

Cocktail/Canapes



\$55pp.

Minimum 40 persons

*Select 6 of the following Hot, Cold, Vegetarian options

*Served over a two-hour period

Hot:

- Pork belly bite, with pineapple chilli jam
- Calamari with fresh lime wasabi mayonnaise
- Croquets (Seasonal fillings)
- Trio of seared scallops served in their shell on a bed of cream of leek & dill beurre blanc
- Chermoula meatballs with Turkish fingers and house made dukkha
- Vol au vent (various fillings of choice)
- Satay chicken skewers
- Marinated Chicken wings

Cold:

- Salmon tartare with fresh avocado and mango
- Salmon tarts with a dill cream cheese
- Soup shots, eg: Gazpacho (can be a cold or hot option)
- Fresh or cooked Oysters
- Crab salad (served in a spoon)

Vegetarian:

- Porcini & fetta arancini balls with truffle aioli
- Stuffed mushrooms
- Mini bruschetta
- Mini crostini's (with eggplant, fire roasted capsicum & goats' cheese)
- Croquets Seasonal

Dessert:

- Deconstructed lemon meringue (served in a spoon)
- Milk chocolate tart

Beverages:

- Beverage Tab or cash bar available

*Strictly one bill per table/function

*25% deposit upon booking confirmation (non-refundable if cancelled within 5 days of function)

*10% surcharge on Sundays & 15% on public holidays

*Final orders, numbers and payment required 7 days prior to your function.

*We recommend that you preselect wines for your guests prior to your function to ensure adequate stock is on hand.

*NOTE: Due to insurance restrictions Chew Chew Bistro cannot be a DIY venue. Any decorations will need prior approval



Function Dinner Menu:

\$60pp two course. \$75pp three course Minimum 30 persons

Entrees:

- Crispy Pork belly, with a pineapple chilli marmalade & 'nam jim' dressed herbed salad
- Mushroom and goats cheese tart
- Soup option
- Trio of seared scallops served in their shell on a bed of cream of leek & dill beurre blanc
- Crispy lemon pepper calamari, wasabi lime mayonnaise
- Classic French pâté with a blackberry & red onion marmalade & toasted Turkish bread
- Caramelised baby onion and gorgonzola tart with balsamic reduction and a parmesan wafer

Add as an option: \$4.00 pp per selection

- Fresh Tuna tataki crusted in sesame seeds, served cold sashimi style on a petite niçoise salad, quail egg and Japanese ponzu dressing
- Grilled baby octopus, cooked in a Mediterranean style with fresh herbs, garlic, lemon and crusty bread
- Prosciutto, rabbit and pork terrine, served with cornichon toasted sourdough

Mains:

- Reef fish with coconut, cauliflower & sweet potato puree, with a saffron braised fennel beurre blanc sauce
- Grilled pork cutlet, broccolini, truffle polenta, marsala emulsion & mustard fruits
- Steak frites, porterhouse grilled & served medium with truffle fries, leafy greens & a blue cheese parsley butter
- Sous vide chicken breast with creamed bacon & white cabbage, seeded mustard sauce & parmesan tuille
- Beef short rib slow cooked in a rich burgundy sauce, seasonal greens, pommes puree
- Crispy skin Atlantic salmon served on wilted spinach, dauphinoise potato, tomato basil salsa & white wine and butter sauce

Dessert:

- Rich belgian classical chocolate mousse
- Rhubarb crème brûlée with pistachio biscotti
- Yoghurt & vanilla panacotta, saffron & mango coulis & fresh berries

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