

Cocktail Menu

Please note that those menu prices are not inclusive of crockery, cutlery, linen and wait staff . Detailed quote can be provided on request

Cocktail Addition to any Buffet or plated Menu

Selection of Breads & Dips

Hot Nibbles including Spring Roll, Samosa, Barramundi

Fingers & Wontons

\$14.00 per person

1 hour cocktail

\$24.50 per person finger food

Minimum no's: 30 people

Selection of breads and dips

Select four items 2 hot and 2 cold

2 Hour cocktail finger food

\$31.00 per person

Minimum no's: 30 people

Selection of breads & dips

Select six items 3 hot & 3 cold

\$34.25 per person

Select 7 items 4 hot & 3 cold

\$38.00 per person

Select 8 items 4 hot & 4 cold

Cocktail Menu

Cold

Baby Beetroot and goat cheese tartlet (V)
Tasmanian Smoked Salmon Chilli Roulade (GF)
Snow peas and Prawn, lime Aioli dippers (GF) (DF)
Prawn and capsicum confit sables
Date & Goat Cheese (GF) (V)
Bistro oyster, lime chilli, Asian spoon (GF) (DF)
Roast pekin duck, cucumber, spring onion
Salmon Tartare on Cucumber (GF) (DF)
Tablelands braised Beef Onion jam spinach wrap
Chicken, chevre and cashew pesto on sourdough
Gazpacho Oysters shots (GF) (DF)
Smoked chicken, avocado and rocket pesto wraps
Char Sui pork pancake
Asparagus and spinach egg roll (V)

Hot

Tandoori chicken skewer, mango salsa(GF)
Harrissa spiced Lamb Kofta , minted yoghurt (GF)
Cajun Seafood Chickpea Fritters(GF)
Mini Satay brochette, malay coconut sauce(GF)
Proscuitto, mozzarella pizzeta with fig relish
Chicken sugar cane, coconut & coriander(GF) (DF)
Macadamia crusted Barramundi with banana mayo(DF)
Duck and plum Gyoza, sweet chilli and lime sauce
Seared Coffin Bay scallops,black sesame glaze (GF) (DF)
Thai fish cakes,calamari,shrimp,coconut,(GF)(DF)
Tempura Prawns lime dippers (DF)
Tandoori seared tuna, mint cucumber yogurt(GF) (DF)
Coconut crusted chicken goujon lime mayo(DF)
Chickpea Vegetable Fritters Cumin Yoghurt (V) (GF)
Black bean spring rolls Plum sauce (V)
Barramundi Sugar cane picks(GF) (DF)

Walk and Fork Menu

Served in mini noodle box, rice dish or bamboo cup and with a wooden fork or chop sticks, this will be a perfect addition to a stand up cocktail event when a more substantial dish is required. Please note that those items must be booked in conjunction with 2 hours cocktail finger food. We recommend a 2 hours canapés menu plus 2 walk and fork for a cocktail food dinner event

\$9.50 for one dish per person

\$12.75 for two dishes per person

Cold

Soba noodle with prawn & sesame(DF)

Chicken & glass noodle salad, Thai mint dressing(DF)

Soba noodle pork fillet Shabu Shabu sauce(DF)

Hot

Pork jungle curry with jasmine rice(GF) (DF)

Roast sweet potato gnocchi with parmesan salsa verde(V)

Macadamia Fish and wedges, drizzled with tar tare(DF)

Hokkein noodle, char sui pork(DF)

Moroccan spiced chicken with couscous and garlic yoghurt

Roast Mediterranean Vegetable Risotto (V)

Black bean beef skewer with lemon myrtle infused jasmine rice(DF)(GF)

Veal & Ricotta meatballs, Parmesan Polenta(GF)

We also can add some food stations around the room, creating another dimension to functions with the sights, sounds, smells and theatre of cooking. Please contact us for price list

Cocktail Menu

Dessert options

Choose two \$8.50 per person

Choose three \$12.50 per person

Coconut rice pudding with tropical fruit

Machiatto mousse with chocolate Anglaise and strawberries

Chocolate Kahlua profiteroles

Chocolate brownies

Mini magnums

Tropical fruit and Australian cheese platters served with dried fruit and crackers