



Stand Up and Mingle

Nick 0404 669 115
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catering@amorish.com.au
www.amorish.com.au

Minimum order \$43.00 per head including staff. +GST

- ✓ 4 choices from our **Light Bites**
- ✓ 3 choices from our **Something a Little Bigger**
- ✓ 2 choices from our **Bamboo Boat and Fork**

GF-Gluten free/ VG-Vegan/ V-Vegetarian

Light Bites:

\$4.00 per piece. Choose 4

Whisky smoked salmon blinis, Tasmanian Salmon roll, crème fraiche seasoned with wild fennel leaf served on a fresh homemade blini.

Brandy chicken pate and pumpkin dampa, Amorish made pate served on freshly made roast pumpkin dampa.

Roast beef and horseradish cream baguette, seasoned beef fillet cooked medium, sliced, and served on fresh baguette with horseradish cream.

Chorizo and blue cheese toasts, Spanish Chorizo grilled and served with Harvee Cheeses Blue Camembert and melba toast.

Italian meatballs served with chilli napolitana sauce and shaved parmesan.

Chicken Kebabs, fresh chicken tenderloins lightly marinated then grilled and served with a fresh Amorish made satay sauce. (GF)

Baby bocconcini skewers, baby bocconcini wrapped in fresh shaved prosciutto, basil leaf and grilled eggplant slices. Seasoned with sea salt, pepper, and extra virgin olive oil. (GF)

Polenta fries, Cheesy polenta fries served with a fresh home-grown herb salsa Verde. (GF)

Zucchini and Haloumi fritters, Crunchy fritters served with vine ripened baked tomatoes and Greek yoghurt (GF)

Spiced Lamb meatballs, Tender Lamb meatballs spiced and served with lemon and dill sour cream dressing. (GF)

Bruschetta, Garlic and olive oil rubbed baguette, toasted, and topped with Amorish's own fresh Tomato bruschetta mix. (VG)

Vegetable rice paper rolls, Ribbons of cucumber, carrot, baby spinach, cos lettuce, dressed with red onion and coriander, wrapped in Vietnamese rice paper served with dipping sauce. (VG)

Tapenades and toasts, Traditional Italian olive and artichoke tapenade served with mixed toasted breads. (VG)

Mushroom crostini Toasted sliced baguette, rosemary cashew cream, thyme, and garlic grilled mushrooms. (VG)

Mushroom and lentil meatballs cooked in and authentic Italian sauce and served with fresh chopped parsley. (VG)

Leek and Brie tarts, caramelized leek, triple brie cheese from Harvee Cheese, filled with cream egg. (v)

Something a little bigger:

\$4.85 per piece. choose 3

Beef empanadas, South American pastry filled with spiced tender beef, and served with chimichurri

Coconut Prawns, Exmouth prawns peeled and deveined, crumbed in coconut and herb crumb served with lime aioli.

Chorizo croquettes, Spanish chorizo, onion, and garlic grilled and mixed with duchess potato and Zamorano cheese, panko crumbed and served with feta cheese dipping sauce.

Brioche Sliders:

- **Amorish burger** patty topped with caramelized onion, grilled Jarlsberg cheese, tomato relish, sliced tomato, and baby spinach
- **Spicy Asian Pork belly slider** served with sweet and sour kimchi slaw.
- **Fresh local fish slider** panko crumbed and served with homemade chunky tartare sauce.
- **Lightly marinated chicken tender slider**, grilled chicken served with slaw and bread and butter pickle.

Crumbed north west calamari, tender calamari minced and rolled with fresh herbs and citrus, served with lemon aioli.

Prawn and vegetable rice paper rolls, north west prawns, steamed and deveined, with vegetable ribbons rolled in Vietnamese rice paper served with sweet citrus dipping sauce. (GF)

Prosciutto wrapped scallops, grilled, and served with home grown basil pesto (GF)

Potato and beef chimichurri, Baked baby jacket potatoes, toasted and served with medium rare seasoned roast beef fillet and chimichurri. (GF)

Smoked duck and vegetable rice paper rolls, duck breast smoked in Amorish's smoker, mixed with ribbon vegetables, and wrapped in Vietnamese rice paper, served with plum dipping sauce. (GF)



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Crispy potato skins and smoked salmon, Crispy potato skins filled with salmon, capers, dill, lemon, and fresh herb yoghurt. (GF)

Grilled spiced eggplant slider, Arabian spiced grilled eggplant, served with salad greens and siracha tahini sauce (VG)

Sticky peanut cauliflower wings, peanut, and Indian spiced cauliflower baked with a crisp coat and served with lime wedges (VG)

Savory pastry, Amorish made choux pastry, filled with a mushroom and white wine veloute (V)

Vegetable fritter topped with seasoned caramelized Spanish onion cream cheese (V)

Zucchini fritter, fresh zucchini lightly blanched mixed with basil, free range egg, parmesan cheese and gently pan fried served with roast capsicum salsa. (V)

Filo pastry cups, filled with goat's cheese creamed with fresh herbs, medjool dates and tasted pistachios. (V)

Crispy baby jacket potatoes, filled with refried beans, corn salsa and crushed guacamole. (VG, GF)

Vegetable frittata bites, roasted Mediterranean vegetables, baby spinach, free range eggs. (V, GF)

Bamboo Boat and Fork Food:

\$6.50 each. Choose 2

Chilli Mussels, Italian style chilli mussels served with rice pilaff and garlic bread

Fish and chips, fresh local fish panko and herb crumbed served with French fries, chunky homemade tartare, and lemon wedge.

BBQ Beef short ribs rubbed with Amorish's beef rib rub slow cooked in our wood oven slathered in our own secret BBQ sauce and served with baby jacket potatoes and sour cream with a side of slaw.

Crumbed lamb cutlets, Amelia park Lamb racks, panko crumbed and served with hand cut chips and Greek salsa and mint sauce.

Hand made Gnocchi, stilton cream cheese sauce, pine nuts, sweet pepper, and baby spinach. (V)

Hand made Agnolotti, smoked garlic, porcini mush-

rooms, cream, and white wine sauce. (V)

Sweet potato gratin Sliced sweet potato, fennel, and cherry tomato baked with creamy sauce. (V)

Baked vegetable curry and rice, spiced roast pumpkin, chick peas, served with fresh baby spinach and turmeric rice. (VG)

Vegetable lasagne, grilled Mediterranean vegetables layered with home made napolitana sauce. (VG)

Burrito bowls, Coriander and lemon brown rice, Corn salsa, refried beans, crushed avocado, and salad greens. (VG)

Pad Thai, sesame grilled tofu, roasted cashews, stir fry vegetables and pad Thai noodles. (VG)

Risotto, Chicken, mushroom, and spinach risotto served with fresh shaved parmesan cheese. (GF)

BBQ Pork belly served with Asian salad and BBQ sauce. (GF)

Lamb Korma, slowly cooked lamb in home made korma sauce, served with rice pilaff and lentil pappadam. (GF)

Stand up and mingle sweets

\$5.00 each

Red Velvet mini cup cakes

Passionfruit cheese cake cups

Mini Cointreau chocolate tart

Churros with caramel sauce cups

Banoffee pies

Lemon and marshmallow tarts

Kahlua and chocolate mousse cups

Tiramisu cups

Mini eclairs with hazelnut custard

Mini gingerbread cheese cakes

Our menu can be adjusted to suit your taste and budget.