

Winter 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

- Manchego and quince paste cigars (V)
- Caramelised onion and peppered chevre in Kataifi pastry (V)
- Beetroot crisp with pickled vegetables and smoked labna (GF, V)
- Pumpkin hummus, thyme and feta on chickpea crackers (GF, V)
- Oysters with cucumber vinaigrette (GF)
- Smoked salmon rillettes, pickled rhubarb on gluten free brioche (GF)
- Mini pastrami bagels with tomato kasoundi relish
- Japanese chicken skewers with black sesame and nori (GF)
- Smoked duck pancakes with black garlic and cucumber
- Coconut basted pork with lemongrass and nahm jim (GF)

Larger

- Mushroom ragout with hazelnut, polenta and parmesan (V, GF, CN)
- Barramundi and sweet potato laksa with Vietnamese mint (GF, CN)
- Chicken and ginger steamed bun with black vinegar
- Braised lamb, roast cauliflower, date and olive salad, tahini yoghurt and sumac (GF)
- Cider pulled pork and celeriac remoulade slider
- Mexican beef brisket with chipotle beans and coriander salsa (GF)

Sweets

- Sprout's winter aéro with freeze dried mandarin, white chocolate and pistachio (GF, CN)
- Hazelnut dark chocolate tarts with chocolate pop rocks
- Orange and bay leaf mini eclairs (V)
- Panna cotta lamingtons with maple and rhubarb (V)

GF = Gluten free, CN = Contains Nuts, V = vegetarian, VE = Vegan
Note: Most dishes can be altered to meet most dietary requirements

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