

Cocktail Menu 2018

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

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**

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

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.

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.

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.

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