

CAFE MENU

The Cube CAFE

Cocktail Packages – minimum 30 guests.

Standard Cocktail Functions

Standard Cocktail Pricing

- Three selections/pieces per guest over 30 minutes - \$12
- Five selections/pieces per guest over 60 minutes - \$16
- Eight selections/pieces per guest over 90 minutes - \$22
- Ten selections/pieces per guest over 120 minutes - \$25

Savory Standard Cocktail Options

- Indonesian Satay chicken skewers (GF)
- Sicilian meatballs with a rich Napoli sauce (GF)
- Chicken breast goujons with aioli
- Mediterranean mini savory muffin (V)
- Barbeque honey soy chicken wings
- Oriental selection with sweet chilli and soy – dim sim, spring roll and samosa (VA)
- Mini Mediterranean frittata with tomato relish (GF, V)
- Sushi pieces – selection of Gluten Free sushi pieces (GF, VA)
- Gourmet cocktail pies - Lamb and rosemary, pepper beef and chicken curry
- Gourmet cocktail quiches - Quiche Lorraine, cheesy chorizo and spinach and feta
- Arancini balls with tomato relish (V)
- Chicken, leek and camembert cocktail pies
- Mini vegetable frittata squares (V, GF)
- Corn and chive artisan savory muffin (V)
- Spinach and ricotta rolls with sweet chilli (V)
- Prawn twister

Sweet Standard Cocktail Options

- Chocolate dipped strawberries - 2 per portion (V, GF, NF)
- Red Velvet Cake Bites - chocolate red velvet cake w/ cream cheese frosting & red crumb.(V, NF)
- Lime and Coconut Cheesecake - Cold set coconut cheesecake with a zingy lime jelly top (V, GF, NF)
- Tiny Taster Platter – apple maple syrup cake, orange almond, ic carrot and raspberry almondine (V, All except carrot are GF)
- Handmade Cookie Selection - jam shortbread, vanilla yoyo, chocolate heart, gingerbread and choc chip. (V, NF)
- Two Bite Tartlet - almondine tarts with lemon, raspberry, praline, passionfruit or lime curd (V, GF)
- Macaron Favourites - including chocolate macaron with peanut and caramel buttercream, chocolate, salted caramel, raspberry, mandarine and hubba bubba (V, GF)
- Sweet Slice Bites - petite portions of caramel, lemon, hedgehog, caramel hedgehog and cherry slice. (V)

Premium Cocktail Functions

Premium Cocktail Pricing

- Three selections/pieces per guest over 30 minutes - \$15
- Five selections/pieces per guest over 60 minutes - \$20
- Eight selections/pieces per guest over 90 minutes - \$30
- Ten selections/pieces per guest over 120 minutes - \$34

Savory Premium Cocktail Options

- Mini angus beef cheeseburger – golf ball sized roll with a mini beef patty, cheese, pickle and sauce.
- Pulled pork slider – moist pulled pork with crunchy coleslaw and barbeque sauce.
- Crumbed camembert – segments of camembert cheese, crumbed twice and served hot (V)
- Tiger prawns – crunchy prawns wrapped in prosciutto with Béarnaise sauce (GF)
- Mini fish goujons – beer battered barramundi fillets with Tartare sauce
- Pork belly squares – finger licking good! Everybody loves the juicy flavours of crisp pork belly (GF)
- Lamb shank – trendy little bowls with a smooth potato mash topped with braised lamb shank (GF)
- Spicy Asian meatballs - chilli and coriander meatballs with spicy tomato relish
- Beef mignons – beautiful mini pieces of eye filled, wrapped in bacon with a red wine glaze (GF)
- Crumbed calamari – served with sea salt and lemon aioli
- Battered chicken tenderloin with a honey glaze (GF)
- Thai beef salad mini noodle box - strips of beef served in a salad of coriander, Spanish onion, cherry tomato with a Thai dressing (GF)

Sweet Premium Cocktail Options

- Signature Tartlets - rectangle shortbread tarts in three decadent fillings - lemon passionfruit, berry preserve with elderberry cream and chocolate whiskey ganache. (V, NF)
- Lemon curd two-bite tartlet - Fresh lemon curd dolloped onto vanilla almondine, very moreish! (V, GF)
- Raspberry Jim Jams - Innovative raspberry almond cake filled with a vanilla fudge, berry compote and topped off with a raspberry macaron. (V, GF)
- Caramel Peanut Jim Jams - Chocolate almond cake filled with peanut butter fudge, gooey caramel and topped off with a caramel macaron. (V, GF)
- Ice Breaker Tarts – lemon, choc bounty, mandarin, choc hazelnut praline and caramel nut tarts (V)
- Lamington Bites Platter - moist jam filled vanilla butter cake, choc dipped and coated in shredded coconut. (V, NF)

