



Gourmet Cocktail menus

28/01/2016

Menus and prices are subject to change and Include 10% GST.
We can be flexible with the menus and custom menu's can be put together upon request.
Onsite kitchen and kitchen staff required for this menu.
Delivery/set up fee may apply.

Cold selections – Choose 3

- Crisp bread, Smoked Salmon with mascarpone, capers & horseradish.
- Mini Bruschetta w, micro herbs and balsamic glaze(V)
- Roast Turkey & cranberry with bacon crisp on crustini
- Basil pesto, sundried tomato marinated fetta on Turkish (V)
- Antipasto platter with rolled Hungarian salami, Kanana, feta, marinated olives, and semi dried tomatoes
- Cheese and chive blini w, pesto cream & prosciutto
- Assorted sushi platters w, soy sauce (V) option (GF)
- Bononcini, Italian sausage and cherry tomato skewers w, fresh basil (GF)
- Honey mustard poached chicken w, avocado cream on crusty bread
- Rare seared tuna with wasabi and garlic aioli on our house made crouton

Hot Selections- Choose 5

- Chicken satay skewers (GF)
- Mexican meatball skewers w, salsa
- Spicy Lamb koftas w, cucumber raita (GF)
- Smokey bbq pulled pork and apple slaw on wonton crisp
- Slow cooked pulled beef blini w, horseradish cream and micro herbs
- Smoked salmon and fetta tart w, capers and green tomato relish
- Spicy chorizo glazed with plum sauce, with grilled haloumi on crusty bread
- Roasted capsicum, semi dried tomato, kalamata olive and fetta tart(V)
- Garlic and herb crumbed mushrooms w, aioli(V)
- Pumpkin and fetta risotto balls w, sweet paprika aioli (V)
- Courgette cups with seasoned fresh tomato salsa and balsamic glaze (V)(GF)
- Dusted baby calamari w, chili aioli
- Coconut crumbed prawns w, chili lime sauce
- Seared Scallop with sticky chilli and ginger sauce (GF)
- Seared scallop w, prosciutto and avocado cream (GF)
- Grilled garlic sweet chilli prawn skewers (GF)



- Steamed chicken dumplings w, Thai chilli sauce
- Twice cooked pork belly w, fresh apple sauce and hoisin

Substantial – Choose 2

- Beer battered Flathead fillets w, served in a cone with chips and tartare
- Pulled pork and Asian slaw sliders
- Angus beef sliders w, red wine onion jam and rocket
- Herb crusted French lamb cutlets w, cucumber raita
- Peaking duck pancakes w, fresh cucumber, green onion and hoisin
- Braised lamb ragu served on creamy mash

10 pieces per person	\$33.00
12 pieces per person	\$38.00
15 pieces per person	\$45.00

Dessert

Dessert items are available on request from \$6.00 per person

Assorted macaroons

Mini assorted gourmet cakes, tarts and pastries

Mini Assorted profiteroles

Decadent chocolate segments

Extra items	\$3.30 per person
Tea/Coffee station	\$2.20 per person

Staff

Minimum 3 hour charge for all waits and bar staff.

Minimum two staff per function