



Cocktail Menu

Cold selection

Smoked salmon rosette on chive crouton with horseradish cream

Rare beef fillet on cucumber with Thai inspired salsa

Assorted freshly made pinwheele sandwiches (V)

Rockmelon wedge wrapped 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)

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	\$12.00 pp
Your choice of	4	\$16.00 pp
Your choice of	6	\$23.00 pp
Your choice of	8	\$28.00 pp
Your choice of	10	\$32.00 pp

At least 2 portions per person for each selection.



Catering Platters

Platters cater for approx 10 - 12 people

Sandwich Platter ~ \$55.00

A variety of freshly made sandwiches cut into triangles

Sweet Platter ~ \$55.00

A selection of cakes, slices and desserts

Fresh Fruit Platter ~ \$55.00

A selection of sliced fresh seasonal fruit

Chip and Dip Platter ~ \$55.00

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 and falafel 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 ~ \$95.00

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