



## **COCKTAIL MENU**

### **Cold**

Scallop Cerviche  
Vietnamese Rice Paper Rolls with Soy Chilli & Mirin Dipping Sauce  
Oyster Shots  
Smoked Salmon & Lemon Mascarpone Crepes  
King Prawns with Citrus & Mint Salad  
Assorted Bruschetta on Crisp Sourdough  
Fresh Salmon Sushi with Wasabi Mayonnaise & Caviar  
Goats Cheese & Roasted Pepper Mini Toasts  
Prosciutto Wrapped Grilled Asparagus with Saffron Aioli

### **Hot**

Tandoori Chicken Satay  
Balsamic & Goats Cheese Flatbread  
Roasted Scallops with Bacon  
Wild Mushroom & Walnut Crisp Filo  
Gourmet Beef & Lamb Pies  
Beef & Artichoke Wellington with Sweet Chilli Jam  
Lamb Sausage Roll with Minted Yoghurt  
Roast Pumpkin, Pickled Onion & Feta Tartlets with Baba Ghanoush  
Salt & Chilli Dusted Squid Tentacles with Lime Aioli

**Please Select Any Six of the Above for \$25 Per Person  
One Piece of Each Choice Per Person**

**Please Select Any Six of the Above for \$50 Per Person or Five for \$45 Per Person  
Two Pieces of Each Choice Per Person**

**\$4 Each Piece Per Person**

### **Hot Boxes**

Crumbed Market Fish served with Chips & Tartare  
Thai Chicken Salad with Nam Jim Dressing & Cashew Nuts  
Beef or Chicken Stirfry With Crisp Vegetables & Hokkien Noodles  
Chicken & Mushroom or Vegetarian Risotto  
Teriyaki Chicken with Jasmine Rice  
Katsu Chicken Curry with Rice  
Palak Gosht (Lamb & Spinach) with Basmati Rice  
Moroccan Lamb with Citrus Couscous

**\$7.50 Each**