



# Cocktail Menu

## Cold selection

Smoked Tasmanian salmon on chive crouton with caper  
& dill crème fraiche.

Rare beef fillet on cucumber with Thai inspired salsa

Assorted freshly made pinwheele sandwiches (V)

Rockmelon wedge wrapped with ricotta and prosciutto

Persian fetta pesto and semi dried tomato on garlic foccacia (V)

A selection of dips with corn chips and bagel chips (V) (C)

Herb crepe cream cheese sundried tomato and basil roulade (V)

## Hot selection

Crispy mini spring rolls with honey soy ginger dip (V) (C)

Salt and pepper squid with sweet chilli aioli (C)

Assorted gourmet mini pies with BBQ sauce (C)

Mini peanut satay chicken skewers.

Parmesan crumbed chicken tenderloin with pesto dip.

Curried lentil and vegetable samosa with minted yoghurt (V)

A selection of mini quiche (V)

Tempura prawns with tangy cocktail sauce

Spinach and fetta filo triangle (V)

Lightly Cajun seasoned fish goujons with tartare sauce

A variety of gourmet mini pizza

Panko crumbed calamari rings with lemon aioli

(V) Vegetarian (C) Chef's Choice

Chef's choice of	4	\$13.00 pp
Your choice of	4	\$17.00 pp
Your choice of	6	\$24.50 pp
Your choice of	8	\$29.50 pp
Your choice of	10	\$33.50 pp

*At least 2 portions per person for each selection.*



## Catering Platters

**Platters cater for approx 10 - 12 people**

### **Sandwich Platter ~ \$60.00**

A variety of freshly made sandwiches cut into triangles

### **Sweet Platter ~ \$60.00**

A selection of cakes, slices and desserts

### **Fresh Fruit Platter ~ \$60.00**

A selection of sliced fresh seasonal fruit

### **Chip Dip & Crudités Platter ~ \$60.00**

Assorted chips with spicy tomato salsa, smoked salmon dip and hommus

### **Hot Vegetarian Finger Food ~ \$85.00**

Spring rolls, curried lentil samosas, spinach and fetta filo parcels, potato wedges, dim sims with honey soy and ginger dip and sweet chilli mayonnaise

### **Hot Oven Baked Finger Food Platter ~ \$90.00**

Assorted mini pizza, mini quiche and gourmet mini pies, cocktail sausage rolls and seasoned chicken wings with tomato and BBQ sauce

**Hot Seafood Finger Food Platter ~ \$100.00**

Salt and pepper squid, crumbed calamari, tempura prawns, fish goujons and shrimp shaomai with tartare and cocktail sauce

**Gourmet Cheese Platter ~ \$85.00**

Double Brie, Blue Vein and Vintage Cheddar with quince paste, dried fruit, mixed nuts and assorted crackers

**Antipasto Platter ~ \$95.00**

A selection of seafoods, continental meats, roasted grilled and sundried vegetables, olives and cheese

**Cold Seafood Platter ~ \$150.00**

King prawns, oysters, mussels, smoked salmon, grilled baby octopus with lemon wedges & cocktail sauce.