

# STAND UP FUNCTION MENU 2024



# FOOD TO ELEVATE ANY OCCASION!

A range of different menus designed to be served specially for your event! Whether it's a celebration event or wedding, these menus are perfect to cover all tastes.

Menu prices are excluding GST.

# DIETARY KEY









# SMALL BITES

MINIMUM 20

# **PRICES**

\$18 4 pcs per person \$27 6 pcs per person \$36 8 pcs per person \$43 10 pcs per person \$50 12 pcs per person



## HOT SMALL BITES

#### Land

Lamb fillet mignon, black truffle mayo 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 Tom yum prawn twisters, sweet chilli Chili salted calamari, lemon aioli Takoyaki balls, kewpie, okonomiyaki

# Garden



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

#### Land

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

#### Ocean

Hot smoked ocean trout betal leaf, sweet fish sauce, chili jam Thai basil GEF LACTOSE

Smoked salmon blini, horseradish mascapone, caviar Prawn and pickled mango rice paper roll GIF CARRELL CONTROLL CARRELL CONTROLL CONTRO Tuna tataki, furikake, wasabi avocado, crisp wakame cracker Crumbed prawn sando, pickled slaw, XO mayo

# Garden (Carden



Smoked goats curd tartlet, air dried tomato, salsa verde Corn and coriander fritters, quacamole, fried Halloumi Wild truffled Mushroom en croute, pickled artichoke Spicy tofu and green apple rice paper roll 🜇 💼

# DIETARY SPECIFIC

## MINIMUM OF 20

# \$5 per piece - minimum of 20

#### RICE PAPER ROLLS

- Lemongrass and coconut chicken
- Teriyaki beef GEF LACTOSE ERFE
- Spicy tofu and green apple (CE) VEGAN (GE)
- Prawn and picked mango GET LACTOSE FREE

# \$48 per platter - 12 pieces each

- Sweet potato and spinach croquettes (VEGAN) (SEE LACTOR PROPERTY OF THE PROP
- Pumpkin and almond samosa VEGAN LACTOSI FREE
- Wild mushroom pate, truffle oil and crostini
- Vegetable and shitake spring rolls

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- Vegan tofu nigiri





# BIGGER BITES & BOWLS

#### MINIMUM 20

# **BIGGER BITES** \$8.50 per piece

Choose from the below:

- Wagyu cheeseburger, dill cucumber, SBR sauce, pickled ranch mayo
- Ruben toastie, 12hr smoked beef brisket, kosher pickles, fermented red cabbage gruyere, dijon mustard
- BBQ pork banh mi, pickled vegetable, spring onion, pate, hoisin
- Chicken karaage gua bao, chili slaw, hoisin kewpie, coriander

- Spiced chicken empanada, chimichurri
- Southern fried crispy prawn taco, guacamole, pico de gallo, lime crema
- Lamb kofta lettuce wrap, smoked eggplant, green sambal yogurt
- Slider. Middle eastern falafel, halloumi, harissa and tzatziki
- Spiced moroccan pumpkin empanada, chimichurri
- Eggplant karaage bao, chili slaw, hoisin kewpie, coriander
- Chili bean, quesadilla, guac and jalapeno vegan coyo

# **BOWLS**

# \$13 per piece

Choose from the below:

- Mapo tofu, sichuan beef, special fried rice
- Smokey 12hr beef brisket, baked mac and cheese, bourbon bbq sauce
- BBQ lamb kofta, tiny greek salad, garlic yoghurt, crisp flatbread GIE
- Masterstock poached chicken & coconut salad, asian herbs, kaffir lime, crispy shallots (contains nuts)

