

CONVIVIUM

Food Experience



COCKTAIL FUNCTION

OPTION 1: Pre Dinner (± 30min) - \$12

pick 1 vegetarian, 1 fish & 1 meat

OPTION 2 (± 75min) - \$25

pick 2 vegetarian, 2 fish & 2 meat

OPTION 3 (± 120min) - \$38

pick 2 vegetarian, 2 fish, 2 meat & 1 food bowl

OPTION 4 (120min+) - \$49

pick 2 vegetarian, 1 fish, 2 meat, 2 food bowl & 1 sweet

OR Create Your Own...

VEGETARIAN \$4

Goat's cheese & potato beignets

Vegetable & shitake mushroom spring rolls (df)

Basil polenta chips, mushroom ragu & pecorino cheese (gf)

Goat's curd & comfit cherry tomato tartlet, micro basil

Stuffed & fried jalapeno peppers (gf)

Wild mushroom and mozzarella arancini (gf)

Deep fried organic tofu, pickled vegetables, toasted black sesame seeds (gf,df)

Mushroom & fontina cheese pasties

FISH \$5 each

Seared tuna, wasabi mayo and watercress slider (df)

Dukkah rubbed prawn skewer, mint relish (gf,df)

Pan fried scallop, roasted cauliflower puree, corn salsa (gf)

Sydney Rock oyster and bloody mary shooter (gf,df)

Battered Snapper fingers, lemon and capers mayo (df)

King Fish cheviche, asian salad on a spoon (df,gf)

Smoked trout, shaved fennel, goat curd tart

FOOD BOWL \$13 each

4 cheeses Potato gnocchi, parmesan crisps (v)

Korean BBQ pork burger, kimchi, bok choy, sesame mayo (df)

Battered snapper and chips box (df)

Butter chicken, cumin rice, pappadams (gf)

Charred asian chicken skewer, steamed rice, peanut sauce (gf,df)

Pearl cous cous salad, seared salmon, pea and lemon puree

MEAT \$4.5 each

Poached chicken & coconut rice paper roll, asian herbs (gf,df)

Kentucky crispy chicken, roasted pineapple & mint salsa (gf,df)

Peppered lamb crostini, truffled mushroom pate (df)

Wagyu rump skewers, chimichurri sauce (gf,df)

Lamb kofta, tzatziki (gf)

Spicy lamb sausage rolls, tomato kasundi

Spiced Chicken empanada, beetroot relish

Asparagus & jamon spear, romesco sauce (gf)

Lamb chorizo, roasted pepper & goat's cheese tart

Pulled pork, pickled jalapeno and smoked cheese slider

Veal ragu & buffalo mozzarella arancini (gf)

SWEET \$5 each

Yoghurt pannacotta, mango jelly, spiced meringue (gf)

Mini pavs, passionfruit cream, caramelised banana (gf)

Sour raspberry & milk chocolate tartlets

Vanilla custard, elderflower, coconut & strawberry trifle

Gianduja brownie, caramel cream & hazelnut (gf)

Passionfruit curd, burnt meringue tartlet

Pedro ximenez baby tiramisu

Price includes: Disposable crockery, white cocktail napkin, disposable wooden cutlery, straws (with drinks only)

Service staff available on request, price on application
Prices are not gst included

Minimum order 10 pieces per item for order below \$200 a \$15 delivery fee apply within Ballarat

For catering over 30km radius delivery fee on application