



COCKTAIL PARTY

MIN 40 GUESTS

CHOOSE 4 ITEMS FROM MEAT, SEAFOOD OR VEGETARIAN
CHOOSE 2 ITEMS FROM SUBSTANTIAL
EXTRA FOR ADDITIONAL ITEMS
EXTRA TO ADD DESSERT ITEMS

MEAT

Crumbed chicken bite with home-made teriyaki sauce (NF)
Veal and chorizo sausage roll with house-made mustard (NF)
Bacon and onion mini quiche with mozzarella
Wagyu meat ball ragout with jalapeno cheese sauce (GF) (NF) (DF without the sauce)

SEAFOOD

Prawn cocktail cup (GF) (NF)
Herb crumbed fresh fish cocktail with classic tartare sauce (NF)
Crumbed calamari ring with classic tartare sauce (NF)
Seafood ceviche with asian yuzu soy dressing (GF) (DF) (NF)
(please note this item includes raw fish)

VEGETARIAN

Spinach and fetta triangles with hint of brown butter
Seasonal vegetable aranchini with jalapeno cheese sauce (NF)
Spice roasted cauliflower with freshly grated parmesan (GF) (NF)
House-made falafel with romesco sauce (V) (NF without sauce)

SUBSTANTIAL ITEMS

Mini slow cooked beef pie with sweet and tangy mustard
Mini wagyu beef burger with chipotle aioli (NF)
Herb crumbed fresh fish and chips with tartare and lemon (NF)
Mini house made falafel burger with haloumi cheese and romesco
Sweet potato quinoa salad with cranberry and candied pecan (V)

PLATTER ON TABLE (OPTIONAL)

Australian cheese platter with dry fruit and cracker
Mixed cured meat platter with grissini, cornichon and pickled onion
Fresh seasonal fruit platter
Maple glazed ham* with fresh rocket, cocktail damper roll
**Ham will be sliced and served in a Bain Marie*

PLEASE NOTE THE CLUB DOES NOT CATER TO MILESTONE BIRTHDAY CELEBRATIONS UNDER THE AGE OF 21