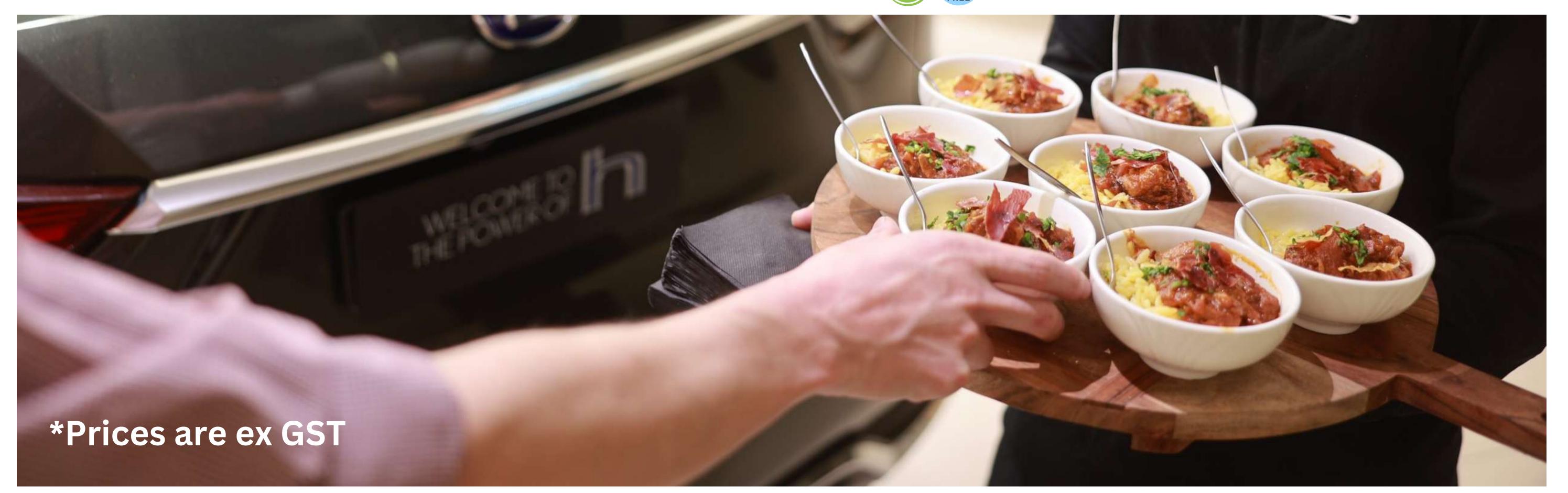


- Korean fried chicken, pickled cucumber salad, gouchujang sauce
- Chicken jungle curry, snake beans, baby corn, thai basil, pandan rice GEF
- Sticky pork belly, tamarind caramel, pickled asian slaw, fragrant herbs, chili jam
- Beer battered flathead fillet, chips, Tartare sauce, lemon
- Prawn Mee goreng, hokkien noodles, bean shoots, peanut satay, fried shallots (contains nuts)



- Lemon pepper calarmari, rocket, aioli, lemon
- Miso roasted salmon, pickled shitake mushroom, qukes, soba noodles, edamame, teriyaki sauce • Spiced chickpea fritters, pickled slaw, cucumber coconut yoghurt, tomato kasundi
- Three cheese potato gnocchi, toasted walnuts, fried greens (contains nuts)
- Miso roasted pumpkin, pickled shiitake mushroom, qukes, soba noodles, edamame, teriyaki sauce





# DRINKS PACKAGE

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

#### MINIMUM 50

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 bottlo 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 per guest 3 Hours - \$39 per guest Additional hour is \$10 per guest

