



THE INCHCOLM

BY OVOLO

Cocktail Packages 2023

Cocktail Package Menus

Minimum 10 x guests

Minimum 3 x canapes per person

Cold Canapes

\$6pp/per canape

- Premium rock oysters with mignonette
- Tomato and buffalo mozzarella tartine
- Hand chopped reef fish crudo
- Steak tartare on melba toast
- Yarra valley caviar and smoked salmon blini

Hot Canapes

\$6pp/per canape

- Gruyere cheese puffs
- Truffled pumpkin croquette
- Grilled polenta, olive tapenade and chevre
- Confit duck leg pithivier
- Chicken and taleggio parcel

Substantial Canapes

\$10pp/per canape

- Steak baguette, remoulade, mustard and pickles
- Tomato and buffalo mozzarella baguette
- Peri peri cauliflower, lime yoghurt, parsley mint salsa
- Lamb shoulder, yoghurt, pickled onion and freekeh salad
- Braised beef in red wine, paris mash, gremolata

Desert Canapes - served petit four style

\$6pp/per canape

- Macaroon
- Lemon meringue tart
- Chocolate and macadamia gateux

Note

- When ordering from the above canape options, we require that one canape item needs to be ordered to match the number of guests attending the event. For example, 10 x guests attending the event. We require 10 x Premium rock oysters with mignonette to be ordered.

Platter Package Menus

Minimum 10 x guests

Antipasto Platter

\$250 - 10 x guests
\$450 - 20 x guests

- Season vegetable crudites
- Casa motta burrata
- Charred artichokes
- Roasted peppers
- Marinated eggplant
- Grilled courgette
- Taramasalata
- Grilled sourdough

Charcuterie Platter

\$250 - 10 x guests
\$450 - 20 x guests

- Wagyu bresaola
- Pastrami
- Chicken terrine
- Piccalilli
- Bread and butter pickles
- Mustard
- Grilled sourdough

Cheese Platter

\$250 - 10 x guests
\$450 - 20 x guests

- Pyengana clothbound cheddar, TAS
- Gruyere, hiedi farm, TAS
- Chalston jersey brie, woodside, SA
- Stilton blue, nottinghamshire, UK

served with quince jam, muscatel, poached pear,
lavosh