

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

One (1) Piece per Person

Please select any six (6) of the above items for \$25 per Person

Two (2) Pieces of each choice per Person

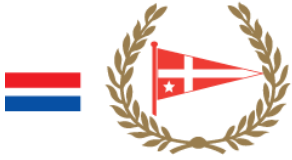
Please select any six (6) of the above items for \$50 per Person or five (5) for \$45 per Person

\$4 each Piece per Person

Hot Boxes

Japanese Fried Chicken with Jasmine Rice and Wasabi Aioli
Roast Pumpkin, Chorizo and Feta Risotto garnished with Fresh Herbs and Shaved Parmesan
Mushroom, Asparagus and Pea Risotto garnished with Shaved Parmesan (Vegetarian)
Slow Braised Lamb Shank served off the bone with Creamy Mash and a Luscious Tomato Sauce
Authentic Butter Chicken on a Basmati Rice Pilaf with Raita
Crumbed Fish Pieces and Beer Battered Chips with Tartare Sauce
Poached Vietnamese Chicken Salad with Nam Jim

\$8.50 Each



COCKTAIL PARTY FOOD STATIONS

**Designed for guests to help themselves
\$25.00 per Person**

A Selection of Fine cured and Smoked meats including:

Smoked Leg Ham Sliced from the Bone
Italian Prosciutto Aged for 36 Months
Spanish Chorizo
Pork Rilette

Seafood:

Tasmanian Smoked Salmon and Trout
Freshly Cooked Nor-west Tiger Prawns
Served with Fresh Lemon and Seafood Sauces

Antipasto Selection:

Marinated Fini Olives
Oven-roasted Red Peppers
Grilled Eggplant with Jingilli Extra Virgin Olive Oil
Marinated Feta with Fresh Herbs
Wild Mushrooms and Blue Cheese

COCKTAIL STYLE DESSERTS

\$14.50 per Person

Sparkling Wine and Fresh Raspberry Jelly in a Shot Glass
Dark Mini Chocolate Spoon with White Chocolate Truffle
Madagascar Dark Vanilla Bean Tart with Crushed Toffee
Hazelnut Shortcake with Pure Cream and Frangelico Syrup