

Spring 2020 Cocktail Menu

Sprout's Cocktail menu is perfect for all occasions. Whether you are planning a relaxed or formal event at an office, home or a special location our fresh, seasonal and refined menu has something for everyone. Canapé items are easy to eat while enjoying a drink and chatting to a friend or colleague. Larger items are served in small containers and are a little more substantial than canapés.

Canapés

Caramelised onion, olive and almond cigars served with hummus (V, CN)
Beetroot falafel with cumin labna and shaved beetroot (GF, V)
Paprika caramel popcorn and smoked almonds (CN, GF, V)
Oysters with gin and lime vinaigrette (GF)
Sashimi kingfish, papaya and grapefruit miang (GF, CN)
Asparagus wrapped in Barossa Valley prosciutto (GF)
House smoked salmon rilette with pickled fennel and mini bagels
Beef tartare, broad bean and black garlic on house made lavosh
Smoked duck, enoki and cucumber Japanese pancakes
Sesame and soy glazed chicken skewers (GF)
Crispy pork and ginger wontons with mild chilli jam

Larger

Mushroom, fennel and olive ragout with orecchiette (V)
Baked barramundi with zucchini and pistachio baba ganoush, shaved zucchini and oregano dressing (CN, GF)
Bang bang chicken, asparagus, pickled ginger and soba noodles
Roasted pork, watercress and apple chutney sliders
Moroccan lamb pies with spiced tomato relish
Mexican beef brisket with chipotle beans and coriander salsa (GF)

Sweets

Lemon and lime meringue tarts with lavender powder (V)
Pistachio ganache mini eclairs (CN, V)
Flourless chocolate cake with mandarin gel and candied zest (CN, GF, V)
Sprout's aero with freeze dried mandarin, white chocolate and hazelnut (CN, GF, V)

GF = Gluten free, CN = Contains Nuts, V = vegetarian, VE = Vegan
Note: Most dishes can be altered to meet most dietary requirements.
Menus may be subject to change depending on available ingredients.

