

gingergrape

food & events

Degustation Menu

Canapés

- Herb Cream Cheese on Crostini with Fresh Avo and Pickled Red Onion (V)
- Spicy Chicken Tikka Kebab Shots with Mint Raita
- Artichoke and Parmesan Risotto Ball on Lemon Aioli (V)
- Fresh Salmon California Rolls topped with Wasabi Caviar and Pickled Ginger
- Fusion Smoked Duck Spring Rolls with Mango & Roast Pepper Dipping Sauce
- Crispy Tempura Prawns with Light Soy
- Grilled Haloumi with Sweet Chilli Drizzle & Fresh Lime (V)
- Mini Peppered Fillet Steak & Aged Cheddar Croque Monsieur with Onion Marmalade
- Delicious Baby Kingklip Cakes with Caper Mayonnaise
- Petit Roast Red Pepper, Caramalised Onion & Blue Cheese Tarts (V)

Demi Plates & Bowls

- Salt & Pepper Calamari on Petit Greek Salad with Creamy Rémoulade & Fresh Lemon
- F fiery Chicken & Shitake Mushroom Stir-Fry with Jasmine Rice & Fresh Coriander
- Steak & Chips: Peppered Beef Fillet Brochette on Crispy Shoestring Fries with Creamy Garlic Sauce
- Thai Vegetable Green Curry with Jasmine Rice (Prepared for 10% of guests or confirmed number of vegetarians)

Mini Desserts

- Butterscotch Crème Brûlée with Black Cherry Caviar
- Warm Decadent Dark Chocolate Hazelnut Brownie with Espresso Cream
- Raspberry Parfait with Raspberry Compote & Basil Shortbread