

## Cocktail Menu 2018

*Build your own Finger Food menu  
Starting from five items for \$16.50 per person\*.*

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### **Meatballs**

*Cocktail meatballs oven roasted, served with tomato sauce.*

### **Vegetarian Dim Sum** *(Vegetarian Option)*

*Your choice of either cocktail spring rolls, samosas or money bags filled with vegetables  
Or an assortment of these delicacies. Served with sweet chilli/soy sauce.*

### **Beef Dim Sim**

*Served with soy dipping sauce.*

### **Panko Whiting**

*Japanese panko crumbed whiting fillets served with tartare sauce.*

### **Savoury Cocktail Frittatas (G/F)**

*Mixture of egg & bacon, roast vegetables, smoked salmon and sundried tomatoes*

### **Homestyle Pies or Sausage Rolls**

*Your choice of either pies or sausage rolls or a mixture of both, served with tomato sauce.*

### **Mini Pizzas**

*An assortment of mini pizzas, hawaiian, supreme and vegetarian*

### **Gourmet Dips Platter** *(Vegetarian Option)*

*Freshly homemade dips served with pita crisps*

### **Pastizzi**

*Small pastry triangles filled with spinach and ricotta*

**\*NB: 1 piece per person allocated for each option,  
mixed plates will be evenly divided by number attending, platters will be apportioned to number attending**

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*Create your own exciting menu  
by adding extras to our \$16.50 Menu from the lists below.*

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*Add an extra \$2.00 per item per person\*:*

**Mini Gourmet Bruschetta**

*Traditional flavour of tomato and basil served on Turkish bread.*

**Falafel balls** *(Vegetarian Option)*

*Ground spiced chickpeas shaped into balls and lightly fried.*

**Sliders**

*Choose from one of the following sliders:*

*Beef & tomato relish OR Pork & spiced apple OR  
Lamb & pesto OR Mild Thai chicken with sweet chilli sauce.*

**Gourmet hot dog**

*Fresh bun with mini hotdog and tomato sauce.*

**Lamb Kofta**

*Indian spiced meatballs served with minted yoghurt.*

**Garlic Chicken Balls**

*Hot and garlicky little balls of chicken.*

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*Add an extra \$3.00 per item per person\*:*

**Salt and Pepper Calamari Bites**

*Seasoned and lightly fried Salt and Pepper calamari*

**Gourmet Sandwiches (2pts pp)** *(Vegetarian Option)*

*A mixture of gourmet sandwiches.*

**Savoury Cheese & Kabana**

*Kabana and cheese with pickled onion, gherkins and crackers.*

**Thai Inspired Fish Cakes**

*Oriental fish cakes with a hint of Thai flavours.*

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*Add an extra \$4.00 per item per person\*:*

**Fresh Tasmanian Oysters**

*Served with lemon wedges and homemade cocktail sauce.*

**Peking Duck Crepes**

*Filled with cucumber, spring onion and hoisin sauce.*

**Vegetable Pakora**

*Battered mix vegetables with a hint of Indian flavours lightly fried.*

**Tempura prawn**

*Prawn lightly battered and served with soy sauce.*

**Sushi**

*A platter of freshly made mixed sushi.*

**Prawn & Scallop Sui Mai**

*Freshly steamed prawn & scallop dumplings, with a sweet chilli dipping sauce.*

**Duck Confit Parcel**

*Tender confit of duck with slow braised wild mushrooms, red current jus, wrapped in light filo pastry*

**Steamed Pork Bun**

*Pork bun steamed with Asian flavours.*

**\*NB: 1 piece per person allocated for each option,  
mixed plates will be evenly divided by number attending, platters will be apportioned to number attending**