# REPUBLICA

# Function Menu

## **CANAPES** \$5 each

Coffin Bay oysters - natural and shallot dressing Mushroom arancini with truffle mayonnaise (v) Sweet tomato tarts with goat's cheese and basil oil (v) Corn tostada with guacamole, jalapeño and bbq corn (v) Duck and pistachio sausage roll with caramelised apple purée Spanish braised osso bucco pie with quince jam Crushed pea, lemon and mint tart with Fior di latte (v) Kingfish tartare, yuzu, dashi, toasted nori and shiso leaf (df,gf) Black prawn arancini with lovage mayonnaise Taramasalata dip, squid ink lavosh with yarra valley salmon roe Poached eye fillet, beetroot, rice cracker, native spices, black garlic

Duck, kaffir and lemongrass filled bao Ora king salmon, lemon myrtle, finger lime, sesame seaweed cracker

Mini pork bánh mi, pickled daikon, carrot and cucumber with sriracha

Sliced jamon grissini, truffle pecorino and fresh horseradish (df)

Purple corn tostada, spanner crab, bbq corn and smoked guacamole (gf)

Smoked trout tart with crushed peas and whipped crème fraiche (gf)

Assorted sushi with wasabi, soy and pickled ginger (gf, df)

Mac 'n' cheese croquette with smoked cheddar, jalapeño, lime mayonnaise (v) Seared scallop with roasted chorizo and sour apple (df,gf)

#### SLIDERS \$10 each

Angus beef cheese burger with pickles and truffle mayonnaise Fried fish taco, spiced avocado, cabbage and vietnamese mint in wheat tortilla Po'boy – battered prawns, chilli mayonnaise, iceberg and coriander in brioche bun

## **GRAZING** \$14 each

Roasted cauliflower risotto with grana padano and savory nut granola (v, gf) Fish and chips - beer battered Cone Bay barramundi, fries and tartare sauce (df) Lamb shoulder ragu with potato gnocchi and salted ricotta Tuna poke bowl, seasoned brown rice, avocado, nori, sesame and soy (gf)

# **GRAZING PLATTERS**

Antipasto - cured meats marinated vegetables, mixed olives and buffalo mozzarella \$55 Assorted gourmet pizza - vegetarian and meat selections \$18 Toasted turkish bread and house made dips \$30

#### **SWEET TREATS** \$4.5 each

Mini choc-top with roasted white chocolate ice cream Crème fraiche cheesecake with bergamot curd and honeycomb Chocolate tart with hazelnut salted caramel Mini lemon meringue tarts (gf)

#### BASIC FINGER FOOD PACKAGE \$20 per head (1 pc of each per head)

Assorted gourmet pizza slice - vegetarian and meat selections Prawn and vermicelli money bag with chilli sauce

Pork and fennel sausage roll with caramelised apple sauce

Republica fried chicken with jalapeno and lime mayo (gf)

(minimum of 20pc per item)

#### Sample Packages

2-3hr event: (suitable for light entertaining lunches) \$26 per head - 2 x canapes, 1 x slider, 1 x pizza slice

3-4hr event: (suitable for lunchtime events/evenings)

\$40.5 per head - 4 x canapes, 1x pizza slice, 1 x slider, 1 x sweet treat

\$54.5 per head - 4 x canapes, 1 x slider, 1 x pizza slice, 1 x grazing, 1 x sweet treat

4-6hr event: (suitable for evening events)

\$78 per head - 6 x canapes, 2 x sliders, 2 x grazing