



Cocktail Menu

- ❖ Crab, corn and chilli fritter
- ❖ Roulade of grilled eggplant, roasted red pepper and goats cheese
- ❖ Salmon, dill, pistachio, brochette with crème fraiche
- ❖ Lamb and pinenut filo cigars with a tomato and harissa sauce
- ❖ Mini beef burgers with sweet chilli relish
- ❖ Pizzette with grilled chorizo, bocconcinni and Spanish onion
- ❖ Saffron, prawn and semi-dried tomato risotto cakes
- ❖ Slow roasted lamb spiced with cumin and coriander served on crisp baguette
- ❖ Grilled capsicum, bocconcini, tomato and leek tartlets
- ❖ Duck pancake with cucumber and hoisin sauce
- ❖ Parmesan, garlic and oregano crusted chicken pieces
- ❖ Beef, red wine and mushroom pastries
- ❖ Moroccan spiced lamb meatballs with yoghurt dipping sauce
- ❖ Satay chicken skewers
- ❖ Spinach leek and fetta frittata

spend more time with your guests
and less time in the kitchen

Pricing

- \$3.80 each item (excluding seafood)
- \$4.20 each item for seafood
- Price includes Chef (food service only) for 4 hour duration. An additional labour cost will be incurred if duration exceeds four hours
- Does not include wait staff – this is an additional cost of \$28per hour
- Kitchen hand \$20 per hour
- Additional chef \$40 per hour
- Does not include other hire costs such as cutlery, crockery, trestle tables etc
- Get the Chef In reserves the right to menu changes subject to availability of produce