CANAPES

Function food packages

COLD

Mixed cherry **tomato & goats cheese tartlet,** pistachio pesto, micro herbs (v)
Hand rolled **Vietnamese summer rolls** w/ spicy peanut sauce (v)
Caramelised onion & goats cheese frittata, pistachio pesto, aioli, olive oil (v, gf)
Smoked salmon w/ herbed cream cheese, toasted sourdough, baby watercress, olive oil
Poached prawns w/ shredded iceberg lettuce, avocado mousse, cocktail sauce cups
Buckwheat blinis w/ hand-milked salmon roe, dill crème fraiche, fresh cracked pepper
Rare roast beef w/ tomato compote on charred sourdough, olive oil, baby herbs

HOT

Berbere **chicken wings** w/ chilli, orange blossom & honey glaze, zaatar yoghurt (gf)
Panko crumbed **prawn cutlet** w/ preserved lemon mayo, fresh lemon, herbs
Spiced **cauliflower pakora** w/ citrus yoghurt, orange segments, micro herbs (v, gf)
Spiced **chicken skewer** w/ wild rocket, sumac yoghurt, harissa (gf)
Green chermoula rubbed **beef skewer** w/ harissa, sumac yoghurt, wild rocket (gf)
Brik pastry **lamb cigar** w/ yoghurt, harissa, pomegranate syrup, sumac
Mushroom & goats cheese **arancini** w/ parmesan, mushroom cream, truffle oil (v)
Slow roasted **pork belly** w/ cauliflower puree, sour cherries, harissa dust (gf)

SWEET

Vanilla **panna cotta** w/ raspberry compote (gf)
Mini **lemon curd** tartlets
Mini **chocolate brownie** w/ chantilly cream
Milk **chocolate mousse** tartlets
Mini **Eton mess** w/ strawberry coulis (gf)
Mini **banoffee** pies
Mini **cheesecake** tartlets

SUBSTANTIALS

Classic **caesar salad**, cos lettuce, shaved parmesan, bacon, croûtons
Asian-style **poached chicken salad**, rice noodle, carrot, crispy shallots, fresh herbs
Thai **beef salad**, rice noodles, carrot, shallots, nuoc cham dressing, fresh herbs (gf)
Panko-crumbed **fish w/ hand cut chips**, tartare sauce, fresh lemon
Thai-style coconut **chicken curry** w/ fragrant rice, herb salad
Creamy **mushroom risotto** w/ shaved parmesan, rocket, truffle oil (v, gf)
Wagyu beef **cheeseburger slider** w/ tomato chutney, pickle
Baked **pumpkin ricotta & spinach filo** pastries w/ capsicum coulis, rocket (v)
Beef tagine w/ couscous, yoghurt, harissa, fresh herbs

3 canapes	**$14** pp
5 canapes	**$23** pp
7 canapes	**$32** pp
substantials	**+$9.50**

min order 20 per canape

51 Alfred St, Fortitude Valley, Brisbane
www.dutchcourage.com.au

Dutch Courage

PLATTERS

FUNCTION FOOD PACKAGES

Cheese (v)

quickes aged cheddar | pave d'affoinois double cream | berrys creek tarwin blue
lavosh | dried apricot | pistachio | quince | grapes

72

Charcuterie

sopressa | nduja | pickled carrot | olives | cornichons | zaalouk | sourdough

38

Hand-cut chips (v, gf)

sebago potato | harissa salt | smoked garlic aioli

40

Warmed flatbread (v)

zaalouk | sumac yoghurt

44

Mixed cold platter

chef's selection of three cold canapes (30 pieces)

145

Mixed hot platter

chef's selection of three hot canapes (30 pieces)

145

Mixed sweet platter

chef's selection of three sweet canapes (30 pieces)

145

BANQUET DINING

FUNCTION FOOD PACKAGES

CAPTAIN'S

lamb cigars | brik pastry | sumac yoghurt | harissa | fresh herb salad
berbere chicken wings | honey & chilli sauce | za'atar yoghurt | radish salad
ras el hanout calamari | preserved lemon aioli | macerated fennel | fresh herbs
flank steak | chermoula rub | spiced pumpkin | mushroom | goats' cheese | sherry gastique
hand cut chips | sebago potato | harisssa salt | smoked garlic aioli
40 pp

ADMIRAL'S

moroccan mussels | tomato, saffron, nduja sauce | toasted sourdough
chicken tagine | harissa rub | citrus couscous | fresh herbs | sumac yoghurt | flatbread
chargrilled prawns | chermoula rub | harissa | preserved lemon aioli | goat's cheese | za'atar
lamb shoulder | toasted almonds | pomegranate molasses | smoked labneh | walnut & parsley
46 pp

LIEUTENANT'S (v)

baked cauliflower | pistachio pesto | toasted nuts | dried fruit | micro herbs
roasted beetroots | goat curd | burnt honey | brik pastry crisps | walnuts | baby herbs
braised artichokes | smoky eggplant puree | burnt onion | yoghurt creme | artichoke chips
vegetable & chickpea tagine | olive | almond | apricot | couscous | sumac yoghurt | flatbread
39 pp

all dishes served to share
all dishes one serve per two guests
custom banquets quoted on request

A-LA CARTE DINING

FUNCTION FOOD PACKAGES

ENTREE
(each guest chooses one dish)

lamb cigars | brik pastry, sumac yoghurt, harissa, fresh herb salad
berbere chicken wings | honey & chilli sauce, za'atar yoghurt, radish salad (gf)
ras el hanout calamari | preserved lemon aioli, macerated fennel, fresh herbs
baked cauliflower | pistachio pesto, toasted nuts, dried fruit, micro herbs (v, gf)

MAIN
(each guest chooses one dish)

flank steak | chermoula rub, spiced pumpkin, mushroom, goats' cheese, sherry gastique (gf)
chicken breast | z'hug rub, charred broccolini, bbq'd corn, harissa butter, sumac yoghurt (gf)
lamb shoulder | toasted almonds, pomegranate molasses, smoked labneh, walnut & parsley (gf)
vegetable & chickpea tagine | olive, almond, apricot, couscous, sumac yoghurt, flatbread (v)

DESSERTS
(each guest chooses one dish)

yoghurt panna cotta | date leather, vanilla, freeze-dried cherries, edible flowers (v, gf)
baked chocolate tart | mascarpone, spiced raspberry, red wine glaze, crisp pearls, muscovado gel

SIDES
(two sides per booking, each served one between four guests)

roasted pumpkin salad (v, gf)
hand cut chips (v, gf)
roasted baby carrots (v, gf)
warmed flatbread (v)

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entree, main, side	**46** pp
entree, main, dessert	**52** pp
entree, main, side, dessert	**58** pp