and prawn **GFR**
- King prawns, snow peas with curried mango dip **GFR**

VEGETARIAN

- Filo pastry triangles **VEG**
- Tomato and pesto cocktail quiches **VEG**
- Fresh vegetables with avocado dip **GF, VEG***
- Baked goat-cheese tartlets with roasted pepper strips **VEG**
- Risotto balls with red pesto dip **VEG**
- Frittata squares with pesto and tomato **GF, VEG***
- Avocado tartlets **VEG**
- Slider – Mushroom, crispy onions and rocket **VEG**
- Slider - Falafel burgers, crunchy pickles on a brioche bun **VEG**

VEGAN

- Chickpea sausage rolls with tomato relish **VEGAN**
- Chickpea and chermoula cakes, chimichurri sauce **GF, VEGAN**
- Crumbed tofu and chips **GF, VEGAN**
- Carrot lox tarts with creamed tofu **GF, VEGAN**
- Sweet potato and onion jam tarts **GF, VEGAN**
- Vietnamese cold rolls with shredded vegetables and mango **GF, VEGAN***
- Risotto balls (arancini) with red pesto dip **VEGAN**
- Tofu satays with coriander, chilli, peanut sauce **GF, VEGAN**
- Vegetable spring rolls with sweet chilli sauce **VEGAN**

SOMETHING SWEET

- Caramel tarts*
- Chocolate brownie squares*
- Lemon curd tartlets*
- Melting moments*
- Strawberry tarts*

STAFFING

- Monday to Friday \$55^{+GST} per hour plus travel
- Saturday and Sunday \$65^{+GST} per hour plus travel
- 3 hours minimum per staff member plus travel

SA GREAT CANAPE MENU

POA – Get in touch with us to personalise your menu



LAND

- Barossa Farm corn-fed chicken (poached) Vietnamese style salads served individually in bamboo boats **GF**
- Spear Creek Dorper Lamb Saltbush Frenched cutlets with minted yoghurt **GF**
- Succulent Berkshire Free Range pork belly cooked for 15hrs in Adelaide Hills Pear Cider with crispy crackling served in a Chinese spoon **GF**
- Mini 100% Coorong Angus Beef Burgers (Richard Gunner) with cheese and pickles served with French fries in a bamboo boat
- Mini-Barossa Farm chicken satays with Asian dipping sauce **GF**
- Barossa Farm corn-fed chicken Thai style balls
- Sliced Rare Roasted Coorong Angus Fillet of Beef on a crouton with hollandaise (Richard Gunner - South East SA) (50gm per head)
- Spicy homemade Coorong Angus beef meatballs with tomato relish **GF**
- Maggie Beer pheasant farm pate in choux pastries with pistachio
- Barossa Valley corn-fed chicken Vietnamese style hand-rolled spring rolls **GF**
- Rare Hahndorf Venison fillet served on a crouton with caramelised Spanish onion

SEA

- SA King George Whiting Tempura with lemon and sea salt served in a white noodle box with Fries
- Crumbed barramundi brioche with tartare sauce and iceberg lettuce served in a bamboo boat
- BBQ SA gulf prawn skewers with mango and avocado mayonnaise **GF**
- SA gulf prawns with lime and black sesame served in a bamboo boat **GF**
- Pickled West Coast Yabbie tartlets
- South Australian crayfish sandwiches with lemon pepper seasoning

VEGETARIAN

- Murphy's Crossings Clare Valley free-range egg vegetable frittata **GF, VEG**
- Willabrand Fig and Woodside cheese wrights goat cheese tarts **VEG**

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OVER THE FLAMES MENU

Bring the theatre to your next event



BASIC BBQ – \$28 per person ^{+GST}

One of each of the below items per person

- Premium pork and beef sausages
- BBQ Steaks
- Satay chicken skewers
- Succulent Lamb Cutlets
- Gourmet Beef Burger
- Includes any 2 salads from the list
- Fresh Bread Rolls and Butter Portions
- Plus, FREE Sauces - BBQ, Tomato and Mustard, Caramelized Onion, Tomato Relish, Bread
- Includes: BBQ, gas bottle, Napkins, Disposable plates, and cutlery

GOURMET BBQ – \$POA per person

Choice of the below items price POA

- Coorong Angus Beef Fillet
- Coorong Angus Beef Rump Marinated in Greek Herbs
- Scotch Fillet Steak Wrapped in Prosciutto
- Moroccan Butterflied Lamb Leg
- Sticky Brisket
- Greek Octopus
- Lamb Racks
- Marinated Chicken, Lamb, Beef, Pork or Vegetable Souvlaki
- Whole Baked Market Fish Baked with Fresh Herbs and Lemon
- Includes any 2 salads from the list
- Plus, FREE Sauces - BBQ, Tomato and Mustard, Caramelized Onion, Tomato Relish, Bread
- Includes: BBQ, gas bottle, Napkins, Disposable plates, and cutlery