## White Wine:

- Pickles Sauvignon Blanc
- Aimees Garden Moscato

#### Beer:

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#### **Red Wine:**

- La Vue Pinot Noir
- Tahbilk Shiraz

## **Soft Drinks:**

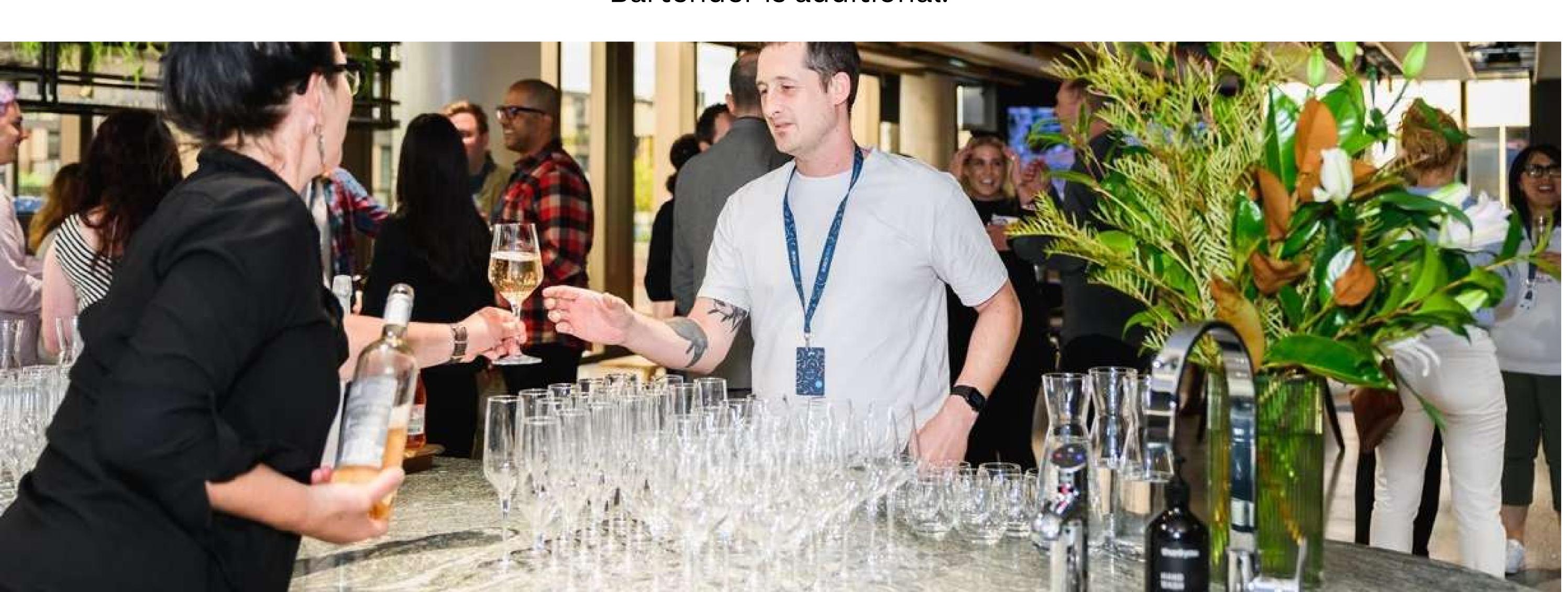
- Soft drinks
- Sparkling Water

# Sparkling:

McPherson Sparkling Brut

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

Bartender is additional.



# BOUTIQUE & CRAFTS PACKAGE

#### MINIMUM 50

# **PRICES**

2 Hours - \$35 per guest 3 Hours - \$45 per guest Additional hour is \$12 per guest

## Beer:

- Mountain Goat Pale Ale
- Corona
- Cascade Light
- Heaps Normal non-alcoholic larger

## Cider:

Bulmers Original

# Sparkling:

Bandini Prosecco

## Rose:

• Blue Pyrenees Bone Dry Rose

### 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

## Cocktails:

<ul> <li>Espresso Martini</li> </ul>	************	\$14.50 per cocktail
<ul> <li>Passionfruit Caprioska</li> </ul>	************	\$14.50 per cocktail
• Palomita		\$14.50 per cocktail
• French75	***********	\$14.50 per cocktail
<ul> <li>Green Apple Mojito</li> </ul>	************	\$14.50 per cocktail
<ul> <li>Miami Iced Tea</li> </ul>	***********	\$14.50 per cocktail

# Cans/ Seltzers/Sour Beer:

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

# Non Alcoholic

• Heaps Normal non alcoholic larger	<b>\$3.50 per can</b> (minimum 10)
• Naked Life non-alcoholic G&T non alcoholic	<b>\$4.50 per can</b> (minimum 10)
• Naked Life non-alcoholic Italian spritz	<b>\$4.50 per can</b> (minimum 10)

# Spirits:

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

# Other drinks available to add on – enquire with the team!



# CALL US FOR A QUOTE! 1300 850 720





