

# COLD HORS D'OEUVRES



Prices for minimum 10 people

4 options.....\$20/pp

6 options.....\$30/pp

8 options.....\$40/pp

## Smoked Salmon Blini

Corn blini / smoked salmon / crème fraiche / Spanish onion / caper / fresh dill

## Pumpkin Fritters (GF/V)

Pumpkin / haloumi / tzatziki / black sesame seeds / fresh dill

## Peking Duck (DF)

Peking duck / pancakes / shallots / hoisin / chive tie

## Hot Smoked Salmon Rosti (GF)

Potato rosti / house made hot smoked salmon / crème fraiche / Spanish onion / caper / fresh dill

## Crab Tartlets (DF)

Shortcrust pastry shell / crab meat / mint / coriander / chilli / nuoc cham

## Wasabi Chicken (GF/DF)

Corn cake / chicken breast / soy / mayo / wasabi / pickled ginger

## Rib Fillet Rosti (GF)

Potato rosti / rib fillet / crème fraiche / fresh dill

## Corn Cakes with Pico De Gallo (V/GF/DF)

Corn cakes / avocado / tomato / shallots / lemon juice / fresh coriander

## Tartlets (V)

Caramelised balsamic onion / feta / egg / cream

## Mushroom Tartlets (V)

Marinated mushrooms / goat's cheese / thyme / egg / cream

## Chicken Dukkah Balls (GF/DF)

Chicken breast / Spanish onion / cardamom / cinnamon / mayo / hazelnuts / parsley

## Rib Fillet with Horseradish

Shortcrust pastry shell / rib fillet / house made onion jam / horseradish cream / fresh dill

## Club Sandwiches (3 fingers per sandwich)

- Chicken breast / mayo / avocado / Swiss cheese / cranberry / rocket
- Leg Ham / cucumber / horseradish cream cheese / dijon mayo
- Smoked salmon / dilly cream cheese / mayo / rocket
- Curried egg / rocket

## Mini Buns (DF)

- Leg ham / semi dried tomato / rocket / sweet mustard pickle
- Chicken breast / avocado / rocket / mayo
- Rib fillet / eggplant / rocket / house made onion jam
- Pumpkin / avocado / semi dried tomato / house made olive tapenade

\*V = Vegetarian \* GF = Gluten Free \* VG = Vegan \* DF= Dairy Free

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## Lamb Triangles

Lamb mince / pine nuts / filo pastry / mint / cumin / ground coriander / served with smoky yoghurt

## Samosas (VG)

Puff pastry / sweet potato / potato / eggplant / coriander / lentils / peas

## Stuffed Mushrooms (GF/V)

Destemmed mushrooms / ricotta / lemon zest / fresh dill

## Arancini - Traditional

Cheesy turmeric risotto rice / house made bolognese / bocconcini / served with béarnaise sauce

## Arancini - Vegetarian (V)

Cheesy turmeric risotto rice / marinated artichoke hearts / bocconcini / served with béarnaise sauce

## Fillet Mignon (GF)

Eye fillet steak pieces / bacon / served with béarnaise sauce on a wooden skewer

## Chilli Infused Mushrooms (GF/VG)

Destemmed mushrooms / lemon, chilli & garlic oil / served with homemade carrot jam & fresh dill

## Spring Rolls (V)

Shredded vegetables served with sweet chilli sauce

## Devils On Horseback (GF)

Pitted prunes / bacon / served with béarnaise sauce on a wooden skewer

## Satay Chicken (GF)

Chicken breast / peanut satay sauce served on a wooden skewer

## Chicken Wontons

Chicken breast / lemongrass / kaffir lime / coriander / water chestnuts / served with sweet chilli sauce

## Chicken Empanadas

Puff pastry / chicken breast / currants / green olives / tomato

## Sliders

Brioche bun / beef patty (beef mince, parmesan, mint, parsley, breadcrumbs, egg) / Swiss cheese / special burger sauce

## Pork Belly (GF/DF)

Pork belly / served with Asian caramel sauce & fresh coriander, chilli & mint served with wooden skewer

## Tandoori Chicken (GF)

Chicken breast / tandoori spice / served with smoky yoghurt on a wooden skewer

## Macaroni Cheese Bites (V)

Macaroni pasta / béchamel sauce / tasty cheese / paprika / panko crumbs / served with siracha mayo

## Baby Pies

Beef & Guinness / Chicken & Mushroom / Spinach & 3 Cheese

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## Coconut Prawns (GF)

Local green prawns / shredded coconut / served with sweet chilli sauce

## Fish and Chips \*

Dory fish / panko crumbs / desiree potato / served with tartare sauce

## Lamb Cutlets (GF/DF) \*

French trimmed lamb cutlets / served with house made onion jam

## Keftethes

Beef mince / parmesan / mint / parsley / breadcrumbs / egg / served with smoky yoghurt served on a wooden skewer

