

March 2018

Eneko Dining

THE LUXURY OF DINING IN

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COCKTAIL

Canapés

Fontina croquettes, black truffle*

Porcini cappuccino, tortellini

Petit choux, goat's cheese, tarragon

Eggplant, yoghurt, nigella

Oyster, dashi, tomato

Hervey Bay scallop, carrot, crackling

Salmon, wasabi, tangerine

Tapioca, cod, white miso

Chicken, champagne, caviar*

Duck, pickles, fermented strawberry

Venison tartare, smoked onion, yeast

Lamb, pine nut, Reggiano

5.50 each

**supplementary cost*



COCKTAIL

Savoury Plates

Black Onyx beef cheek, vanilla, parsnip, olive

Pork, sauce soubise, mead, salmon caviar

Eggplant, celeriac, tamarind

Hapuka, quinoa, apple, clams

22.00 each

COCKTAIL

Sweet Plates

Yoghurt, rose geranium, blackberry

Nougat, lavender, apricot

Malt, chocolate

16.00 each



COCKTAIL

Event Suggestions

Let's create the perfect, bespoke experience for you and your guests!
Get in touch, we love to discuss your unique needs and preferences.

Here are some possibilities to consider:

SHORT OCCASIONS 1 - 2 HOURS

6 canapés per person - 4 selections

LONGER OCCASIONS 2 - 4 HOURS

8 canapés per person - 6 selections, *or*

8 canapés - 6 selections, 1 cocktail plate, *or*

8 canapés - 6 selections, 2 cocktail plates