

FUEL & CO

ESPRESSO | DINING | WINE BAR | EVENTS

Cocktail Function

Fuel & Co can hold up to 150 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 \$3.50 per piece (minimum order of 20 pieces per item)

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

Peppered beef fillet with pickled beetroot on croute **DF**

Sriracha chicken rice paper rolls w asian vegetables & nouc cham **V DF GF**

Pesto chicken tartlet w persian fetta & pinenuts

Poached & smoked salmon brandade on cracker w caviar pearls & dill **DF GF**

Hot \$3.75 per piece (minimum order of 20 pieces per item)

Portuguese chorizo & 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 **DF**

Salt and pepper squid with lemon and chive aioli **DF**

Bigger Bites \$5.5 per piece (4-5 bites) (minimum order of 20 pieces per item)

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 **DF GF**

Pork and fennel sausage rolls with house made BBQ sauce

Grilled haloumi, cherry tomato, zucchini skewers w green herb dressing **V GF**

Platters

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

\$60(serves approx. 10)

Dips and Breads – House made dips served with toasted sourdough and flat

breads \$40(serves approx. 10)

Grazing Table \$16 per person (minimum of 20)

Selection of cold meats, cheeses, fresh fruits, dips breads and dried fruit and nuts. Styled on a table for guests to help themselves.