SPIT – \$POA per person

Choice of the below items price POA

POULTRY

- Duck Legs
- Duck Breasts
- Jerk Chicken
- Thai Butterflied Chicken
- Chermoula Chicken
- Balinese Chicken
- Char-Grilled Quail

RIBS

- Asian Style Ribs
- Sticky Pork Ribs

SAUSAGES

- Beef Chevapchichi
- Gourmet Beef Sausages
- Pork And Fennel
- Chicken And Feta Sausages
- Barossa fine foods Kranskies
- Lamb Kofta, Mint, Lemon

KEBABS

- Succulent Lamb Backstrap
- Free Range Pork
- Thai Style King Prawn
- Chicken, Oregano, Parsley Lemon, Garlic
- Thai Beef, Fresh Lime
- Beef with chilli and oregano

BEASTS VS COAL

Lamb – Whole, Deboned or Deboned and Rolled Pieces

Pork – Suckling, Whole, Deboned or Rolled Pieces

Duck – Whole

Chicken – Whole

Marinated Porchetta

SALADS TO CHOOSE FROM

- Traditional Green Salad with Cherry Tomato and Avocado
- Mixed Green Salad with Toasted Pancetta, Lemon Croutons and Cucumber
- Rocket, Pear, Parmesan and Balsamic
- Roast Baby Potato and Sweet Potato Salad with Mustard Dressing
- Traditional Potato Salad with Bacon and Herbs
- Pink Potato Salad, With Olive, Basil, Fetta, and Onion
- Red Onion, Fennel, Orange, and Caper Salad
- Green Oak Lettuce, Blue Cheese, Asparagus and Roasted Pepper Salad
- Caesar Salad With Soft Egg, Parmesan, Croutons, Anchovy and Garlic Cream
- Tomato, Onion, Basil and Bocconcini Salad
- Greek Salad with Olive and Fetta
- Pasta Spirals with Spring Onion, Olive, Tomato, Pepper, Artichoke and Basil

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**We require access to a flat outdoor space 2m x 2m for the BBQ and gas bottle.*

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PAELLA “LITTLE SPAIN” MENU



Cooked live on a stand in front of guests, a traditional rice and meat/seafood dish cooked in a large pan over a flame - designed to share.

Choose 6, 8 or 10 canapes to add to your paella menu

\$20 per person ^{+GST}

- Valencia – Chicken, Chorizo, Chilli, Sofrito and Saffron
- Marisco (Seafood) – Prawn, King Fish, Calamari, Mussels, Chilli, Sofrito and Saffron
- Manchega (Meat) – Braised beef, Pork, Lamb, Chicken, Chilli, Sofrito and Saffron
- Vegetarian (Vegan available) – Seasonal vegetables, Chilli, Sofrito and Saffron
- Each of our Paella's are garnished with shaved rocket and lemon
- Includes: Paella pan, burner, gas bottle, Napkins, Disposable plates, and cutlery

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PIZZA MENU

Bring the theatre to your next event



CLASSIC – \$23 per person ^{+GST} for five different types of pizza:

- MARGHERITA – Fresh tomato, mozzarella cheese, fresh basil
- HAM and PINEAPPLE – Ham, pineapple, mozzarella cheese, rocket
- SUPREME – Ham, pepperoni, mushrooms, olives, capsicum, red onion, mozzarella cheese, fresh basil
- VEGETARIAN SUPREME – Mushrooms, olives, capsicum, red onion, mozzarella cheese, fresh basil
- BBQ CHICKEN – BBQ sauce, mozzarella cheese, red onion, chilli, yoghurt sauce, rocket
- MEAT LOVER – Ham, mild salami, pepperoni, spicy meatballs, mozzarella cheese
- ROASTED PUMPKIN – Roasted pumpkin, mozzarella, feta, thyme, fresh basil, pine nuts
- Includes: Wood Oven, Napkins, Disposable plates, and cutlery

GOURMET – \$35 per person ^{+GST} for five different types of pizza.

