



## The Cocktail Menu Hot.

### Lamb Tartlets

Puff pastry open parcels filled with a slow cooked lamb back strap and rosemary filling (df)

### Plum and Sesame Chicken Spikes

Seared chicken tenderloins coated in home made plum sauce with a dusting of toasted sesame seeds (gf)

### Satay Chicken Spikes

A classic crowd favorite, chicken tenderloins seared in a mild or spicy satay sauce, topped with crushed roasted peanuts (df)

### Lamb and Dianne Spikes

Succulent lamb fillet pieces, cooked to perfection and drizzled with house made Dianne sauce (gf)

### Char Grilled Haloumi and Vegetable Skewers

Chargrilled haloumi, capsicum, eggplant, zucchini, cherry tomatoes and spring onion (v, gf, df available on request)

### Cupcake Quiche (we use free range eggs)

Hand sized quiche with your choice of,  
Classic Lorraine,  
Smoked salmon and dill,  
Marinated vegetable, (v)  
Moroccan chicken and chickpea,  
Tomato, basil and bocconcini. (v)

### Stuffed Mushrooms with Crispy Parmesan Crust

Buttered oven baked mushrooms stuffed with a sage, parsley oregano and capsicum filling, topped with a Parmesan crumb. (v, df available on request)

### Salt and Pepper Squid

Salt and pepper squid pieces (df), with lemon wedges and house made tartare

### Tempura Prawns

Lightly tempura battered prawns, served with a stir fried chili, ginger and shallot dressing (df)

### Thai Salmon Cakes

With ginger, chilli, Thai basil and shallots, our salmon cakes are always a hit. Served with a house made chili dipping sauce (df)

### Crispy Samosas and Spring-rolls

A pea curry filled samosa and vegetable spring rolls served with house made spicy tomato chutney

### Pork Ribs

Tender, slow cooked ribs in a traditional Southern States smoky barbeque Marinade (df)

### Cupcake Frittatas

Hand sized Frittatas with your choice of;  
Baby spinach, goats cheese and marinated vegetables, (v, gf)  
Smoked salmon and dill (gf)

### Our Famous Roast Rolls

Our cafes roast rolls are legendary, so we thought we'd add them to our catering menu!  
Dinner size rolls stuffed with your choice of,  
Succulent rare **roast beef** with horseradish cream and our gravy  
Our famous **roast pork** with our even more famous crackling and apple sauce  
**Roast lamb** cooked with rosemary and garlic rub, with house made mint sauce

Nb. One of the roast roll options counts towards one hot menu option. If you would like a mixed selection of roast rolls, for example all three, this would count as three hot menu options.

df= dairy free

gf= gluten free

v = vegetarian

We cater to **all** dietary requirements and can adjust menus accordingly. Just call or email!

(02) 6247-9464 info@tree83.com.au



## **Cold.**

### **Smoked Salmon Rounds**

Atlantic smoked salmon on pumpernickel bread with a dill and onion cream cheese, topped with baby capers

### **Tandoori Chicken Strips**

Succulent grilled chicken tenderloins, marinated in traditional tandoori, blanketed in a wafer of cucumber and drizzled with a creamy mint and cumin dressing (gf)

### **Asparagas & Jamon**

Crisp blanched asparagus blanketed with strips of Jamon Serrano (Spanish Ham) and drizzled with a mild truffle infused oil (gf df)

### **Herb & Cream Cheese Cherry Tomatoes**

An oldie but a goodie, sweet cheery tomatoes are filled with our mixture of fresh herbs, cream cheese and seasoned with sea salt and cracked black pepper. (gf v)

### **Prawn Vol au Vents**

Sweet vol au vent cases filled with fresh prawn and avocado and drizzled with our house made tangy seafood cocktail dressing

### **Bocconcini, Basil and cherry Tomato Spikes**

Baby skewers with sweet cherry tomatoes, soft bocconcini and fresh basil leaves, drizzled with caramelised balsamic, seasoned with cracked black pepper and sea salt (gf v)

### **Poppadum Prawns**

Individual poppadoms, each with a dollop of our own mild chilli guacamole, butterflied marinated garlic prawns and just a touch of spicy sambal paste

### **Carved Smoked Ham & Roquefort Canapés**

Carved smoked ham off the bone crowned with a slice of Roquefort cheese. All atop a slice of crisp cucumber and drizzled with our house made fig wine coulis (gf)

### **Assorted Dips and Crudités**

A platter of seasonal fresh crisp vegetable dippers, mixed bread and crackers with a selection of our house made dips (also seasonal)

### **Mixed Sliders**

A selection of individual sized wraps and buns filled with marinated meats, seasonal salads, sauces and chutneys

### **Beetroot Bruschetta**

Individual slices of toasted sourdough topped with a mixed torn herb salsa, rocket, fresh julienne grilled beetroot and house roasted herbed tomato, drizzled with caramelised balsamic and local extra virgin olive oil (v)

### **Baked Feta Wraps**

Marinated and baked spicy feta squares individually wrapped in toasted lavash bread served with a mild dukah dip (v)

### **Lamb and Rosemary Meatballs**

Skewered Lamb and rosemary oven roasted meatballs served with a minted aioli (gf)



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### **Including delivery to your event in Canberra:**

3 hot items & 3 cold items

\$32.50 per person

4 hot items & 4 cold items

\$36.50 per person

5 hot items & 5 cold items

\$42.50 per person

### **By The Platter**

#### **Complete Antipasti Platter,**

A selection of sliced, cured meats, smoked salmon, tiger prawns, marinated vegetables, olives, selection of cheeses, mixed dips, mixed breads and dippers,

serves 15-20

\$135.00

#### **Seafood platter**

A selection of fresh, South Coast seafood, including Narooma oysters, blue swimmer crab, lobster tails, mussels, tiger prawns, Atlantic smoked salmon, crumbed calamari, battered flathead. House made seafood sauces and all relative condiments

Serves 10-15

\$(Seasonal Pricing) Call us ☺

#### **Oysters**

Fresh Narooma oysters served either,  
Natural with sides of lemon wedges and Tabasco

Kilpatrick or

Mornay

Serves 10-15

\$(seasonal pricing) Call us ☺

If you would like our professional wait staff (including professional drinks staff if required) to be on site at your event;

Wait and Drinks staff \$48 per hour per staff member.

(50+ guests requires minimum 2 staff)

Please contact us for a **Hardware Menu** for crockery, glassware, and other hardware pricing.

All prices include GST.

Many factors contribute to the quantity and style of food you will require i.e. time of day, demographics of guests etc. Please contact us to talk specifics relating to your event.

We are very flexible and can work within any requirements and budgets you may have. TreeEighty3 caters to any style of service from picnics to silver service, so check out all our menus at [www.tree83.com.au](http://www.tree83.com.au) or like us on Facebook (Tree Eighty3) to see updated images of the catering that went out that day! We are also happy to create a unique menu just for your event.

Thank you for considering us for your event. I look forward to hearing from you

Ralph

TreeEighty3  
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