## Parmesan Crumbed Mushrooms \*

Destemmed mushrooms / panko crumbs / parmesan / served with house made aioli

## Thai Fish Cakes (GF/DF)

Dory fish / green curry paste / sweetcorn / capsicum / coriander / Spanish onion / rice flour / white sesame seeds

## Lemongrass Beef Balls (GF/DF)

Beef / coriander / chilli / lemongrass / white sesame / rice flour / served with cucumber on a wooden skewer and nuoc cham

## Seafood Wontons

Dory fish / prawns / crab meat / bean sprouts / coriander / served with sweet chilli sauce

## Fish Tacos \*

Dory fish / panko crumbs / green chilli slaw / house made aioli / coriander

## Additions

Served in 8oz Noodle Boxes - \$11.5 each

Salad of Choice

Red Beef Curry with Rice

Chicken Tagine with Couscous

Lamb and Spinach Curry with Rice

Butter Chicken with Rice

Sourdough Dinner Rolls - \$2 each

Condiments - \$20 each

*\*Items not suitable for pick up.  
These are only available for events  
catered personally by In A Pickle  
staff, unless specifically  
discussed.*

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# SALADS



- Small cake box.....\$59
- Medium cake box.....\$99
- Large cake box.....\$165

## Risoni with Silverbeet (V)

Risoni pasta / silverbeet / lettuce / feta / pine nuts / lemon juice

## Pesto Tortellini (V)

Spinach and ricotta tortellini / semi-dried tomatoes / olives / pesto / marinated artichoke hearts / marinated mushrooms / spinach

## Antipasto Tortellini (V)

Spinach and ricotta tortellini / green olives / eggplant / marinated artichoke hearts / spinach / caesar dressing

## Vietnamese Chicken Noodle (GF)

Vermicelli rice noodles / chicken breast / coriander / mint / sesame seeds / carrot / snow peas / red cabbage / Spanish onion

## Penne with Chicken & Seeded Mustard

Penne pasta / chicken breast / marinated mushrooms / pine nuts / sour cream / seeded mustard / basil

## Veggie Couscous (VG)

Couscous / sweet potato / cauliflower / eggplant / capsicum / cranberries / pistachios / mint / spinach / orange juice

## Broccoli & Bacon (GF)

Raw broccoli / bacon / cranberries / cashews / Spanish onion / white wine vinegar / mayo / honey

## Pumpkin & Wild Rice (VG/GF)

Pumpkin / wild rice / roasted cauliflower / cranberries / rocket

## Potato & Haloumi (V/GF)

Chat potatoes / haloumi / balsamic onions / pistachios / balsamic dressing / mayo / rocket / poppy seeds

## Mango Madness

Chicken breast / bowtie pasta / mango cheeks / lychees / macadamia nuts / toasted coconut / celery / capsicum / spinach / curried mayo

## Classic Caesar (Dressed or Undressed)

Cos lettuce / croutons / bacon / parmesan / caesar dressing

## Turmeric Cauliflower (VG/GF)

Cauliflower / cumin / dates / kale / roasted chickpeas / continental parsley

## Moroccan Carrot (VG/GF)

Roasted carrots / capsicum / eggplant / coriander / pistachios / spinach / vegan aioli dressing

## Dilly Potato Salad (V/GF)

Chat potatoes / capers / Spanish onion / fresh dill / mayo / sour cream

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## **Mediterranean Vegetable (VG/GF)**

Sweet potato / eggplant / capsicum / marinated artichoke hearts / marinated mushrooms / olives

## **Potato with Bacon & Peas (GF)**

Chat potatoes / bacon / peas / sour cream / mayo / fresh dill

## **Beetroot & Sweet Potato (VG/GF)**

Roasted beetroot / roasted broccoli / sweet potato / roasted chickpeas / spinach / balsamic vinegar

## **Roast Potato & Sweet Potato (V/GF)**

Desiree potatoes / sweet potato / parsley / Spanish onion / mayo / seeded mustard / sour cream

## **Sweet Potato Pasta (V)**

Bowtie pasta / sweet potato / marinated artichoke hearts / olives / pesto / mayo

## **Sweet Potato & Green Bean (VG/GF)**

Sweet potato / green bean / macadamia nuts / spinach / chilli- mint dressing

## **Cauliflower & Green Bean (V/GF)**

Cauliflower / green beans / currants / yoghurt / lemon juice / sumac

## **Chicken Waldorf (GF)**

Chicken breast / celery / apples / walnuts / cranberries / white wine vinegar / sour cream / dijon / rocket

## **Silverbeet & Roasted Chickpea (VG/GF)**

Silverbeet / roasted chickpeas / cauliflower / eggplant / capsicum / cherry tomatoes

## **Dilly Pumpkin (VG/DF)**

Roasted pumpkin / pickled fennel / parmesan / fresh dill / lemon zest

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# MEATS & FRESH SEAFOOD



## Ham Glazed or Unglazed

Semi – Boneless 5 – 6kg (bigger avail).....\$56/kg  
Boneless under 4kg.....\$58/kg

