

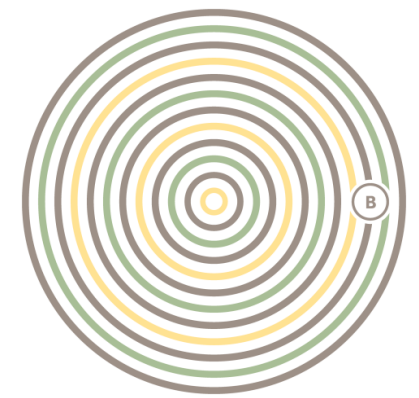
COCKTAIL MENUS

COLD CANAPES

Assorted Japanese sushi, soy sauce, wasabi, pink ginger (gf) (v)
Wild mushroom, basil pesto, chèvre lavosh (v)
Beetroot tarte tatin, goats curd & smoked tomato jam (v)
Kingfish ceviche, wasabi kewpie, pickled radish, flying fish roe (gf)
Smoked salmon, black squid ink toast, dill, horseradish mayonnaise
Ginger beef tataki, pickled carrots, toasted sesame (gf)
Pork rilette en crouete, cornichon, mustard mayonnaise
Peking duck pancake, cucumber, spring onion, hoisin (gf)
Petite finger sandwiches
- chicken, lemon and macadamia
- egg, aioli and chive (v)

HOT CANAPES

Mushroom and pinenut arancini, basil mayonnaise (v)
Cherry tomato, bocconcini pizzette, baby herb salad, truffle oil (v)
Kataifi and coconut prawn, beetroot aioli
Seafood fritters, nam jim mayonnaise
Chimichurri chicken skewers, mojo picon sauce, coriander (gf)
Moroccan lamb cigars, minted yoghurt dip
Glazed pork belly, pineapple sambal, chilli caramel (gf)
Sweet corn and smoked bacon croquette, chilli mayonnaise
Croque Monsieur, leg ham, Swiss cheese, tomato relish



COCKTAIL MENUS

COLD LIGHT ENTRÉE

Goat's cheese pannacotta, beetroot, polenta crisps (v)
 South East Asian noodle salad, fried tofu, peanuts, shoots & nam jim (v) (gf)
 Chicken Waldorf salad, apple, celery, walnut (gf)
 Citrus sugar cured ocean trout, avocado, puffed wild rice (gf)
 Coriander and cumin infused salmon, walnut, tahini yoghurt (gf)
 Black squid ink roll, prawn, chive mayonnaise, lime and pepper crisps

DESSERTS

Chocolate and salted caramel tart
 Ricotta pistachio cannoli
 Lemon curd tart and Italian meringue
 Chocolate Frangelico shot (gf)
 Raspberry and chocolate macaron

Chocolate Slab – fine grade 3kg Haigh's chocolate.
 Chisel off your own piece of decadence. Recommend one block per 100 people

HOT LIGHT ENTRÉE

Chickpea and vegetable tagine, goat's cheese, preserved lemon (v) (gf)
 Ale battered garfish, thick cut fries, aioli, lemon wedge
 Lebanese spiced chicken, almond pilaf, cucumber yoghurt (gf)
 Slow roasted lamb shoulder, zucchini, pearl couscous, cherry tomatoes (gf)
 Reuben sandwich, corned beef, sauerkraut, cheese, Russian dressing
 Beef burger brioche, cheddar, tomato relish
 Crisp pork belly, sourdough panini, coleslaw
 Baby beef mignon, sticky red wine jus (gf)

MENU OPTIONS

1 hour	min. 5 canapés	\$27.5
2 hours	min. 7 canapés	\$38.5
3 hours	min. 9 canapés	\$49.5
Canapé		\$5.5 ea
Light Entrée		\$9.5 ea
Chocolate slab		\$250 per 3kg block

