



Cocktail Party

The following menu includes waiter service and GST

Canapés

Wild mushroom arancini, bocconcini, saffron aioli

Sri Lankan prawn cakes, mint sambol

Eggplant & bocconcini fritters, smoked yoghurt & tahini dip

Artichoke, goats' cheese & oven dried heirloom tomato tart, black olive tapenade

Steamed chilli crab wonton, hot & sour sauce

Slow cooked beef cheek dumpling, ponzu dressing

Peking duck pancake with cucumber, shallots and hoisin sauce

Asparagus, sweet potato, baby spinach & ricotta frittata, red onion jam, shaved parmesan

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

Blackened sweetcorn, ricotta & pinenut fritter, romesco sauce, guacamole

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

Mushroom, blue cheese & pinenut tart

Marinated chargrilled pork skewer, prosciutto & sage, roasted red capsicum salsa

Pumpkin, pea & sweet potato samosa, chilli spiced yoghurt

Prawn taco, chipotle mayo, avocado & corn salsa

Teriyaki chicken skewer, lime & wasabi mayonnaise



Substantial Canapes

Angus beef sliders, gruyere cheese, pickled cucumber, tomato relish

Potato topped lamb shank pie, minted pea salsa

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

Mediterranean marinated fish & Turkish bread skewers

Roasted red capsicum risotto, seared scallop, chimmi churri

Wild mushroom risotto, buffalo mozzarella, basil, shaved parmesan

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

Handmade pizza with choice of toppings

Dessert Canapes

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\$72.00/person inc GST

10 Choices of Canapés with 3.5 Hours of service\$79.00/person inc GST