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**Stand up Parties**

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| **Silver Maple**  **Canapés**  Sticky BBQ pork belly with a jalapeno and cucumber salsa served in spoons (Hot) GF  \*\*  Deconstructed beef Wellingtons  Puff pastry base with chicken liver pate, ring of rare fillet of beef, topped with mushroom duxelle drizzled with béarnaise sauce  \*\*  Parmesan shortbreads with basil pesto, goat’s cheese and roasted cherry tomatoes  \*\* Teriyaki lamb fillets with pickled ginger and courgettes served on chopsticks in test tubes GF  \*\*  Confit of duck on a bed of suba noodles with hoi sin sauce and orange segments  \*\*  Salmon beetroot Gravlax cured with our own spices sitting on a potato cake with horseradish sour cream  \*\*  Thai chicken on lemon grass sticks coated in dukkah (Hot) GF  \*\*  Tomato arancini coated in polenta  **9 canapés per person @ $38.00 plus GST**  **(Canapés for approximately 2-3 hours)** | **Red Cedar**  **Finger food**  Lamb and spinach filo parcels H  \*\*  Coconut chicken, mango, mint, and rice noodles all wrapped in rice paper GF  \*\*  Vegetable pakoras with chilli jam V GF H  \*\*  Thai pork balls coated in sesame and served with our own satay sauce GF H  \*\*  Yorkshire puddings filled potato salad with rare sirloin of beef and caramelised red onions  \*\* Vietnamese lettuce cups filled with pork, rice noodles and Asian vegetables GF  \*\*  Red herring burger: H  Mini focaccia roll with fresh basil, sliced tomato, home made burger with provolone cheese  **7 Finger items per person @ $35.00 plus GST** |

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**Stand up Parties**

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| **Hazel – Fork style**  Antipasto platters  \*\*  BBQ pulled pork slow cooked pork shredded and mixed with our own BBQ sauce Hot  \*\*  Coronation chicken of chicken with celery, spring onions, apricots and toasted almonds in a mild curry yoghurt mayo  \*\*  Lamb koftas with tzatziki Hot  \*\*  Roasted vegetable Moroccan couscous Hot  \*\*  Summer slaw of red and white cabbage, carrot, sliced apple tossed in a light sour cream mayo  \*\*  Summer salad leaves with dressing  \*\*  Warm garlic bread  \*\*  Wedding cake (supplied by client)  With berry compot, yoghurt and cream  **$65.00 plus GST** | **Horse chestnut- Tapas style**  **After ceremony**  **Pintxos**  **(Crispy toasted bread topped with a variety of fillings)**  **Tapas**  **Patatas Bravas- spicy fried potatoes topped with a rich tomato sauce and**  **crispy chorizo sausage GF**  **\*\***  **Squid, caper, lemon, parsley and extra virgin salad**  **\*\***  **Spicy lamb Moroccan meatballs with rich tomato sauce with melted cheese and almonds**  **\*\***  **Feta and cream cheese croquette coated in crumbed nachos on a bed of slaw GF**  **\*\***  **Chilli beef empanadas with guacamole**  **\*\***  **Pinchitos Morunos de pollo**  **(chicken kebabs) on saffron rice GF**  **\*\***  **Crispy chickpeas, carrot salad with dates, preserved lemon and cured ham GF**  **Served on funky Bamboo dishes**  **$80.00 plus GST** |

**Included in cost**

1. All staff
2. All consultations, and food tastings
3. All crockery, cutlery and glasses required
4. All linen for tables (inside only) white table clothes and linen napkins

Note that we include the cost of the cleaning in the venue hire, however if there is a substantial amount of cleaning afterwards there will be a charge of $150.00

Please note that Gear Homestead is a licensed premises and we do not allow BYO.

We supply drinks at a discounted rate.

All prices are exclusive of GST