



Cocktail Menu

Option 1

4 hot and 4 cold \$27.00pp

5 hot and 5 cold \$33.00pp

Extra item - \$3.00 pp per item

Cold selection

Mushroom and truffle oil frittata

Crouton with smoked salmon and capers

Coffin Bay natural oysters

Onion jam and goats cheese tarts

Crab, avocado and mayonnaise sandwich

Fig, prosciutto and blue cheese tarts

Tomato and basil bruschetta

Smoked chicken, cream cheese and chive tarts

Chicken liver and orange pate on toasted ciabatta with cornichons

Rare roasted beef fillet on Turkish bread with horseradish cream

Salad of smoked turkey with cucumber, cranberry and brie

Rockmelon, salami and basil skewers

Selection of sushi with soy and wasabi

Hot selection

Peking Duck Wonton

Beef fillet mignon with seeded mustard

Chicken skewers with lemongrass, ginger and chilli

Harissa marinated prawn cutlets

Cheddar cheese scone with leg ham and seeded mustard

Tempura whiting with sauce gribiche

Roasted scallops with avocado and coriander salsa

Salt and pepper squid with chilli lime dip

Herb and lemon crusted snapper fillet with caper aioli

Panko crumbed oysters with salmon and potato salsa

Veal kibbehs with mango and mint salsa

Veal and mushroom polpettini

Tandoori Lamb cutlets

Grilled chorizo with fig almond relish

Roasted ocean trout with salsa verde

Mushroom and feta arancini

House made meat balls with roasted tomato and basil dipping sauce

Grilled Haloumi and chorizo skewers

Oysters roasted with bacon and spicy tomato sauce



Option 2

Food package - \$19pp

Platters of house made guacamole and corn chips
Platters of hummus with toasted flat bread

Chef's selection of the following hot food

BBQ chinese pork skewers
Selection of house made quiches
Beef satay skewers with peanut sauce
Crispy fried dim sims
Thai fish cake
Prawn scallop and ginger spring roll
Crisp fried spring rolls with garam masala spice
Chicken satays with chunky peanut sauce
Indian vegetable pakoras with cucumber raita
Sesame and chilli crumbed barramundi with caper mayo
Potato wedges, sour cream and sweet chilli sauce
Roasted chicken wings with chilli and garlic
Vilis cocktail pies and pasties
Samosa with green mango salt

Sweet Options

\$5.00 per person (smaller amount than a dessert!)

Fresh seasonal fruit platters

Platter of freshly baked scones with jam and cream

Platter of mini muffins, raspberry and white chocolate and carrot, walnut and cinnamon

Australian cheeses with quince paste, nuts, lavosh and water crackers

Minimum number - 30people