

THE KITCHEN TOOTGAROOK

IN-HOUSE/OFFSITE FUNCTION MENUS

STAND-UP/ CANAPE FUNCTION

CANAPE CHOICES

- Prosciutto and cheddar croquette with pimento dipping sauce
- Smoked salmon and creme fraiche blini
- Mushroom and parmesan arancini, aioli
- Caramelized onion, slow roasted tomato, sharp cheddar pizetta
- Salt and pepper calamari, lime mayo
- The Kitchen sausage roll, tomato relish
- Chicken and chorizo albondigas
- Buttermilk fried chicken lollipop, chipotle mayonnaise
- Smoked beetroot carpaccio, candied walnut, goats' cheese en croute
- Popcorn chicken, firecracker mayo
- Caramelized pork belly, charred pineapple salsa
- Tomato, basil and ricotta bruschetta, balsamic glaze
- Chilli, lime, and coriander prawn pick up sticks
- Cauliflower pakora, turmeric mayonnaise
- Tomato, bocconcini, basil skewer, aged balsamic
- Slow roasted tomato, onion jam, sharp cheddar pizetta

SUBSTANTIAL CANAPE CHOICES

- Pulled pork, apple slaw slider
- Fish and chip cone, lemon and tartare
- Steak, caramelize onion, cheddar cheese sandwich
- Pea, mint, and mascarpone risotto
- Salmon niçoise salad
- Mini cheeseburger, beef patty, crisp lettuce, tomato slice, special sauce
- Sticky lamb rib, minted pea puree
- Chicken chimmi changa, tomato & cilantro salsa
- Mini steak sandwich, onion jam, relish
- Barramundi, lime quinoa, citrus dressing

SIT DOWN / SHARED FUNCTION

SHARED ENTRÉE'S

- Mushroom and parmesan arancini, aioli
- Salt and pepper calamari, lime mayo
- Buttermilk fried chicken lollipop, chipotle mayonnaise
- Smoked beetroot carpaccio, candied walnut, goats' cheese
- Caramelized pork belly, caramelized pineapple salsa
- Grilled and marinated prawns, chilli, lime and coriander salsa
- Prawn cocktail our way – marinated and grilled prawns, crisp lettuce, citrus segments, zesty creamy dressing
- Moroccan chicken salad - egg net wrapped warm salad of spiced and ground chicken, chickpeas, pomegranate pearls, baby spinach & tahini dressing
- Lamb puttanesca – slow cooked lamb shoulder shredded then pressed and wrapped in kataifi pastry, hung lemon yoghurt, baby herbs

SHARED MAINS

- Smoked Texan brisket, hickory maple BBQ sauce
- Chicken roulade, filled with pine nuts, cranberry and baby spinach, white wine jus
- Slow cooked lamb shoulder, sticky sauce
- Hand rolled gnocchi, wild mushroom ragout, baby spinach, parmesan
- Twice cooked pork belly, cider glaze
- Pan seared barramundi, citrus vinaigrette
- 8 hour cooked beef brisket, cream corn, tomato and cilantro salsa, mole sauce, hung yoghurt

SHARED SIDES

- Roasted vegetable salad, salsa verde, goats' cheese
- Golden roasted chat potatoes
- Crisp salad of tomato, red onion, olives and marinated Persian feta
- Tomato, basil, and mozzarella salad dressed with aged balsamic
- Moroccan grain salad with tahini and dukkha
- Caesar salad, crisp cos leaves, golden croutes, parmesan cheese, egg tossed in a tangy dressing
- Grilled asparagus, hollandaise, crisp prosciutto

DESSERTS

- Pavlova, vanilla whipped cream, spiced berries
- Warm chocolate fudge brownie, rich ganache, vanilla ice cream
- Lemon meringue tart, double cream, citrus syrup
- Flourless orange cake, toasted seeds, double cream
- Dragonfruit Mousse - light and airy dragon fruit & coconut mousse, toasted coconut
- Burnt honey panna cotta, spice berries, mint