

# FIREFLY



## Banquet Menu



### \$44pp DELUXE SHARED BANQUET

- HALOUMI W MARINATED WATERMELON, MINT & ALMONDS
- GOATS CHEESE TARTS W FIG, HONEY & HAZELNUTS
  - LAMB AND PORK MEATBALLS
- SPICED CHICKPEA FRITTER W ROCKET, AOLI & TOMATO SALSA
  - ENSALADA ESCALIVADA SALAD
- PRAWNS EN COCOTTE W PRAWN BISQUE & HERBED CROUTON
  - CALAMARI FRITTI W FRESH LEMON AND HERBS
- PINO'S ORGANIC SWEET PORK CHORIZO W ROMESCO SAUCE

### \$54pp INDULGENCE BANQUET

ALL OF THE ABOVE INCLUDING:

- DUCK PANCAKES W BEAN SPROUTS SHALLOT & WATER CHESTNUT
- PAN SEARED SCALLOPS W VANILLA, WASABI CREAM, BEETROOT GLAZE & GREEN APPLE



## Canape Menu



**STANDARD PACKAGE \$38** PER HEAD: 7 ITEMS (PLEASE SELECT FROM LIST)

**DELUXE PACKAGE \$48** PER HEAD: 9 ITEMS (PLEASE SELECT FROM LIST)

- MIXED DIP PLATTER SERVED WITH WARM SOURDOUGH CIABATTA
- CREAMY CHICKEN CHORIZO PENNE PAILS (1)
- MINI BEEF BURGERS (1)
- PRAWN PAILS WITH SESAME NOODLES (1)
- CHICKEN PATTIES WITH PLUM DIPPING SAUCE
- MINI TOFU & MUSHROOM BURGERS (1)
- OYSTERS (2) WITH:
  - SHREDDED BEETROOT AND HORSERADISH
  - CUCUMBER, RED WINE AND ESCHALLOT
  - LEMON AND MINT VINAIGRETTE
- TWICE BAKED CHATS (2) WITH:
  - BACON, CHEDDAR & CHIVES
  - TRUFFLED VEGETABLES
  - CHORIZO & CREAM CHEESE
- PRAWN & AVOCADO COCKTAIL (1)
- TROUT ON CROSTINI WITH LEMON MOUSSE (2)
- CRISPY DUCK GOW GEE WITH CUCUMBER, SHALLOT & HOISIN (2)
- SKEWERS (2):
  - LAMB, EGGPLANT & MERGUEZ
  - LEMON MARINATED SWORDFISH
  - MEDITERRANEAN VEGETABLE & HALOUMI
  - PORK, PINEAPPLE & SAGE
  - BBQ CHICKEN
- CAPONATA TARTLETS (2)
- FALAFEL WITH TZATZIKI (2)
- ROAST BEEF TARTLETS WITH SPINACH & WASABI CREAM (2)
- WITLOF WITH ROASTED PUMPKIN, FETA & SAGE (2)
- RATATOUILLE STUFFED MUSHROOMS WITH GOATS CHEESE (2)
- RUSTIC-STYLE PIZZA:
  - MARGHERITA
  - MUSHROOM & TALEGGIO
  - SPICY PORK CHORIZO, RED PEPPER & TAPENADE
  - PROSCIUTTO, FIG & ROCKET