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Savoury Platters

Savory Platters

Gourmet Cocktail Pies - a variety of Lamb and Rosemary, Pepper Beef and Chicken Curry

- o Small (20 cocktail sized pies, complete with tomato relish) - \$32
- o Large (36 cocktail sized pies, complete with tomato relish) - \$52

Gourmet Cocktail Quiches - a variety of Quiche Lorraine, Cheesy Chorizo and Spinach and Fetta

- o Small (20 cocktail sized quiches) - \$44
- o Large (36 cocktail sized quiches) - \$68

Cheese and Fruit Platter

- o Small (selection of two cheeses with seasonal fruit and crackers) - \$44
- o Large (selection of three cheeses with seasonal fruit and crackers) - \$66

Cheese and Fruit Platter - GLUTEN FREE

- o Small (selection of two cheeses with seasonal fruit and crackers) - \$46
- o Large (selection of three cheeses with seasonal fruit and crackers) - \$70

Dips and Vegetables Platter

- o Small (served with our chefs selection of two dips, vegetable sticks, bread sticks and/or crackers) - \$35
- o Large (served with our chefs selection of three dips, vegetable sticks, bread sticks and/or crackers) - \$55

Dips and Vegetables Platter - GLUTEN FREE

- o Small (served with our chefs selection of two dips, vegetable sticks, bread sticks and/or crackers) - \$38
- o Large (served with our chefs selection of three dips, vegetable sticks, bread sticks and/or crackers) - \$60

Oriental Platter

- o Small (68 pieces of mini dim sim, spring roll, samosa and prawn twisters with sweet chilli and soy) - \$48
- o Large (108 pieces of mini dim sim, spring roll, samosa and prawn twisters with sweet chilli and soy) - \$68

NOTE: Our small platters are suggested for groups of six to eight guests, and large platters eight to twelve guests.

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Sweet Platters continued

Cookie Selection - jam shortbread, yoyo, chocolate heart, gingerbread star and choc chip.

- Small (24 cookies, average size of all cookies is approx. 40mm.) - \$32
- Large (36 cookies, average size of all cookies is approx. 40mm.) - \$48

Scones

- Small (6 scones, cut into 12 halves, topped with local jam and fresh cream) - \$33
- Large (10 scones, cut into 20 halves, topped with local jam and fresh cream) - \$55

Seasonal Fruit Platter

- Small (a range of seasonal fresh fruit suitable for six to eight guests) - \$35
- Large (a range of seasonal fresh fruit suitable for eight to twelve guests) - \$55

Ice Breaker Tart Platter - Lemon, Choc Bounty, Mandarin citrus, Choc hazelnut praline and Caramel nut tarts

- Small (14 tarts, with each tart being either 35mm round or 32mm square) - \$46
- Large (20 tarts, with each tart being either 35mm round or 32mm square) - \$65

Two Bite Tartlet Platter - GF - Almondine tarts with lemon, raspberry, choc praline, passionfruit or caramel curd.

- Small (14 tarts, with each tart being 40mm round) - \$40
- Large (20 tarts, with each tart being 40mm round)) - \$57

Tiny Taster Platter - Apple maple syrup cake, Orange almond, ic Carrot, Choc Whiskey and Raspberry Almondine.

- Small (14 cakes, with each cake being either 40mm round or 45mm oval) - \$45
- Large (20 cakes, with each cake being either 40mm round or 45mm oval) - \$65

Lamington Bites Platter - Moist jam filled vanilla butter cake, choc dipped and coated in shredded coconut.

- Small (14 bite size pieces, each being 42.5mm x 40mm) - \$47
- Large (20 bite size pieces, each being 42.5mm x 40mm) - \$67

Sweet Slice Bites Platter - petite portions of sweet slices which include caramel, lemon, hedgehog, caramel hedgehog and cherry.

- Small (18 pieces, each being 45mm x 40mm) - \$37
- Large (28 pieces, each being 45mm x 40mm) - \$57

Macaron Platter - including chocolate macaron with peanut and caramel buttercream, chocolate, salted caramel, raspberry, mandarine and hubba bubba.

- Small (12 macarons, each approx. 50mm round) - \$38
- Large (20 macarons, each approx. 50mm round) - \$63

Mini Muffin Platter - including apple and cinnamon, blueberry, natures harvest and raspberry and white chocolate.

- Small (12 mini muffins, each approx. 65mm in diameter) - \$33
- Large (20 mini muffins, each approx. 65mm in diameter) - \$55

Artisan Sweet Muffin Medley - including apple and cinnamon, blueberry and raspberry and white chocolate.

- Small (8 muffins, each approx. 90mm in diameter) - \$37
- Large (12 muffins, each approx. 90mm in diameter) - \$55