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*plate*  
**Events**



COCKTAIL

# plate Hospitality Group

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*Chef*  
**MATT ATKINS**

*Wilka*  
**THALTA**



*ngawana*  
venues



**NGUWALANA**  
INDIGENOUS FUSION DINING



# COCKTAIL

minimum spend of x35pax / 5 canapes + 2 substantial per person

includes bio-degradable packaging with bamboo eating utensils if required for dishes

optional upgrade to crockery with stainless steel eating utensils available

prices exclude GST, delivery, food/beverage staff fees, additional kitchen equipment, table/chair/linen hire/setup & event extensions

**please respect the originality**—menu changes & alterations are not available, enquiries available for bespoke catering

*c-cold, v-vegan, veg-vegetarian, gf-gluten free, opt-optional* please advise, **we do not cater for nut free allergies**

menu selections and final numbers must be confirmed and paid a minimum of 14 calendar days prior to event

menu selections are subject to availability and substitutions may be used without notice

please notify us of any dietary requirements when confirming menu selections, prices may vary for optional items



# BREAKFAST

morning bites

## LITTLE BITES

blueberry lilli pilli yoghurt w/ <i>unexpected guest</i> granüesli <i>v opt, gf opt</i>	5.50ea+
sourdough toast w/ whipped feta & roasted native thyme strawberries <i>c, v opt, gf opt</i>	4.50ea+
bush cranberry, brie & prosciutto crostini w/ pistachio <i>c, veg opt, gf opt</i>	5.00ea+
pear & honey ricotta rye toast w/ candied walnuts & rivermint <i>c, veg</i>	5.00ea+
mini pancake stack w/ mixed berries & wattleseed syrup <i>veg</i>	5.50ea+
french toast bite w/ mascarpone & native berry compote <i>veg</i>	5.50ea+
mushroom, corn, feta, slaw & bush tomato relish slider <i>veg, gf opt</i>	6.00ea+
kangaroo truffle salami mini croissant w/ red cheddar	6.00ea+
bacon, egg, american cheese & pepperleaf chipotle slider <i>gf opt</i>	6.00ea+

## LIGHTER BITES

layered chia pudding pot w/ panna cotta, coconut yoghurt & <i>unexpected guest</i> granüesli <i>c, veg, gf</i>	8.50ea+
burrata bowl w/ roasted bell peppers olive tapenade, sourdough & native basil oil <i>c, veg, gf opt</i>	9.00ea+
grilled peach & prosciutto w/ persian feta, salsa criolla & croutons <i>c, gf opt</i>	9.50ea+
breakfast charcuterie cup w/ cheese twist, mini scroll, smoked ham, cheddar & seasonal fruits <i>c,</i>	9.50ea+
fried chicken waffle w/ egg & sauteed lemon myrtle tomato	9.50ea+
bacon, pear, fig & cinnamon myrtle grilled cheese sandwich <i>gf opt</i>	9.50ea+





# CANAPÉS

little bites

## VEGETARIAN

blini pancake w/ beetroot hommus, persian feta & sea blight <i>c, v opt, gf opt</i>	4.50ea+
mini burrata w/ pomegranate, rivermint & hot honey <i>c, veg, gf</i>	5.50ea+
vegetarian dumpling w/ quandong hoisin & green onions <i>c, veg, gf opt</i>	5.00ea+
vegetable spring roll w/ lemon myrtle sweet chilli <i>v</i>	5.50ea+
saltbush bruschetta w/ pepperberry feta <i>veg, v opt, gf opt</i>	4.50ea+
corn, haloumi & native oregano fritter w/ smokey chipotle <i>veg, gf opt</i>	5.00ea+
pumpkin & native sage arancini w/ sririacha infusion <i>veg, gf</i>	5.00ea+
pumpkin falafel w/ spinach, tomato, red onion & aioli <i>v, gf opt</i>	6.00ea+

## SEAFOOD // KOOA

spiced blintz w/ smoked salmon, pepperleaf crème & red onion caper salsa <i>c, gf opt</i>	5.50ea+
garlic prawn crostini w/ avocado, salsa & fried onion <i>c, gf opt</i>	5.50ea+
filo pastry prawn w/ sriracha aioli dipping sauce	6.00ea+
sydney rock oyster w/ wild blueberry lilli pilli mignonette granita <i>gf</i>	6.50ea+
paprika & bush tomato prawn roll <i>c, gf opt</i>	6.50ea+
grilled scallop w/ prosciutto & native coastal rosemary butter <i>gf</i>	6.00ea+





