



Gourmet cocktail Menu

Prices are subject to change and some items are subject to availability. Delivery charge applies. Service staff is available on request at an additional cost. Please note that 10% GST is not included in the price.

Cold Selection please select 3

Crostini served with Turkey, Cranberry jam, and a bacon crumble

Chat potato served with a caper and horseradish cream adorned with smoked salmon

Bocconcini, sausage, tomato and basic skewer served with balsamic glaze drizzle

Rare seared kangaroo with a lemon tomato salsa served on bruschetta

Moroccan chicken served on mini toasts and fresh slaw

Chilli lime prawns served with Asian slaw in a bamboo boat

Vietnamese chicken salad served in a small bamboo boat

Seared beef with a horseradish cream fraiche topped with roasted capsicum

Mushroom chestnut pate, beetroot dressing served on bruschetta with rocket

Hot Selections – choose 5

Lamb cutlets with a cream cheese stuffing wrapped in prosciutto

Satay chicken skewers with peanut dipping sauce

Lamb koftas with house made tzatziki

Smokey BBQ pulled pork with apple slaw in a wonton cup

Spinach and feta pastry served with a Smokey paprika mayo

Mini beef pies topped with mash and home-made tomato sauce

Turkey and brie puffs served with cranberry glaze

Zucchini cups served with tomato salsa and balsamic glaze

Fresh Chinese cabbage slaw served with chilli lime prawns in a bamboo boat

Slow cooked pork belly with hoisin dressing and crispy noodle salad served in a bamboo boat



Something more filling – Choose 2

Beer battered flathead, served with chips, lemon, and tartare sauce in a bamboo cone

Poached Barramundi fillet served with Crispy noodle salad in a bamboo boat

Thai chicken salad served in a wonton cup drizzled with a peanut sauce

Fish Taco – served in a mini tortilla with Mexican slaw and a spicey mayo sauce

Prawn and Lobster Enchilada served in a bamboo boat

Mini nachos, salsa, refried beans, salsa cheese and sour cream served in a bamboo boat

Pork belly bao buns with shredded cucumber, dry slaw and spicey mayo.

Coconut creamy Pesto gnocchi with spinach and slivered almonds served in bamboo boat

10 pieces per person	\$65.00
12 pieces per person	\$70.00
15 pieces per person	\$85.00
Extra food Items	\$9.50 each

Antipasti Grazing table to start \$19.50 per person

Min order is 25 people – includes cold sliced meats, various cheeses, pickled Vegetables, dried Fruits, dips, Crackers, and fruits for decorations.

Gluten Free section can be made separate.

Prices are inclusive of all servery items and table linen, plates, dipping sauces, napkins.

Tea and Coffee Station \$6.50 per person

Water urn, assorted teas and coffee bags, sugars, Milks, China Cups and saucers, Spoons all supplied

Staff

Minimum 3 hour charge for all wait and bar staff



Minimum two staff per function

Staff are fully self sufficient and will bring ovens, fryers, platters and all equipment needed to cook/heat and serve food.

Our staff are all trained in food handling, professional and friendly and will always go the extra mile to help make your event leave a lasting memory on your guests.