



COCKTAIL MENUS

1 hour - \$ per person (6 pieces selected from 4 items)
2 hour - \$ per person (9 pieces selected from 6 items)
Additional items - \$ per person

COLD SELECTION

Asian spoon of soy roasted duck with orange, mint and coriander
Buttermilk Pikelet with chicken and tarragon
Chicken Caesar filo cups
Mini Yorkshire pudding with rare roast beef and beetroot relish
Mustard crusted beef fillet with caponata
Poached veal loin with olive tapenade and tuna mayonnaise
Prawn and crabmeat salad on crostini
Prawn and mango salad
Prawn cold rolls
Roast capsicum, Spanish onion & baby caper bruschetta
Roasted tomato and feta mousse on a parmesan and thyme shortbread
Saffron poached chicken and chive sandwich
Savoury scones with chicken speck and sage
South Australian oyster topped with Thai crab salad
Soy and honey hot smoked salmon with horseradish cream
Vietnamese beef salad with sesame omelette

HOT SELECTION

Cajun chicken on sweet corn & coriander cakes with guacamole
Cajun crumbed chicken tenderloin with lemon and coriander yoghurt
Chicken and spinach ricotta roulade
Five spiced duck confit wrapped in filo with hoi sin sauce
Gorgonzola, basil and polenta croquette
Honey mustard and rosemary lamb cutlets
Parmesan crumbed risotto balls with dipping sauce
Pork & sage curry puff with apple chutney
Rocket pesto prawn skewers
Tartlet of five spiced beef and shitake mushrooms
Thai pumpkin soup with a coriander oil
Veal and pistachio sausage roll with a tomato and onion chutney
Warm blue cheese & onion tart with caramelised pear

SWEET SELECTION

Hazelnut cream profiteroles
Petit Fruit Tartlets
Portuguese custard tart

EXTRAS

Additional \$ per item per person
Asian Taste Basket
Beef polpetta with spicy tomato sauce
Braised beef with tomato & herbs on rosini
Chermoula spiced Barramundi fillet with aioli