



## Pocket Bar Canapé Menu

Big bookings often bring big wait times for food, which is such a fun-killer when you're out with mates. To keep your vibe right and the food tight, for bookings of 20+ people we ditch the normal menu and give you a lil' taste of everything with our canapés.

Here's how it works:

- Circle which Canapé Kit works for you
- Tick your chosen canapés from the options below
- Perhaps treat yourselves to a few extras
- Return this completed order to our team and pay a 50% deposit, one week before your booking
- Pay remaining 50% on the night

### CANAPÉ KIT 1

Choose 8 canapés  
2 hours of service  
\$33 per head

### CANAPÉ KIT 2

Choose 10 canapés  
2 hours of service  
\$40 per head

#### Cold Canapés

- Bagna cauda w. fresh vegetables
- Smoked tomato, ricotta & basil on sheppard bread
- Figs w. goats curd & vincotto (seasonal)
- Pea & mint crostini
- Watermelon w. feta, mint & pistachio
- Grilled asparagus w. almond skordallia
- Candied beetroot tartlets w. goats curd
- Cherry tomato tartatain w. ricotta & basil
- Parmesan wafer
- Cured ocean trout on a seed cracker
- Kingfish ceviche w. Vietnamese dressing
- Hot smoked trout w. pearls and nham jim on betel leaf
- Beef tataki w. ponzu garlic & shallots
- Kangaroo tartare on a crouton w. quail egg
- Bacon cracker w. burnt Spanish mackerel
- Rare roast beef w. horseradish & plum dressing
- Scallop sashimi on squid ink cracker w. wasabi pearls
- Fried fish bubbles w. dashi mayo
- Oyster shooters - add \$1 per head



- Oysters w. champagne granita - add \$1 per head

### Hot Canapés

- New York Cheeseburger spring rolls
- Portobello mushrooms w. roast garlic & gruyere cheese
- Grilled sardines w. tomato jam crostini
- Zucchini flowers w. fennel salt & parmesan
- Polenta chips w. truffle & parmesan
- Hot & numb squid w. cooling citrus
- Octopus balls w. sesame seed sauce
- Pea & pumpkin samosa w. spiced yoghurt
- Braised wagyu w. saffron arancini
- Gremolata fried anchovies w. mayo
- Falafels w. tahini yoghurt
- Pear, walnut & blue cheese tartlet
- Fried white bait w. skordalia
- Blood pudding w. vegemite & crème fraiche
- Asparagus tempura w. ponzu dip
- Beef fillet w. chimichurri

### Dessert:

- Gin & tonic marshmallows
- Begnets w. cinnamon
- Pear & chocolate truffles
- Burnt lemon tart

### Extras: Sliders add \$1.50 per person

- JFC (Japanese fried chicken) w. kimchi mayo
- Pork tonkatsu w. Japanese BBQ sauce & sesame
- House style cheeseburger
- Oyster po-boy w. peppers, onion & celery
- Pulled lamb w. sweet onion & roquette
- Fried fish classic style
- Hogies w. smoked brisket
- Prawn & mary rose



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Please send this form back to us by your communication channel of choice.

E-mail: [info@pocketerrigal.com.au](mailto:info@pocketerrigal.com.au)

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YOUR NAME: \_\_\_\_\_

TELEPHONE: \_\_\_\_\_

EMAIL: \_\_\_\_\_

DATE OF EVENT: \_\_\_\_\_

NUMBER OF ATTENDEES: \_\_\_\_\_

NUMBER OF PLATTERS: \_\_\_\_\_

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**PAYMENT DETAILS: A CREDIT CARD IS REQUIRED TO SECURE ALL BOOKINGS**

Credit Card Details:  Visa  Mastercard  Amex

Cardholder Name: \_\_\_\_\_

Card Number: \_\_\_\_\_

That super cryptic code on the back (CCV): \_\_\_\_\_

Expiry Date: \_\_\_\_\_

Cardholder's Signature: \_\_\_\_\_

Total amount of booking: \_\_\_\_\_

I authorise House of Pocket (managing company of Pocket Bar, Terrigal) to deduct 50% the above amount from my credit card.

**PRIVACY POLICY:**

House of Pocket collects personal information to assist with the processing of bookings and to let you know when there is cool stuff happening at the bar. This communication may be used to communicate special events or service alterations that may be of interest to you. You may request to be removed from our records at any time. To do so, please contact our Marketing Department on [comms@houseofpocket.com.au](mailto:comms@houseofpocket.com.au). All credit card bookings incur a 1.8% surcharge.