

**ADD TO OUR COCKTAIL MENUS OR TAILOR YOUR OWN
 MINIMUM NUMBER OF ITEMS APPLY.**

)) COLD ITEMS

Nori rolls ~3.00

King prawn and avocado
 Tuna daikon and mayonnaise
 Tamago omelette (vegetarian)
 Katsu chicken and spring vegetables

Noodle boxes ~4.00

Semi dried tomato and avocado noodle salad
 Roast duck noodle salad
 Char sui chicken and noodle salad

3.50

Florentine muffin with avocado mousse and smoked salmon
 Asparagus prosciutto involtini
 Prawn roulade with lemon dill mousse
 Hoi sin duck pancakes
 Slow roasted pork belly with cucumber pickle
 Parmesan biscuit with spiced baba ghanoush
 Chicken and scallion en croûte
 Charred vegetable, olive tapenade and chive pikelet
 Roast chicken and pickled vegetable rice paper roll
 Confit tomato tart with lemon herb ricotta

4.50

Fresh oysters with champagne jelly

)) HOT ITEMS

3.50

Mini blue crab cakes with cilantro aioli
 Crispy pork and chicken wraps with sweet and sour sauce
 Pastry wrapped bratwurst sausage, tomato mustard emulsion
 Indonesian beef satays with peanut sauce
 Sweet corn and prosciutto croquettes
 Mini beef and Guinness pies
 Tempura battered mini drummets with plum dipping sauce
 Porcini mushroom arancini
 Ham and pea risotto cakes
 Silver beet and ricotta risotto balls
 Warm salt crusted Turkish bread with duo of house dips
 Spanish vegetable tortilla with spiced red sauce

4.50

Tiger prawn cutlets with mango chilli broth
 Crunchy lemon pepper fish goujon, Dijon mayonnaise
 Prawn and scallop seafood crumble
 Oyster parmigiana, bocconcini, Roma tomato sauce
 Wagyu koftas with peach salsa

Shooter glass ~3.50

Butternut pumpkin maple prawns
 Potato and leek with poached scallops

Pizzas ~3.50

Margarita pizza and rocket kalamata olives
 Field mushroom and air dried tomato
 Three meat pizza, shaved mozzarella
 Guacamole hickory smoked chicken
 Salmon, caper and Spanish onion

)) COCKTAIL DESSERTS

3.50 Lemon meringue pie
Spiked donuts, fudge sauce
Strawberry and rhubarb fresh custard
Mini coconut lamington
Chocolate brownie
White chocolate mousse, crisp wafer
Vanilla and passionfruit slice
Baby toffee apples, Cointreau cream

4.50 Selection of Australian cheeses

)) BOWL FOOD

9.50 Salt and pepper squid, saffron aioli
House made gnocchi, tomato, basil with parmesan
Bangers and mash, caramelised onion jam
Madras curry, rice and mini pappadams
Fish and chips with tartare sauce
BBQ pork, pak choy and cashew stir fry
Seafood paella
Sweet corn polenta with grilled swordfish and macadamia pesto
Currant cous cous, Moroccan chicken and herb yoghurt
Thai beef salad

)) COCKTAIL MENU A

\$29.00 per person. Recommended for functions between 5.00pm - 7.00pm

Cold Items

Warm salt crusted Turkish bread with duo of dips
King prawn and avocado nori rolls
Roast duck noodle salad

Hot Items

Pastry wrapped bratwurst sausages, tomato mustard emulsion
Parmesan biscuit topped with baba ghanouch
Indonesian beef satays with peanut sauce
Mini blue manner crab cakes with cilantro aioli
Smoked chick and guacamole pizza

)) COCKTAIL MENU B

\$32.00 per person Recommended for functions between 5.00pm - 7.00pm

Cold Items

King prawn and avocado nori rolls
Hoi sin duck pancakes
Confit tomato tart with lemon herb ricotta

Hot Items

Pastry wrapped bratwurst sausages, tomato mustard emulsion
Prawn and scallop seafood crumble
Wagyu kofta with peach salsa
Porcini mushroom arancini
Margarita pizza with rocket and kalamata olives
Spanish vegetable tortilla with spiced red sauce

)) COCKTAIL MENU C

\$45.00 per person. Recommended for functions 3 – 4 hours

Cold Items

Tuna daikon and mayonnaise nori
Slow roasted pork belly, cucumber pickle
Asparagus pimento involtini
Florentine muffin with smoked salmon and avocado
Fresh natural oysters with champagne jelly
Prawn roulade with lemon dill mousse

Hot Items

Crunchy lemon pepper fish goujons, Dijon mayonnaise
Prawn skewers
Indonesian beef satays with peanut sauce
Sweet corn and prosciutto croquettes
Mini beef and Guinness pies
Silver beet and ricotta risotto balls
Potato and leek with poached scallops
Mushroom and air dried tomatoes

Desserts or Cheese

Lemon meringue pie, Strawberries and rhubarb with custard, Spike donuts with fudge sauce
or
Selection of Australian cheese

)) COCKTAIL MENU D

\$55.00 per person. Recommended for functions longer than 4 hours

Cold Items

Chicken and scallion en croûte
Slow roasted pork belly with cucumber pickle
Florentine muffin with smoked salmon and avocado
King prawn and avocado nori
Parmesan biscuit with spiced baba ghanoush

Hot Items

Crispy pork & chicken wrap
Crunchy lemon pepper fish goujons, Dijon mayonnaise
Indonesian beef satays with peanut sauce
Prawn and scallop seafood crumble
Waygu koftas with peach salsa
Spanish vegetable tortilla with spiced red sauce
Salmon, caper, Spanish onion pizza
Porcini mushroom arancini

Bowl Food

(Select two of the following)

Salt and pepper squid with saffron aioli
House made gnocchi, tomato basil with parmesan
Madras curry, rice and mini pappadums
Fish & chips with tartare sauce
BBQ pork, pak choy and cashew stir fry
Seafood paella
Sweet corn polenta with grilled swordfish and macadamia pesto
Currant cous cous, Moroccan chicken and herb yoghurt
Thai beef salad

Desserts or Cheese

Vanilla and passionfruit slice, Chocolate brownie, Mini coconut lamington
or
Selection of Australian cheese

Coffee, Tea and Chocolates

