



## Stand Up Function Small Bites Menu

These event menus are designed for a cocktail stand up event, from weddings to birthdays these menus give a large variety of offerings with a range of different priced packages.

Choose the menu below and let our Events Team know about your function and we can create the custom quote for you including the staff to cook and serve the food and any equipment you might need for the function.



# Hot Small Bites

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(Minimum 20 pax)

## Prices

**4 pieces per person \$18 pp**

**6 pieces per person: \$27 pp**

**8 pieces per person: \$36pp**

**10 pieces per person: \$43pp**

**12 pieces per person: \$50pp**

## Land

- Lamb fillet mignon, black truffle mayo (gf)
- Beef and cheddar sausage rolls, kasundi
- BBQ Duck spring rolls, hoisin sauce
- Cocktail beef pies, tomato relish
- Char sui pork spring rolls, Sriracha kewpie
- Chicken and shiitake wontons, sweet chilli

## Ocean

- Sesame Prawn toast, roasted sesame sauce
- BBQ scallop, taramasalata , chorizo (gf)
- Tom yum prawn twisters, sweet chilli
- Chili salted calamari, lemon aioli
- Takoyaki balls, kewpie, okonomi

## Garden (v)

- Zucchini and chickpea pakoras , raita (v)
- Caramelized onion and cheddar tarts (v)
- Tomato and goats cheese tarts (v)
- Provolone, sugo and basil mini pizzette (v)
- Mac and cheese croquettes, smoked paprika aioli (v)
- Arancini (v)



# Cold Small Bites

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(Minimum 20 pax)

## Land

- Lemon zaatar pulled chicken, harrisa yogurt, crispy flatbread
- Lemongrass coconut chicken rice paper roll (gf, df)
- Peking duck pancake, spring onion hoisin
- Beef bresaola preserved lemon and ricotta (gf)
- Peppered lamb, truffled mushroom crostini
- Teriyaki beef rice paper roll (gf, df)



## Ocean

- Hot smoked ocean trout betel leaf, sweet fish sauce, chili jam Thai basil (gf, df)
- Smoked salmon blini, horseradish mascapone, caviar
- Prawn and pickled mango rice paper roll (gf, df)
- Tuna tataki, furikake, wasabi avocado, crisp wakame cracker
- Crumbed prawn sando, pickled slaw, XO mayo



## Garden

- Smoked goats curd tartlet, air dried tomato, salsa verde (v)
- Corn and coriander fritters, quacamole, fried Halloumi (v)
- Wild truffled Mushroom en crouete, pickled artichoke (vegan, df)
- Spicy tofu and green apple rice paper roll (vegan, gf, df)
















**Staff required to cook and serve on site - Additional cost depending on duration of event**





















# Dietary Specific

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## \$5 per piece (minimum 12)

- Rice paper rolls - Lemongrass coconut chicken   
- Rice paper rolls - Teriyaki beef   
- Rice paper rolls - Spicy tofu and green apple    
- Rice paper rolls - Prawn and pickled mango   

## Platters are 12 pieces for \$48

- Sweet potato and spinach croquette    
- Pumpkin and almond samosa   
- Wild mushroom pate, trufe oil, crostini    
- Vegetable & Shitake spring rolls   
- Vegan tofu nigiri    



# Bigger Bites

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\$8.50 per piece (minimum 20)

**Perfect add on to the small bites for a more substantial option,  
recommended 2 per person.**

- Wagyu cheeseburger, dill cucumber, SBR sauce, pickled ranch mayo
- Ruben toastie, 12hr smoked beef brisket, kosher pickles, fermented red cabbage, gruyere, dijon mustard
- Cuban toastie, brined pork, swiss cheese, pickles, garlic butter, mustard
- BBQ pork banh mi, pickled vegetable, spring onion, pate, hoisin
- Chicken karaage gua bao, chili slaw, hoisin kewpie, coriander (df)
- Spiced chicken empanada, chimichurri
- Southern fried soft shell crab taco, guacamole, pico de gallo, lime crema
- Crispy king prawn po boy, shredded lettuce, tomato, thousand island dressing (df)
- Lamb kofta lettuce wrap, smoked eggplant, green sambal yoghurt (gf)
- Slider. Middle eastern falafel, halloumi, harissa and tzatziki (v)
- Spiced moroccan pumpkin empanada, chimichurri (vegan, df)
- Eggplant karaage bao, chili slaw, hoisin kewpie, coriander (vegan, df)
- Chili bean, quesadilla, guac and jalapeno vegan mayo (vegan, df)



# Buckets and Bowls

\$13 per bowl (minimum 20)

