



Gourmet Cocktail menus

18/05/2017

Menus and prices are subject to change and availability.

Minimum of 30 person order for this menu.

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. Charge applies.

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
- Fresh prawn w, cream cheese and lemon cucumber cups
- Feta pesto and cherry tomato chive blini bites w, micro herbs Turkish (V)
- Antipasto skewers with, Kabana, feta, marinated olives, and semi dried tomatoes
- Cheese and chive blini w, pesto cream & prosciutto
- Assorted sushi platters w, soy sauce (V) option (GF)
- Fresh coriander tomato and avocado smash w, spicy radish served on sweet potato disc (V)
- 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
- Fresh oysters topped with our house lemon dressing and fresh coriander
- Fresh steamed prawns and Asian slaw w, chilli lime dressing served in bamboo boat
- Fresh vegetable and house spiced beetroot dip cups, beautifully colourful

Hot Selections- Choose 5

- Honey soy and sesame chicken tenderloin skewers (GF)
- Swedish meatballs with a traditional creamy sauce, served on bamboo boats
- Spicy Lamb kofta skewers w, cucumber raita (GF)
- Smokey barbeque chicken and bacon bites (GF)
- Smokey bbq pulled pork and apple slaw on wonton crisp
- Slow cooked pulled beef blini w, horseradish cream and micro herbs
- Chicken and mushroom pastizzi w, green tomato chutney
- Smoked salmon and feta tart w, capers and green tomato relish
- Spicy chorizo glazed with plum sauce, with grilled haloumi on crusty bread
- Chicken cranberry and brie puff tarts



- Twice cooked pork belly w, fresh apple sauce and hoisin served in a bamboo boat (GF)
- Peaking duck pancakes w, fresh cucumber, green onion and hoisin
- House lamb and mint pies topped with creamy mash and chives
- House beef and beer pies topped with creamy mash
- Smoked cheese, mushroom and balsamic caramelized onion 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)
- Roasted vegetable stack on top of a garlic crouton (V)
- Dusted baby calamari w, fresh lemon and sweet chili aioli
- Seared Scallop with sticky chilli and ginger sauce (GF)
- Seared scallop w, prosciutto and avocado cream (GF)
- Grilled garlic sweet chilli prawn skewers (GF)
- Chilli lime baked prawn and herbed Asian slaw served in a bamboo boat

Substantial – Choose 2

- Beer battered Flathead fillets w, served in a cone with chips and tartare
- Pulled pork and apple slaw sliders
- Angus beef sliders w, red wine onion jam and rocket
- Thai chicken salad with peanut sauce served in a won ton cup
- Herb crusted French lamb cutlets w, cucumber raita
- Braised lamb ragu served on creamy mash in a bamboo boat
- Crispy fish soft taco w, fresh house salsa
- Spicy chicken soft taco w, fresh house salsa
- Sticky pork belly bao buns w, pickled cucumber, fresh chilli and spring onion
- Spicy chicken bao buns w, crispy slaw

10 pieces per person	\$34.00 (for short service/corporate events) can include sweet options.
12 pieces per person	\$39.80
15 pieces per person	\$49.00

Extra food items from \$3.00 each

Add Antipasto grazing station From \$4.95 per person

-An assortment of cured meats, Italian sausage, soft and hard cheeses, pickled vegetables, fried fruit and nuts, Crackers, crisp breads and dips and more.

Dessert

\$2.50 per item

Apricot and coconut meringue macaroons (GF)



Mini chocolate mud cakes
Mini lemon custard tarts with raspberry compote
Mini white choc mud cakes w fresh raspberry
Mini carrot cakes
Mini baileys, lemon or berry cheesecake tarts
Our famous rich caramel slice (GF optional)
Decadent assorted cake segments
Mini pavlova w, fresh cream an assortment pf fresh berries
Chewy chocolate brownie, fresh strawberry and marshmallow skewer drizzles in dark chocolate

Tea/Coffee station \$3.45 per person

20L water urn, assorted teas and instant coffee varieties, sugar, milk jugs, china cups/saucers and spoons.

Upgrade to peculated coffee urn \$65.00

Staff

Minimum 3 hour charge for all waits and bar staff.

Minimum two staff per function

Our fully insured service staff are food handling trained, professional and friendly and will always go the extra mile to help make your event leave a lasting impressions on your guests.