**Beef**.....\$105/kg  
Rib fillet with fresh herbs & seeded mustard

**Slow Cooked Lamb Shoulder**.....\$85/kg

**Pork Belly**.....\$70/kg  
Served with an Asian caramel dressing

**Asian BBQ Duck**.....\$60/ea whole

**Chicken Boned & Stuffed**.....\$60/ea  
*\*Seasonal item only*

- Rice / Pinenuts / Mint / Lemon Zest / Currants (GF)
- House made Breadcrumbs / Caramelised Onion / Fresh Herbs
- House made Breadcrumbs / Apricot / Seeded Mustard / Macadamia Nuts
- House made Breadcrumbs / Cranberry / Pistachios / Orange Zest / Parsley

**Lamb Boned & Stuffed**.....\$70/kg  
*\*Seasonal item only*

- Rice / Pinenuts / Mint / Lemon Zest / Currants (GF)
- House made Breadcrumbs / Caramelised Onion / Fresh Herbs
- House made Breadcrumbs / Apricot / Seeded Mustard / Macadamia Nuts

**Pork Boned & Stuffed**.....\$70/kg  
*\*Seasonal item only*

- House made Breadcrumbs / Apricot / Seeded Mustard / Macadamia Nuts
- House made Breadcrumbs / Apple / Sage

**Turkey Breast Boned & Stuffed**.....\$125/ea  
*\*Seasonal item only*

- House made Breadcrumbs / Cranberry / Pistachios / Orange Zest / Parsley
- House made Breadcrumbs / Bacon / Apple / Walnuts
- Gluten – free stuffing

**Cold Smoked Salmon**.....\$80/kg  
Average side 1kg

**In a Pickle Style Hot Smoked Salmon**...\$105/kg  
Served with pickled onions / fried capers / dilly crème fraiche

**Fresh Ocean King Prawns**.....\$73/kg  
• Cooked & peeled with tail on  
• Includes Marie Rose Sauce

**Fresh Pacific Oysters**.....\$30/dz

**Fresh Salmon with lemon & fresh dill**...\$95/kg  
Can be cooked or fresh

*\*All meats are cooked unless specified*

# SAVOURY DELIGHTS & CONDIMENTS



**Grazing Boards**.....starting from \$200

Cheese & Charcuterie

**Savoury Tarts**.....\$60/ea

- Caramelised Balsamic Onion / Feta / Spinach / Sweet Corn / Roasted Tomato (V)
- Caramelised Balsamic Onion / Feta / Spinach / Pumpkin / Roasted Tomato (V)
- Caramelised Leek / Ricotta / Parmesan (V)
- Caramelised Balsamic Onion / Feta / Spinach / Artichoke / Roasted Sweet Potato (V)
- Caramelised Balsamic Onion / Feta / Spinach / Mushroom (V)
- Smoked Salmon / Capers / Potato / Dill
- Caramelised Balsamic Onion / Potato / Bacon

**Frittata**.....\$150/ea

- Polenta – Based (Vegetarian / GF)
- Roasted Sweet Potato / Eggplant / Capsicum / Zucchini / Broccoli

**Lasagne**.....\$90/Family or \$165/Large

- Traditional with house made bolognaise
- Vegetable

**Savoury Pies**.....\$18.50/ea or \$35/Family

- Beef & Guinness
- Country Style Chicken & Mushroom
- Spinach & 3 Cheese (V)

**Condiments**

- Brandy Custard (Pickle's Own).....\$25/ea
- Marie Rose Seafood Sauce (Pickle's Own).....\$20/ea
- Pickle's Own Relish Jars.....\$15/ea
- Pickle's Own Lemon Curd.....\$15/ea

# SWEETS & DESSERTS



Petit Fours.....	\$5/ea
Handmade Favourite Pickle Slices.....	\$125/ea
• Original Brownie	
• Carmelita	
• Old – Fashioned Coconut Jam Slice	
• Cherry Ripe Slice	
• Raspberry Cheesecake Brownie (GF)	
• Salted Caramel Stuffed Brownie (GF)	
Hummingbird Cake.....	\$125
with cream cheese icing and maple praline	
Coconut Cake.....	\$125
with cream cheese icing and lemon curd	
Pumpkin Cake.....	\$125
with cream cheese icing and maple pecan praline	
Chocolate Sour Cream Cake.....	\$125
with chocolate cream cheese icing	
Flourless Chocolate Cake (GF).....	\$125
dusted with icing sugar	
Chocolate Beetroot Cake (GF).....	\$125
with cream cheese icing	

## *Seasonal Items*

Baby Fruit Mince Tarts.....	\$5
Mango Trifle (in a glass bowl to keep).....	\$120
Almond Croissant Pudding.....	\$135
Bar-shape with chocolate sauce & creme anglaise	
Christmas Pudding.....	\$60
Traditional and gluten-free available	
Limoncello Tiramisu.....	\$150
Savoardi Biscuits with mascarpone, limoncello, cream & lemon curd	