

Cocktail Menu

\$ 37.50 per person – 15 items

- Cold Canapé Selections
- > Selection of assorted sushi and California rolls
 - > Roasted vegetable and fetta tartlets
 - > Tartlet with smoked salmon and chive mousse
 - > Mini bagels with cream cheese and smoked salmon
 - > Prawn rice paper rolls
 - > Smoked chicken on rye with tomato and chilli jam
 - > Rare roast beef on grilled polenta with caramelised red onion
 - > Sweet potato and goats cheese frittata
 - > Oysters topped with a pickled ginger and chilli lime dressing
 - > Prosciutto on pumpernickel with melon
 - > Sliced Peking duck wrapped in a rice flour pancake with hoi sin sauce
 - > Selection of dips with vegetable sticks and toasted breads
 - > Seared scallop on an udon noodle salad with coconut and lime dressing
 - > Moroccan spiced lamb loin with minted cream fraiche
 - > Seared pepper crusted tuna on avocado salsa

- Hot Canapé Selections
- > Salmon wrapped scallop on cauliflower puree
 - > Grilled ocean trout on crisp rosti potato with salmon roe
 - > Garlic, lamb and pine nut fried dumplings
 - > Mini beef burgers with Swiss cheese and red onion jam
 - > Zucchini fritters with minted yoghurt
 - > Goat's cheese and semi dried tomato mini pizza
 - > Deep fried prawns in a tempura batter
 - > Tempura battered oysters with a wasabi aioli
 - > Thai fish cakes
 - > Smoked trout mini croquettes
 - > Garlic and prawn empanada
 - > Spiced lamb Kofta
 - > Tandoori lamb fried samosas
 - > Red onion bhajia
 - > Lamb and rosemary gourmet pies
 - > Goat's cheese and onion tarts
 - > BBQ steamed pork buns
 - > Mini spiced lamb skewers
 - > Chilli prawn spring rolls

All served with a variety of matched dipping sauces

Additional items \$ 2.50 per item per person