

## Cocktail Function

Fuel and Co's Courtyard can hold up to 100 guests with occasional furniture and dry bars. A minimum of 20 guests required.

Below is an example of the offerings available. More options are available on request.

### Canapes - 1 to 2 bites.

#### Cold \$3pp

Caramelised onion tartlet, with persian feta and lightly roasted cherry tomato

Peppered beef fillet with pickled beetroot on croute

Grilled sriracha chicken rice paper rolls, with spring vegetables and nouc cham

Mooloolaba king prawn on tapioca crisp with a sesame seasoned cucumber salad

Poached and smoked salmon brandade on carraway crisps w caviar pearls and dill

#### Hot \$3.5pp

Portuguese chorizo and halloumi cigars with romesco dressing

Slow cooked middle eastern lamb filo parcels w labna and mint

Pork and vegetable gyoza with soy and chilli oil

Korean fried chicken bites w spicy glaze

Salt and pepper squid with lemon and chive aioli

#### Bigger Bites \$5 (4-5 bites)

Chicken katsu and golden curry on a milk slider bun w kewpie

Mini margarita pizza's with bocconcini and fresh basil

Bulgogi beef skewers w toasted sesame

Pork and fennel sausage rolls with house made BBQ sauce

Grilled haloumi, cherry tomato, zucchini skewers w green herb dressing

#### Platters

Selection of local cheeses w fruit paste, crisp breads, fresh fruit and nuts

\$45(serves aprox.10)

Dips and Breads – House made dips served with toasted sourdough and flat breads \$30(serves aprox.10)

# FUEL & CO

ESPRESSO | DINING | WINE BAR | EVENTS

## Dining Function

Fuel and Co's Courtyard can hold up to 70 guests, all linen and tableware is included in pricing. A minimum of 20 guests required.

Below is an example of the offerings available. More options are available on request.

### Dining Menu

#### To Start

Freshly baked bread roll and butter

*Why not add canapes for guest arrival?*

#### Entrée \$20pp

Chicken boudin blanc, kasundi, avocado mousse, pistachio crumble and labna

Pickled beetroot, heirloom tomatoes, crispy kale and freekah

Roast pork belly, candied walnuts, crackle, shaved fennel, cress and citrus salad

Salmon fillet escabeche with

#### Main \$35pp

Pressed shoulder of lamb, fondant potato, cumin roasted cauliflower, pan reduction

Crispy skinned Barramundi, zucchini, eggplant, olives and parsley, lemon beurre blanc

Slow cooked beef brisket w pressed potato, broccolini and carrot textures

Roast chicken breast, creamy mushroom gnocchi, braised leeks and oat crisp

#### Dessert \$20pp

Mango eaton mess – textures of mango with freshly whipped Chantilly, meringue, topped with crushed macadamias (served in a glass)

Steamed raspberry pudding with anglaise and caramel popcorn

Chocolate ganache, short crust, lemon gel, Cointreau reduction and orange crisps

Cheese for one – a selection of local and imported cheeses with dried fruits and crackers

## Table Banquet Function

Fuel and Co's Courtyard can hold up to 70 guests, all linen and tableware is included in pricing. A minimum of 20 guests required.

Below is an example of the offerings available. More options are available on request.

**Share Style Table Banquet** – *recommend a minimum of 3 mains and 2 sides/salads*

### To Start

Freshly baked bread roll and butter

*Why not add canapes for guest arrival?*

**Mains** \$10pp (80-100g protein pp)(10 portions per platter)

Pressed Lamb shoulder w braised shallots and fetta

Grilled chicken and chorizo on Spanish style saffron rice

BBQ beef brisket basted in house made sauce w red onion rings

Salmon fillets on wilted green vegetables

Moroccan seasoned roast chicken pieces on baby spinach leaves

Barramundi with lemon butter and blistered trussed tomatoes

**Sides/Salads** \$3.5pp

Roasted baby chat potatoes tossed in sea salt and fresh thyme

Mixed roasted root vegetables with fennel and caraway spices

Potato and turnip bake with thyme and cheddar crust

Garden salad – mixed leaves with baby tomatoes, cucumber, red onion, capsicum and snow peas dressed in a light French mustard dressing

Pesto pasta salad with sweet potato, toasted almonds and roasted capsicum

Mixed bowls of steamed green vegetables w garlic and lemon

Heirloom tomato salad w honey mustard dressing and crispy kale

### Platters

Selection of local cheeses w fruit paste, crisp breads, fresh fruit and nuts

\$45(serves approx.10)

Dips and Breads – House made dips served with toasted sourdough and flat breads \$30(serves approx.10)

## Beverages on Consumption

### SPARKLING

Glass

Corte Giara **Prosecco**, Fumane, Italy \$10

Moscato **NV** South Australia \$11

### WHITE

Bleasdale **Pinot Gris**, Langhorne Creek, SA \$10

Hayshed Hill **Semillon Sauvignon**  
Margaret River, WA \$10

HaHa **Sauvignon Blanc**, Marlborough, NZ \$10

Tarra Warra **Chardonnay**, Yarra Valley, Vic \$10

Bone Dry Rose **Rose'**, Blue Pyrnees  
Estate, VIC \$11

### RED

Hayshed Hill, **Cabernet Sauvignon**,  
Margaret River, WA \$10

Hayshed Hill, **Cabernet Merlot**,  
Margaret River, WA \$10

Bleasdale **Shiraz**, Langhorne Creek, SA \$10

### Beer and Cider....

All \$9.00

#### Beer

Stone & Wood

Corona

Great northern – Super crisp

#### O'Briens Gluten Free Beers

Premium Lager

*A full bar with spirits and cocktails is also available*