



FOURSIDE  
FOOD DESIGN  
+ EVENTS

HAND HELD

# HAND HELD

crisp oyster, wasabi, buttermilk roll

spanner crab, crisp seaweed, sesame

olive, goat curd & ratatouille tartlet

hiramasa kingfish, coconut, nam jim

prawn 'vol au vent'

wagyu tartare, truffle egg yolk

spiced lamb pie, harissa

quiche lorraine comte tartlet

our burger, cheese, bm ketchup

popcorn chicken, kewpie mayo

yellowfin tuna belly, apple & nigella tart

prawn buttermilk roll, green yuzu kosho kewpie

edamame fritter, horseradish

pork bahn mi, chilli, shallots

crisp chicken 'katsu', spiced togarashi

sumac cauliflower tostada

xo scallop, shiso leaf, vinaigrette

black lentil & chickpea curry pot pie

prawn crumpet, sea herbs

bresaola, potato crisp, caper mayonnaise

tuna sashimi, yuzu, furikake

lux beef pie, hp sauce

chicken, jalapeno & slaw slider

salmon, potato cake, shiraz gin caviar

duck breast, peking sauce

kim chi dumpling, seeds & sauce

white fish 'kedgeree' tart, oscietra caviar

sopressa sugo pizzette, mozzarella

leek potato pizzette, reggiano

beef bing 'pie', sichuan spring onion dipping

# BOWL FOOD

suckling pork belly, smashed cucumbers, sichuan soy

wimmera crisp duck, green papaya, peanuts, chilli, vietmint

blackwood lamb, peppernata, salsa verde

stracciatella, basil, tomato sugo, pasta, cobram olive oil

pasture fed scotch, bubble & squeak, mustard, petit herbs

crisp white fish n' chips, citrus mayo

chix schnitz, apple cabbage slaw, citrus vinaigrette

beef potato massaman curry, crisp shallots, coriander

golden chicken, urad dhal, curry leaf

our cheeseburger & fries, house ketchup

sprouting broccolini, asparagus, freekeh, smoked labne, seeds

prawn cocktail, iceberg, dressing, dill leaf

okonomiyaki beef, warm potato, spring onion & sesame salad

green curry, chicken, holy basil, snake beans, nigella

macaroni, reggiano, pecorino, cobram first pressed

# ROAMING SWEET

strawberry & cream 'sponge' cake

citrus cheesecake tartlet

callebaut choc brownie

our naughty chocolate crackle

burnt orange & almond tartlet

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# LATE NIGHT MUNCHIES

triple cheese toastie

posh chip butty, kewpie ketchup

duck, onion relish & raclette cheese toastie

double smoked ham & cheddar toastie

mushrooms, caramelised onion & gruyere melt

# RAW BAR

kingfish harimashi, finger lime, coriander sprouts

petuna ocean trout, citrus, avruga caviar

line caught sea bream, water viniagrette, fine herbs

salmon, pickled fennel, raw horseradish

abrollhos scallops, blowtorched, vadouvan spice

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# OYSTER BAR

natural / citrus cheek

pancetta ketchup

finger lime caviar, petit herbs

forem red wine vinegar, shallots

green apple, tarragon + cucumber viniagrette

WANT SOMETHING DIFFERENT?  
just ask us.

LET'S DO THIS

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