# CANAPÉS

little bites

## POULTRY / CROCODILE // KUTERA

charred sourdough w/ gum smoked chicken & mango puree <i>c, gf opt</i>	5.50ea+
massaman curry <i>chicken or crocodile</i> skewer w/ dipping sauce <i>gf</i>	5.50ea+
chicken schnitzel slider w/ crunchy slaw & pepperleaf chipotle <i>gf opt</i>	6.50ea+
green lemon myrtle curry crocodile gourmet pie	5.50ea+
<i>chicken or crocodile</i> bacon & cheese mini sub w/ creamy pepperberry ranch <i>gf opt</i>	6.50ea+

## PORK / LAMB / EMU // KOLETI

emu bolognese tartlet w/ mozzarella <i>gf opt</i>	5.50ea+
mini steamed bbq pork bun w/ shallot saute	5.50ea+
crispy fried korean <i>pork belly or emu flank</i> bao bun w/ pickled cucumber & peking sauce	6.50ea+
emu saltbush rendang curry gourmet pie	5.50ea+
pizza supreme w/ provolone, salami, mushroom & olive	5.00ea+
<i>lamb or emu</i> , capsicum & parmesan mini sub w/ native oregano romesco <i>gf opt</i>	6.50ea+





# CANAPÉS

little bites

## BEEF / KANGAROO // THALTA

rare roast beef, mustard & caramelised onion crostini <i>c, gf opt</i>	5.00ea+
teriyaki wagyu beef & vegetable sushi roll w/ pickled ginger <i>c, gf opt</i>	5.50ea+
<i>beef or kangaroo</i> empanada w/ chorizo, pepperberry & chipotle	5.00ea+
angus beef pie w/ bush tomato relish	5.00ea+
red curry kangaroo gourmet pie	5.50ea+
angus beef slider w/ lettuce, american cheese & bush tomato relish <i>gf opt</i>	6.50ea+

## DESSERT // KULKALAUNYA

salted <i>nutella</i> ganache tartlet w/ raspberry <i>veg, gf opt</i>	5.00ea+
wattleseed chocolate & almond mini croissant	5.50ea+
<i>biscoff</i> & macadamia puff tartlet <i>veg</i>	5.00ea+
mini blueberry & lemon aspen muffin <i>veg</i>	4.50ea+
matcha peppermint gum crème brownie bite <i>veg, gf opt</i>	5.00ea+





# SUBSTANTIALS

lighter bites

## SEAFOOD // KOOA

fish n' chips w/ lemon wedge &  
lemon myrtle tartare dipping sauce *veg opt*

10.00ea+

ginger prawn gyoza (x2) & vegetable dumpling steamer basket  
w/ gochujang anise myrtle chilli sauce *gf opt*

9.50ea+

## CHICKEN / EMU // KOLETI

*chicken or emu* street taco  
w/ charred corn salsa, red cabbage & chipotle *veg opt*

9.00ea+

fried buttermilk & mustard chicken w/  
mesclun & creamy pepperberry ranch dressing *gf opt*

9.50ea+





# SUBSTANTIALS

lighter bites

## PORK / CROCODILE // KUTERA

traditional mixed paella  
w/ *pork or crocodile*, prawn, tomato & green beans *v opt, gf*

9.00ea+

korean bbq pork belly  
w/ housemade lemon myrtle fried rice *gf opt*

9.50ea+

## BEEF / KANGAROO // THALTA

*beef or kangaroo* corn chip nachos w/  
bean salsa, cheese, guacamole & sour cream *gf opt, v opt*

9.50ea+

smoked beef brisket w/  
tangy rustic slaw & chimichurri *gf*

9.00ea+





# UPGRADES

## **LIVE COOKING STATIONS**

available for select substantials  
cookware & servingware  
table, tablecloth, & styling  
engaging chef  
setup, clean up & pack up  
350.00p/station

## **CHAMPAGNE + OYSTER BAR**

freshly shucked Pambula Lake Broadwater Oysters  
range of Champagnes available  
adorn bar hire & styling  
engaging chef  
setup, clean up & pack up  
POA

## **CUSTOM GRAZING TABLE STYLING**

customised styling palette  
faux floral arrangement to suit  
assorted boards, platters & servingware to suit  
tablecloth, raisers & styling to suit  
service staff for 1hr  
setup & pack up  
295.00p/event

## **CROCKERY & CUTLERY**

opt for stylish crockery & cutlery over disposable packaging  
for an elevated experience  
from 5.00pp+



**CHAMPAGNE  
OYSTER BAR**  
SYDNEY ROCK OYSTERS  
- PAMBULA LAKE  
- CHAMPAGNE VINAIGRETTE  
- SALMON ROE CAVIAR  
- EUREKA LEMON  
- TAHITIAN LIME  
FRESHLY SHUCKED  
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