Any of the classic pizza's plus:

- PROSCIUTTO – Fior Di latte, topped with prosciutto, rocket, parmesan, balsamic glaze
- PORK BELLY – Pork belly, red onion, chilli, roast capsicum, rocket, aioli and pork crackling
- DIAVOLA – Tomato, mushrooms, salami, chilli, fried shallots, rocket
- GULF PRAWNS – Triple smoked ham, prawns, Fiori di Latte, chilli, mango, rocket
- GOAT'S CHEESE – Dried figs, rocket and Fig fincotto
- MARINARA – Fresh tomato, cheese, prawns, calamari, mussels and anchovies
- Includes: Wood Oven, Napkins, Disposable plates, and cutlery

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FUNCTION MENU

POA

ENTRÉE

- Shiitake marinated duck breast, miso mushroom risotto, Mint and pineapple sambal, chilli oil GF
- Roasted Asparagus, pea and leek Tart, Crumbed feta, red elk, Rocket and toasted hazelnut salad
- Saffron and garlic chicken roulade, warm sweet potato salad, smoked paprika kewpie GF
- Seared venison loin, beetroot chutney, pickled golden beets, baby rocket, pistachio crumb, goats curd GF
- Ham hock and pea croquette, cauliflower purée, pickled radish, toasted pine nuts
- Lime and Tequila kingfish ceviche, pickled shallot, avocado purée, salmon caviar, toasted coconut, balsamic dust, baby coriander GF

MAIN COURSE

- Beef Wellington, Parma ham, brandy Mushroom duxelle, Porcini parsnip purée, Roasted Brussel sprouts, jus
- Roast Porchetta, Tuscan bean salad, Asparagus, Black garlic jus
- Citrus glazed, roast duck leg, Braised red cabbage and Fennel seeds, Confit potato, mint salsa verde
- Harissa rubbed Lamb rump, Rosemary and Garlic mash, roasted carrots, jus
- Crispy Skin Salmon, Lemon myrtle and Fennel purée, Citrus infused Sweet potato galette, sauce verge
- Tempura zucchini flowers, barley and Pumpkin seed risotto, cherry tomato salsa

SIDES

- Roasted Brussel sprouts, miso apple butter, caraway seeds
- Crispy chat potato, malt vinegar, smoked sea salt
- Smoked ham, chat potato, grain mustard
- Mesclun, pickled Fennel, dried cranberry, lemon dressing

DESSERTS

- Flourless Coconut cake, Yuzu and Pineapple gel, coconut mousse, toasted coconut
- Tres leches cake, Bitter chocolate ganache, freeze dried raspberries
- Passion Fruit Pannacotta, mango compote, rum soaked golden raisin, fulletinne crisps
- Tofu Mousse, beetroot paint, Almond biscotti, summer berries, minted white chocolate soil

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DF = Dairy Free

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AT HOME MENU

One entrée/one main OR one main/one dessert \$60pp^{+GST}

Alternate – two entrée/two main OR two main/two desserts \$75pp^{+GST}

Alternate – two entrée, two main, and two desserts \$95pp^{+GST}

COLD ENTRÉE

- Fennel, olive, walnut, orange and crisp pancetta salad **GF, DF, VR**
- Vietnamese style salad with rice noodles, crab and lime **GF, DF, VR**
- Smoked ocean trout and avocado remoulade **GF, DF**
- Chicken remoulade with toasted brioche crisps
- Grilled Atlantic salmon salad with watercress and cucumber **GF, DF**
- Kingfish carpaccio with micro-herb salad **GF, DF**
- Handmade Gnocchi with chestnuts and pesto cream sauce
- Crab micro salad with iceberg lettuce, avocado, candied orange in an edible basket

HOT ENTREES

- Prawn and flat head seafood Laksa with yellow noodles **DF**
- Double skewered, marinated and grilled prawns on avocado and chilli salsa **GF, DF**
- Sweet and sour white fish with micro salad **GF, DF**
- Grilled Atlantic salmon on wilted greens and tarragon butter **GF, DFR**
- Salt and pepper tofu with green papaya salad, chilli and citrus dressing **GF, DF, VEGAN**
- Warm Vietnamese style salad with poached chicken and fragrant herbs **GF, DF, VR**
- Portuguese chicken with rice pilaf and summer salad **GF, DF**
- Pork belly square with crisp crackling and citrus slaw **GF, DF**
- Seared scallops with white bean smash and pesto butter **GF, DFR**

MAIN COURSE

- Crispy skinned chicken breast saffron cauliflower rice, white bean smash and demi-glaze **GF, DFR**
- Grilled fillet steak with red wine and shallot sauce and Paris mash **GF, DFR**
- Rack of lamb with rosemary and herb salt crust, with a rich glaze and rocket pesto **GF, DFR**
- Pan-fried Atlantic salmon with sweet potato and chickpea casserole **GF, DF**
- Sliced porchetta with apple slaw and demi-glaze **GF, DF**
- Beef bourguignon with steamed rice or creamy mash, **GF, DFR**

MAIN COURSE CONTINUED...

