

# ZEST

CATERING & EVENTS

*The*

## CANAPE MENU

---

### LAND COLD

CROSTINI W/ BUFFALO MOZZARELLA, JAMON IBÉRICO & PINE NUT. N (GF UPON REQUEST)  
VIETNAMESE RICE PAPER ROLLS W/ KAFFIR COCONUT MILK POACHED CHICKEN & MANGO CHILLI. GF DF  
VITELLO TONNATO (ROAST VEAL) & CHARRED FOCACCIA W/ TUNA, ANCHOVY & CAPER MAYONNAISE.  
PEKING DUCK PANCAKE W/ PICKLED GINGER, CUCUMBER, PLUM SAUCE & SPROUT. (GF UPON REQUEST)  
TRUFFLED CURED PORK PIZZETTE FRITTI W/ STRACCIATELLA & TOASTED PISTACHIO. N (GF UPON REQUEST)  
CHILLI CHICKEN TOSTADA W/ SALSA ROJA, GREEN CHILLI & PICO DE GALLO. DF GF  
KANGAROO CARPACCIO BLINI W/ JUNIPER BERRY, FINGER LIME & BUSH TOMATO JAM.

### LAND WARM

PORK & FENNEL FLAKY PASTRY ROLL W/ SMOKY ADOBE DIPPER.  
GREEN PEPPERCORN BEEF WELLINGTON W/ TRUFFLE DUXELLES & SHIRAZ JUS.  
CRISPY PORK BELLY W/ CHILLI CARAMEL, PEAR & APPLE SALAD. GF DF  
BEEF & SHITAKE MUSHROOM SPRING ROLLS W/ SPICY PLUM SAUCE.  
MALAYSIAN CHICKEN SATAY SKEWER W/ SPICY PEANUT SAUCE. DF N  
SMOKED CHICKEN EMPANADA W/ SPICY CHIMICHURRI SAUCE.  
TARRAGON CHICKEN & LEAK PIE W/ MUSTARD PICKLE RELISH.

---

### SEA COLD

SALMON TARTARE CORNET W/ SWEET RED ONION, CHIVE CRÈME FRAICHE & FRIED CAPER.  
CYSTAL BAY KING PRAWN W/ MISO-PONZU COCKTAIL SAUCE. DF GF  
CEVICHE SALMON CROSTATA & LIME AIOLI W/ AVOCADO, GRAPEFRUIT & PICKLED CUCUMBER. DF  
SASHIMI SNAPPER SPOONS W/ AVOCADO, LIME JUICE, MINT, ESCHALOT & CHILLI.  
WHITE ANCHOVY CROSTINI W/ EGGPLANT CAPONATA, FETA & BASIL.  
FRESH SHUCKED OYSTERS W/ ESCHALOT & RED WINE VINEGAR DIPPER.

### SEA WARM

HAZELNUT DUSTED SEARED SCALLOP SPOON W/ MANDARIN CHILLI RELISH. DF GF  
JAPANESE TEMPURA PRAWN W/ OMG YUM YUM SAUCE. DF  
BARRAMUNDI FRITTI W/ TARRAGON, CAPER & HERBED TARTAR SAUCE.  
PERNOD & FENNEL PITHIVIER (FISH PIE) W/ TARRAGON & DILL CRÈME FRAICHE.  
FRIED FISH TOSTADA W/ CHIPOTLE MAYO, CUCUMBER & CORIANDER. DF GF  
SALTED COD CROQUETTE W/ SPANISH AIOLI.

# ZEST

CATERING & EVENTS

*The*

## CANAPE MENU

---

### VEGETARIAN COLD

HONEY GLAZED FRESH FIG CROSTATA W/ CAPRINO FRESCO CHEESE & PISTACHIO DUST. VG (GF UPON REQUEST)  
GOAT CHEESE & CHERRY TOMATO TART W/ CARAMELISED ONION & CHILLI TOFFEE MACADAMIA. VG  
JERUSALEM ARTICHOKE & WOOD FIRED PEPPER TART W/ CARAMEL ONION, PINE NUT & FETA. (GF UPON REQUEST)  
PORCINI & WILD MUSHROOM CROSTATA W/ GORGONZOLA, FRIED BASIL & TRUFFLE. VG (GF UPON REQUEST)  
HALOUMI & RICOTTA FRITTER W/ HARISSA SPICED HUMMUS & PICKLES CUCUMBER. VG

### VEGETARIAN WARM

ROAST HEIRLOOM CARROT TOSTADA W/ CHIMICHURRI, RED CABBAGE & LIME. DF VG (GF UPON REQUEST)  
SUMMER SWEET CORN SOUP SHOTS W/ BASIL & CHILLI. GF VG (GF UPON REQUEST)  
TRUFFLED MUSHROOM & PARMESAN ARANCINI W/ PUREE CAULIFLOWER. VG  
PUMPKIN & SPINACH CALZONE W/ PERI-PERI MAYONNAISE. VG  
MINTED RICOTTA & SPINACH BUREK W/ TZATZIKI.

