



Adelaide Town Hall

Cocktail Menu

Cold Selections

- ◆ Parmesan and rosemary shortbread, roasted pepper salad, basil pesto
- ◆ Tomato, bocconcini and charred zucchini salad bruschetta
- ◆ Sushi rice and black sesame with pickled ginger and baby basil
- ◆ Chicken caesar salad filo cup
- ◆ Smoked chicken and avocado salad on a coriander corn cake
- ◆ Prosciutto-wrapped chicken on polenta rounds with baby basil cream
- ◆ Pepper-crusted rare roast beef with chive and horseradish mousse
- ◆ Roast beef, wild rocket and rye sandwich with semi-dried tomatoes and garlic aioli
- ◆ Truffled beef, kipfler, caper and Spanish onion tart
- ◆ Roasted South Australian snapper, shaved fennel and saffron salad on crostini
- ◆ Prawn and mango salad on Asian spoons
- ◆ Boston Bay kingfish carpaccio, baby caper and fines herb salad (mustard cream)
- ◆ Encore prawn cocktail in a glass
- ◆ Roast lamb, minted pea and feta tartlet
- ◆ Confit duck, savoury white bean, sage and pancetta scone





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Hot Selections

- ◆ Parmesan, smoked mozzarella and saffron risotto balls
- ◆ Goats' cheese, spinach and onion tart with apple chutney
- ◆ Mini cheese and oregano balls
- ◆ Twice-cooked chicken empanadas
- ◆ Tandoori chicken roti with minted cucumber yoghurt
- ◆ Coconut chicken and peanut sugarcane skewer
- ◆ Beef, onion and mint kibbi with chilli-tomato jam
- ◆ Peppered beef, basil and chorizo skewer
- ◆ Veal and pistachio sausage roll with a tomato and onion chutney
- ◆ Moroccan-spiced prawn skewers with cucumber relish
- ◆ Thai salmon cakes with sweet coriander dipping sauce
- ◆ Sesame barramundi spring rolls with a Thai dipping sauce
- ◆ Braised shank, rosemary and mushroom rotolo
- ◆ Filo-wrapped shredded hoi sin duck with spiced orange reduction
- ◆ Pork, sage and pancetta puff
- ◆ Hahndorf venison kofta with sweet cherry chutney

Sweet Selections

- ◆ Dark chocolate cup, vanilla mousse and crisp raspberry
- ◆ Glazed mini lemon and lime tarts
- ◆ Strawberries and cream tartlet
- ◆ Mango and macadamia pannacotta

Substantial Items

Additional \$7.00 per item per person

- ◆ Beef and red wine ragout and thyme spatzli
- ◆ Mini lamb, oregano and rosemary bangers and mash served with rich red wine jus
- ◆ Chicken tender parmigiana with napolitana sauce, leg ham and cheese
- ◆ Warm calamari and chorizo salad