**Perfect add on to the small bites for a more substantial option,  
recommended 1 per person.**

## Land

- Mapo tofu, sichuan beef, special fried rice (gf, df)
- Beef cheek madras, saffron rice, fried aromats, raita (gf)
- Smokey 12hr beef brisket, baked mac and cheese, bourbon bbq sauce
- Spiced lamb shoulder and date tagine, almond cous cous, pomegranate, tzatziki (can be df)
- BBQ lamb kofta, tiny greek salad, garlic yoghurt, crisp flat-bread (gf)
- Gremolata breaded lamb fillets, skordalia, salsa verde
- Masterstock poached chicken & coconut salad, asian herbs, kaffir lime, crispy shallots (gf, df, contains nuts)
- Korean fried chicken, pickled cucumber salad, gouchujang sauce
- Chicken jungle curry, snake beans, baby corn, thai basil, pandan rice (gf, df)
- Sticky pork belly, tamarind caramel, pickled asian slaw, fragrant herbs, chili jam (gf, df)
- BBQ pulled pork, crispy onion rings, ranch slaw, chimichurri

## Ocean

- Beer battered flathead fillet, chips, Tartare sauce, lemon (df)
- Prawn Mee goreng, hokkien noodles, bean shoots, peanut satay, fried shallots (df, contains nuts)
- Lemon pepper calamari, rocket, aioli, lemon (df)
- Miso roasted salmon, pickled shitake mushroom, qukes, soba noodles, edamame, teriyaki sauce (df)

## Garden (v)

- Spiced chickpea fritters, pickled slaw, cucumber coconut yoghurt, tomato kasundi (gf, df, vegan)
- Three cheese potato gnocchi, toasted walnuts, fried greens (contains nuts)
- Miso roasted pumpkin, pickled shiitake mushroom, qukes, soba noodles, edamame, teriyaki sauce (vegan, df)
- Chermoula baked aubergine w bulgar and green tahini (vegan, df)
- Pea and asparagus risotto, air dried tomato, Parmesan crisps (v, gf)







# *Fabulous*

## **DRINKS PACKAGES**

Get the full event experience and have us take care of the drinks as well as the food service including glasses, bar, ice and equipment.

If you are purchasing the drinks yourself we can still provide a 'dry bar' and bartender to serve.

# Garden Package

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(Minimum 30)

Drinks packages and the popup bar can be set up anywhere from a public park to an office building - we will bring the bar to life! The package is an unlimited amount for that time period so no rushing off to the bottle to stock up, just enjoy and let us handle the service!

Fabulous Catering holds a portable liquor licence, this means we can pop up a bar and serve alcohol anywhere, anytime under our licence using our RSA trained bartenders.

## PRICES

**2 Hours - \$29+ GST per guest**

**3 Hours - \$39+ GST per guest**

**Additional hour is \$10 per guest**

### Beer:

- Balter Lager
- Furphy
- Cascade Light

### Sparkling:

- McPherson Sparkling Brut

### White Wine:

- Pickles Sauvignon Blanc
- Aimees Garden Moscato

### Red Wine:

- La Vue Pinot Noir
- Tahbilk Shiraz

### Soft Drinks:

- Soft drinks
- Sparkling Water

Package includes all bar equipment, glassware, drinks tubs, ice buckets and ice. Bartender is additional.





# Boutique and Crafts Package

(Minimum 30)

## PRICES

**2 Hours - \$35+ GST per guest**

**3 Hours - \$45+ GST per guest**

**Additional hour is \$12 per guest**

### Beer:

- Balter Lager
- Mountain Goat Pale Ale
- Corona
- Cascade Light
- Heaps Normal Non-Alcoholic Lager

### Sparkling:

- Bandini Prosecco

### Rose:

- Blue Pyrenees Bone Dry Rose

### Cider:

- Monteiths apple cider

### White Wine:

- Dal Zotto Pinot Grigio
- Catalina Sounds Sauvignon Blanc

### Red Wine:

- Bethany Wines Shiraz
- Pfeiffer Tempranillo

### Soft Drinks:

- Soft drinks including coke, sprite, etc.
- Sparkling water

Package includes all bar equipment, glassware, drinks tubs, ice buckets and ice.  
Bartender is additional.



# Package Upgrades

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## Cocktails:

- Espresso Martini ..... **\$14.50 per cocktail**
- Passionfruit Caprioska ..... **\$14.50 per cocktail**
- Palomita ..... **\$14.50 per cocktail**
- French75 ..... **\$14.50 per cocktail**
- Green Apple Mojito ..... **\$14.50 per cocktail**
- Miami Iced Tea ..... **\$14.50 per cocktail**

## Cans/ Seltzers/Sour Beer:

- Moon Dog Fizzer upgrade package ..... **\$10 per person**  
(Tropical Crush, Raspberry and Lemon Squeazy)
- Bridge Rd Brewers Sour Beers upgrade package ..... **\$10 per person**  
(Tropical Sour, Passionfruit Sour, Blood Orange Sour)

## Non Alcoholic

- Heaps Normal non alcoholic larger ..... **\$3.50 per can** (minimum 10)
- Naked Life Non-alcoholic G&T non alcoholic ..... **\$4.50 per can** (minimum 10)
- Naked life non alcoholic Italian spritz ..... **\$4.50 per can** (minimum 10)

## Spirits:

- House spirits (vodka, tequila, rum, gin, whisky, bourbon) ..... **\$15 per person**  
**includes the mixers**

**Other spirits available to add on – enquire with the team!**







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