



Cocktail Party

The following menu includes waiter service and GST

Canapés

Yellow fin tuna, wasabi avocado, pickled radish, white soy dressing

Sri Lankan prawn cakes, mint sambol

Wild mushroom arancini, bocconcini, saffron aioli

Compressed watermelon, whipped fetta, balsamic reduction, basil leaves

Caramelised beetroot, fetta and walnut tartlet

Eggplant & bocconcini fritters, smoked yoghurt

Chilli prawn dumpling sesame & soy dipping sauce

Peking duck pancake with cucumber, shallots and hoisin sauce

Roasted pumpkin, spinach & 3 cheese frittata, red onion relish, grated parmesan

Sydney rock oysters 3 ways: natural with lemon, eschalot & cabernet vinegar, panko crumb, wasabi mayonnaise & wakame

Peppered beef carpaccio, toasted sour dough, horse radish crème fraiche, pickled radish, micro herbs

Spanish marinated pork skewer, romesco sauce

Pumpkin, pea & sweet potato samosa, chilli spiced yoghurt

Chipotle crab taco, lime mayo, tomato salsa

Teriyaki chicken skewer, lime & wasabi mayonnaise



Substantial Canapes

Angus beef sliders, gruyere cheese, pickled onions, tomato chutney

Potato topped lamb shank pie, minted pea salsa

Slow cooked beef cheek pie, horseradish mashed potato

Mini hotdogs in brioche, caramel onions, American mustard, chilli & tomato salsa

Chicken tikka masala, saffron rice, poppadom crumb, cucumber & mint raita

Chermoula crusted chicken, quinoa salad, marinated feta, asparagus, pomegranate, mint, smoked yoghurt

Vietnamese beef salad rice vermicelli noodles, green papaya, miso, lime & palm sugar dressing

Mediterranean marinated fish & Turkish bread skewers

Chilli prawn risotto, baby spinach, lemon zest oil

Wild mushroom risotto, buffalo mozzarella, basil, truffle oil, shaved parmesan

Pulled pork or chicken fajita, black beans, chipotle, sour cream, tomato & coriander salsa

Handmade pizza with choice of toppings

Dessert Canapes

Coconut pannacotta, lime jelly, pineapple salsa

Salted caramel & chocolate ganache tartlets, honey popcorn

Vanilla, yoghurt pannacotta, berry jelly, ginger crumb

Chocolate, jaffa mousse, vanilla cream, chocolate shavings

Lemon curd meringue tartlets

Chocolate profiteroles, hazelnut crumb



2018 Catering Prices

8 Choices of Canapés with 3 hours of service	\$75.00/person inc GST
10 Choices of Canapés with 3.5 Hours of service	\$85.00/person inc GST
Add an antipasto grazing table.....	\$8/person inc GST
Add a selection of dessert canapés.....	\$5 each