- Swordfish fillets with pesto and roast capsicum **GF, DFR**
- Roasted duck legs with pickles, orange and fennel **GF, DF**
- Crispy skinned Atlantic salmon with red pepper cashew pesto **GF, DFR**
- Vegetarian Mushroom and truffle risotto **VEG, GF, VR**
- Fire roasted red pepper soup **VEG, GF, VR**
- Butternut squash curry **VEG, GF, VR**
- Basil and rocket pesto, cream and pecorino gnocchi **VEG**

SIDES

- French beans with grilled chopped chilli, garlic and lemon **GF, DF, VR**
- Broccolini with butter and roasted red capsicum **GF, DFR, VR**
- Grilled asparagus and shaved zucchini with cherry tomatoes **GF, DF, VR**
- Mixed peas with wilted spinach **GF, DFR, VR**
- Truffled mashed potato **GF, DFR, VR**
- Crunchy roast potatoes **GF, DFR, VR**

DESSERTS

- Lemon Curd Tart with King Island Cream and Strawberry Salsa **GFR**
- Sticky Date Pudding with Butterscotch Sauce and King Island Cream
- Caramel Tart with Fresh Berries and Coulis **GFR**
- Raspberry and Vanilla Bean Tart with Honey Mascarpone **GFR**
- Individual Chocolate Puddings with Raspberry Coulis and Champagne Cream
- Individual Cheese, Fruit and Chocolates **GF**
- Eton Mess with Berries and Cream **GF**

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BEVERAGE MENU

PRICES ALL ARE POA

Along with beverage service, we also can provide:
a Live Cocktail Bar, Gin Bar, Champagne Bar, Spirit Bar



Little Adelaide Catering Co. can source a custom wine list for your special event, alternatively, we have the following three tiers, please note that this includes beer, cider and soft drinks, please contact us for more information.

Our wine list is subject to seasonal changes and availability

SILVER

2 Whites, 1 Rose, 1 Sparkling, 2 Red

Whites

2021 Second Nature Pinot Gris
2020 22 Degrees Halo Sauvignon/Fiano
2018 Teusner - Round Two Semillon/Sauvignon Blanc
2020 Teusner - Round Two Chardonnay

Rose

2021 22 Degrees Halo Rose
2021 Second Nature Rose Sparkling
2021 Second Nature Moscato
NV Teusner - Round Two Sparkling

Sparkling

Bird in Hand Sparkling Adelaide Hills

Red

2018 Teusner - Round Two Grenache
2017 Teusner - Round Two Merlot
2020 22 Degrees Halo Shiraz/Durif/Touriga
2019 Second Nature Shiraz
2018 Teusner - Round Two Shiraz
2017 Teusner - Round Two Cabernet Sauvignon
2017 Second Nature Cabernet Sauvignon

GOLD

2 Whites, 1 Rose, 2 Sparkling, 3 Red from either the Gold or Silver Package

Whites

2021 Dowie Doole Sauvignon Blanc Adelaide Hills
2021 Vickery Watervale Riesling Clare Valley

Rose

2020 Sew and Sew Sashiko Rose McLaren Vale

Sparkling

2021 Mary's Myth Sparkling Adelaide Hills

Red

2020 Riposte The Dagger Pinot Noir Adelaide Hills
2019 St John's Road The Grenache Barossa Valley Resilient
2020 Dowie Doole G and T Grenache Tempranillo McLaren Vale
2021 Ricca Terra Bullets before Cannonballs
Temp/Lagrein/Monty/Shiraz Riverland
2019 Teusner Riebke Shiraz Barossa Valley
2019 St John's Road Blood and Courage
Shiraz Barossa Valley
2018 Parker Estate Cabernet Sauvignon Coonawarra

PLATINUM

3 Whites, 1 Rose 2 Sparkling, 3 Red from any package

Whites

2021 Barratt Piccadilly Valley Sauvignon Blanc Adelaide Hills
2021 Torzi Matthews Frost Dodger Riesling Eden Valley
2019 Riposte Katana Chardonnay Adelaide Hills
2021 Dowie Doole R Rose McLaren Vale

Sparkling

2021 Vigna Cantina Prosecco Eden Valley
2020 Anderson Hill Sparkling Adelaide Hills

Red

2020 Anderson Hill Found in the Forest
Pinot Noir Adelaide Hills
2018 Teusner G Grenache Barossa Valley
2021 Il Cattivo Tempranillo Limestone Coast
2021 Terro do Rio Touruga Nacional Riverland
2018 Heartland Director's Cut Shiraz Langhorne Creek
2018 Teusner Wark Family Shiraz Barossa Valley
2019 Parker Terra Rossa Cabernet Sauvignon Coonawarra

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