



STAND UP FUNCTIONS MENU 2024

FOOD TO ELEVATE ANY OCCASION

A range of different menus designed to be served at your special event. Whether it's a corporate event or wedding, these menus are perfect to cover all tastes.

Menu prices are excluding GST.

DIETARY KEY



VEGETARIAN



VEGAN



GLUTEN FREE



LACTOSE FREE



SMALL BITES

MINIMUM 20

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

HOT SMALL BITES

LAND

Lamb fillet mignon, black truffle mayo 🍷
 Grass fed beef sausage roll
 BBQ duck spring rolls, hoisin sauce
 Grass feed beef pies
 Lemongrass & ginger pork stick, coriander & lime dressing
 Chicken and shiitake wontons, sweet chilli
 Chorizo & manchego empanadas
 Chicken san choy bao spring roll
 Lamb kofta skewers, tzatziki 🍷

OCEAN

Sesame prawn toast, wasabi mayo
 BBQ scallop, taramasalata, chorizo 🍷
 Tom yum prawn twisters, sweet chilli
 Chilli salted calamari, lemon aioli
 Salt cod croquettes, chipotle mayo
 Crumbed whiting gujons, tartare sauce
 New England crab cake, old bay saffron aioli

GARDEN 🌿

Spinach and onion pakoras, raita
 Caramelised onion and cheddar tarts
 Crumbed goats cheese & tomato risotto, jalapeno poppers
 Provolone, sugo and basil mini pizzette (contains pine nuts)
 Mac and cheese croquettes, smoked paprika aioli
 Mixed arancini
 Hara bhara kabab, paneer cheese, tomato kasundi

COLD SMALL BITES

LAND

Lemon zaatar pulled chicken, harissa yoghurt, crispy flatbread
 Lemongrass coconut chicken rice paper roll 🍷
 Peking duck pancake, spring onion, hoisin
 Beef bresaola, preserved lemon, ricotta 🍷
 Peppered lamb, truffled mushroom crostini
 Teriyaki beef rice paper roll 🍷
 Truffled chicken tartlet, piquillo pepper, crispy kale
 Crispy guanciale, potato rosti, onion jam

OCEAN

Hot smoked ocean trout, betal leaf, sweet fish sauce, chilli jam,
 Thai basil 🍷
 Smoked salmon blini, horseradish mascapone, caviar
 Prawn and coriander rice paper roll 🍷
 Tuna tataki, sesame seaweed, wasabi avocado, crisp wakame cracker
 Crumbed prawn sando, Bloody Mary kewpie, arugala
 Jalapeno doughnut, herbed soft goats cheese, salmon pearls

GARDEN 🌿

Smoked goat curd tartlet, air dried tomato, salsa verde
 Corn and coriander fritters, guacamole, fried halloumi
 Smashed pea, Persian feta & vincotto bruschetta 🌿
 Green mango, tofu, edamame & sambal rice paper roll 🌿
 Pickled vegetable & bean curd uramaki, wasabi kewpie





















• RICE PAPER ROLLS

MINIMUM 20 | ALL VARIETIES 65G \$5.50

- Coconut chicken  
- Miso chicken & Thai basil 
- Bulgogi beef  
- Teriyaki beef  
- Prawn and coriander
- Scallop & pickled veg 
- Tom yum tofu   
- Enoki mushroom & vegetable  

• VEGAN CANAPES

ALL PLATTERS 12 PIECES \$60.00

- Sweet potato and spinach croquettes   
- Potato and pea samosa  
- Truffled mushroom & pickled artichoke crostini  
- Tofu and shiitake spring rolls  
- Vegan tofu nigiri   
- Moroccan corn and black bean empanada  
- Pumpkin arancini  
- Mushroom duxelle pastry rolls  












BIGGER BITES

MINIMUM 20

PER PIECE

\$8.50





















- Wagyu cheeseburger, dill cucumber, SBR sauce, pickled ranch mayo
- Ruben jaffal, smoked beef, Gruyere, sauerkraut, mustard
- BBQ pork banh mi, pickled vegetables, spring onion, hoisin kewpie
- Fried chicken karaage gua bao with chilli pickled slaw, hoisin kewpie 
- Southern fried crispy prawn taco, guacamole, pico de gallo, lime crema
- Lamb kofta lettuce wrap, smoked eggplant, green sambal yoghurt 
- Spicy fried corn slider, halloumi, harissa mayo, piquillio pepper 
- Spiced tofu and shiitake steamed bao  
- Chilli bean, quesadilla, guac and jalapeno vegan coyo  

BOWLS

MINIMUM 20

PER PIECE

\$13.00

- Mapo tofu, Sichuan beef, special fried rice  
- Smokey 12 hour wagyu brisket, baked mac and three cheese, bourbon BBQ sauce
- BBQ lamb kofta, tiny greek salad, garlic yoghurt, crisp flatbread 
- Masterstock poached chicken & coconut salad, Asian herbs, kaffir lime, crispy shallots (contains nuts)  
- Korean fried chicken, pickled cucumber salad, gochujang sauce
- Chicken jungle curry, snake beans, baby corn, Thai basil, pandan rice  
- Sticky pork belly, tamarind caramel, pickled Asian slaw, fragrant herbs, chilli jam  
- Beer battered flathead fillet, chips, tartar sauce, lemon 
- Prawn mee goreng, Hokkien noodles, bean shoots, peanut satay, fried shallots (contains nuts) 
- Lemon pepper calamari, rocket, aioli, lemon 
- Miso roasted salmon, pickled shiitake 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 OPTIONS

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

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 goes for as long as your event does, 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 serve alcohol anywhere, anytime, with our RSA-certified bartenders.

