

Mahlzeit Cocktail Menu

Mahlzeit's cocktail menu has been created for entertaining friends or even corporate clients suited to both formal and casual events.

Our chef recommends 5 canapés per person for the first hour and 3 canapés for each hour thereafter.



PRIVATE DINING
CORPORATE CATERING
EVENTS

COLD

Puff pastry galette, tomato, bocconcini, Queensland olives V

Fennel seed custard, grilled prawn, shaved fennel, orange vinaigrette GF

Char grilled flat bread, cumin roasted pumpkin, chorizo, roasted pepper aioli

Spanner crab, green tea noodle, pickled Enoki mushrooms, finger lime salad

Watermelon, prosciutto, halloumi and mint brochette GF

Seared fillet of beef, mustard herb mayonnaise, micro cress GF

Poached calamari, diakon, pickled ginger, coriander, citrus soy

Savoury profiterole, porcini scented cream V

Confit ocean trout, cucumber jelly & salmon pearls GF

Indian spiced green lentil & shredded vegetable fritter. Coriander mayonnaise GF V

HOT

Crispy skinned pork belly, lychee, toasted peanut & chilli salad

Seared scallop, basil, zucchini flower and pinenut GF

Chicken fillet picatta, parmesan and herb coated chicken, tomato dipping sauce GF

Barramundi brandade, tomato wafer cone, pancetta chips (min 40)

Fried crumbed mushroom, onion puree, thyme scented goats cheese V

Duck, dried mango, shiitake mushroom spring roll. Hoi Sin chilli dipping sauce

House made pork, sage & juniperberry sausage roll. Chilli plum chutney

GF gluten free V vegetarian. Menu items subject to market availability and change at Mahlzeit's discretion
All prices quoted exclude GST. Staff charged additionally
Minimum of 3 working days notice required. Minimum of 20 people required or a surcharge will apply
Mahlzeit mini meals only available in conjunction with cocktail menu



Tortellini with ricotta, basil & lemon. Tomato sugo V

Pumpkin & pinenut arrancini, sage mascarpone V

Tempura zucchini flower, ricotta, Ortiz anchovies & mint

Selection of 6 \$20 pp

Selection of 8 \$26 pp

Selection of 10 \$30 pp

MAHLZEIT MINI MEALS

All individually served \$10

Bavarian potato salad, mini chicken schnitzel, lemon

Thai red chicken curry, crispy eschallots, steamed rice GF

Massaman beef curry with potatoes & peanuts, steamed rice GF

Pea, lemon & mint risotto, grilled prawns, fennel seed butter GF

Ocean trout salad, marinated fennel, grilled zucchini, orange & watercress GF

Soy, ginger & sesame marinated chicken skewers with Wombok coriander noodles

Shredded pork, cous cous, dried apple, roasted pepper & almond salad, cider dressing

Meals available as vegetarian options upon request

Mahlzeit Sweets

All mini sweets \$4

Callebaut chocolate & mascarpone tart, fresh raspberry

Vanilla bean crème brûlée, fig vincotto GF

Barambah organic Greek yoghurt, spiced plum compote GF

Caramelised Queensland pineapple, cardamom cream GF

Banana friand, ginger & coconut frosting

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