---

### VEGAN

GRILLED MISO EGGPLANT ROLL W/ SLAW, PICKLED GINGER & PUREE AVOCADO. VG V DF GF  
VEGETABLE NORI ROLLS W/ AVOCADO, GINGER & SOY. VG V DF GF  
BUTTERNUT PUMPKIN RISOTTO W. FRIED LEAK & SPINACH. VG V GF  
FALAFEL W/ SPICED ROAST VEGETABLES, COUSCOUS, QUINOA & TAHINI LEMON. VG V GF DF  
HOMEMADE GNOCCHI W/ GREEN PEA, KALE, PUMPKIN SEED & BASIL PESTO. VG V GF DF

### DESSERT

LAYERED CHOCOLATE DELICE. VG GF  
MASCARPONE TIRAMISU. VG  
FRANGELICO CHOCOLATE MOUSSE. VG GF  
CRÈME BRULEE SPOONS. VG GF  
LEMON MERINGUE TART. VG  
CHAMPAGNE SORBET. VG V GF

*The*

## SUBSTANTIAL CANAPE MENU

---

### *FORK FOOD*

HOMEMADE TONNARELLI 'CACIO E PEPE' W/ PECORINO ROMANO & SARAWAK PEPPER. VG  
SEARED SESAME TUNA & EDAMAME SALAD W/PONZU MIRIN & SWEET SOY DRIZZLE. DF GF  
MILANESE VEAL CUTLET W/ HERBED SAUTÉED POTATOES & RADICCHIO SALAD.  
SALT & PEPPER SQUID CONES W/ TATSOU, TURMERIC OIL & BLACK GARLIC MAYO.  
BEETROOT MARINATED BLACK PORK FILLET W/ SWEET AND SOUR APPLE, ASPARAGUS & COFFEE CRUMBLE.  
RARE LAMB CUTLET & TOMATO COMPOTE W/ MASCARPONE & SWEET POTATO MASH. GF  
TEMPURA VEGETABLES W/ SPROUT SALAD, SOY & WASABI MAYO. DF GF VG V

---

### *SLIDERS*

AMERICAN CHEESEBURGER W/ BACON, PICKLE & KETCHUP. (GF & DF UPON REQUEST)  
FRIED CHICKEN W/ LETTUCE, SLAW & CHIPOTLE MAYO.  
QUINOA FELAFEL W/ LETTUCE, CUCUMBER & LEMON TAHINI VG V (GF & DF UPON REQUEST)  
FRIED FISH W/ WHITE CABBAGE, CORIANDER & ADOBE BHAJA. (GF & DF UPON REQUEST)

---

### *BOA BUNS*

TERIYAKI CHICKEN W/ SESAME SPROUT SALAD, CHILLI & KEWPIE MAYO. DF  
CHICKPEA FALAFEL W/ LETTUCE, CUCUMBER & LEMON TAHINI. DF VG  
LEMONGRASS CHILLI BEEF W/ TATSOI, SHALLOT & SIRACHA MAYO. DF  
BBQ PULLED PORK W/ ROAST PINEAPPLE, SALSA & CORIANDER. DF

---

### *TACOS*

ROAST HEIRLOOM CARROT TACO W/ CHIMICHURRI, RED CABBAGE & LIME. DF VG V GF  
FRIED FISH TACO W/ CHIPOTLE MAYO, CUCUMBER & CORIANDER. DF GF  
CHICKEN TACO W/ SALSA ROJA, GREEN CHILLI & PICO DE GALLO. DF GF  
PULLED PORK TACO W/ ROAST PINEAPPLE SALSA & CORIANDER. DF GF

---

### *SPECIALTIES*

LANGOUSTINE BRIOCHE ROLL W/ CELERY SALT, SHREDDED ICEBERG, LOBSTER SAUCE.  
PORCHETTA CROISSANT W/ FRENCH WHIPPED BUTTER & CANTABRIAN ANCHOVY SAUCE.  
ROAST LAMB SHOULDER PITA W/ OXTAIL TOMATO SALAD, TZATZIKI & OREGANO CHIPS.