If you prefer to purchase drinks yourself, we can still provide a dry bar and bartender to serve.

***All package below includes all bar equipment, glassware, drinks tubs, ice buckets and ice.
Bartender is additional.**





CLASSIC PACKAGE

MINIMUM 50 | PRICE PER GUEST

2 HOURS	\$29.00
3 HOURS	\$39.00
Additional Hour	\$12.00

BEER

- Balter IPA
- Furphy Ale
- Cascade Premium Light

RED WINE

- Step By Step Shiraz
- Step By Step Cabernet Sauvignon

WHITE WINE

- Step By Step Pinot Grigio
- Step By Step Sauvignon Blanc
- Step By Step Rosé

SPARKLING

- Step By Step Brut Cuvée

NON-ALCOHOLIC DRINKS:

- Mixed soft drinks
- Sparkling water
- Fruit juices
- Lemon, lime and bitters

PREMIUM PACKAGE

MINIMUM 50 | PRICE PER GUEST

2 HOURS	\$39.00
3 HOURS	\$49.00
Additional Hour	\$15.00

BEER

- Furphy Ale
- Little Creatures Pale Ale
- Asahi Lager
- Cascade Premium Light

RED WINE

- Pfeiffer Pinot Noir, Rutherglen VIC
- Bethany Wines Shiraz, Barossa SA
- Tahbilk Cabernet Sauvignon, Nagambie VIC

WHITE WINE

- Paultett Polish Hill Riesling, Clare Valley SA
- Dal Zotto Pinot Grigio, King Valley VIC
- Catalina Sounds Sauv Blanc, Marlborough NZ

SPARKLING

- Blue Pyrenees Midnight Cuveé, Avoca VIC

ROSE

- Blue Pyrenees Bone Dry Rosé, Avoca VIC

NON-ALCOHOLIC DRINKS:

- Mixed soft drinks
- Sparkling water
- Fruit juices
- Heaps Normal Beer Quiet XPA
- Naked Life Mocktails (Negroni Spritz, Passion Martini and Pink Paloma)

**Upgrade to Mumm Champagne - \$15 per guest extra*

BOUTIQUE PACKAGE

MINIMUM 50 | PRICE PER GUEST

2 HOURS	\$49.00
3 HOURS	\$59.00
Additional Hour	\$19.00

BEER

- Peroni Nastro Azzurro
- Stone & Wood Pacific Ale
- Fixation IPA
- Corona
- Cascade Premium Light

RED WINE

- Bests Great Western Cabernet Sauvignon, Great Western VIC
- D'Arenberg The Footbolt Shiraz, McLaren Vale SA
- Yering Station Pinot Noir, Yarra Valley VIC

WHITE WINE

- Pikes Pinot Grigio, Clare Valley SA
- Johnson Estate Sauvignon Blanc, Marlborough NZ
- D'Arenberg The Olive Grove Chardonnay, McLaren Vale SA

SPARKLING

- Mumm Champagne, Reims, France

ROSE

- Tahbilk Grenache Mouvedré Rosé, Nagambie VIC

CIDER

- Monteiths Apple Cider

NON-ALCOHOLIC DRINKS:

- Mixed soft drinks
- Sparkling water
- Fruit juices
- Heaps Normal Beer Quiet XPA
- Naked Life Mocktails (Negroni Spritz, Passion Martini and Pink Paloma)



PACKAGE UPGRADES

COCKTAILS:

- Espresso Martini \$14.50
- Passionfruit Caprioska \$14.50
- Cosmopolitan \$14.50

SELTZERS & SOUR BEERS:

- Moon Dog Fizzer upgrade package \$10.00
(Tropical Crush, Raspberry and Lemon Squeezy) per person
- Bridge Rd Brewers Sour Beers upgrade package \$10.00
(Tropical Sour, Passionfruit Sour, Blood Orange Sour) per person

NON-ALCOHOLIC: (minimum 10 per can)

- Heaps Normal Beer Quiet XPA \$3.50
- Naked Life Mocktails (Negroni Spritz, Passion Martini and Pink Paloma) \$4.50

SPIRITS:

- House spirits (vodka, tequila, rum, gin, whisky, bourbon) \$20.00
per person
including mixers

Other drinks available to add on – enquire with the team



CALL US FOR A QUOTE!

1300 850 720



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