



COCKTAIL MENU

MIN. OF 25 GUESTS AND MIN. OF 5 ITEMS FROM ANY OF THE BELOW

GROUP A

Mushroom & mozzarella arancini (v)
Semi-dried tomato, pesto & bocconcini calzone (v)
Assorted petite pizzas
Cherry tomato, caramelised onion & goat's cheese tartlet (v)
Portuguese style tartlet with chorizo & spinach
Assorted mini quiches
Selection of petite pies
Vegetable samosa (vegan)
Assorted spring rolls with sweet chilli sauce
Gruyere & corn croquette (v)
Pea & mint risotto croquette
Beef kofta skewers (halal)
Peri peri chicken skewers
Caramelised onion & potato tart (v)
Beef madras cigars

GROUP B

Tempura prawn with teriyaki sauce
Selection of sushi & sashimi
Vermicelli, prawn, mint & peanut rice paper rolls
Scallop moneybags
Prawn dumplings with ponzu sauce
Vegetable gow with char siu sauce (Vegan)
Vegetable gyoza (Vegan)
Stuffed pumpkin flower with ricotta & sweet corn
Prawn arancini
BBQ octopus with virgin olive oil, chilli & garlic
Chicken & macadamia mignon wrapped in smoked ham
Crab net spring roll
Calamari on sugar cane
Buttermilk chicken slider

GROUP C

Bloody Mary oyster shots
Peeled king prawns with garlic aioli
Pepper crusted tuna, lightly seared with wasabi drizzle
Crab bisque in espresso cups
Sydney rock oysters with raspberry vinaigrette & chives
Swordfish kebabs with oregano, lemon & garlic
Seared scallops with pickled Dijon & chilli soy dressing
Prawn & avocado salsa with lemon aioli in ceramic spoons
Black olive, cherry tomato & bocconcini tartlet (v)
Steamed chicken & prawn sui mai with mirin & soy sauce
Steamed pork & prawn sui mai with mirin & soy sauce
Chicken & wild mushroom with sweet potato mash tartlet
Mexican chicken empanada
Peking duck pancake with cucumber & hoi sin sauce

SUBSTANTIAL - GROUP D

French lamb cutlets with coriander pesto
Petite bagels with assorted fillings
Ravioli with burnt sage & butter
Soba noodles
Chicken san choy bow cups
Mushroom risotto with black diamond truffle oil
Beer battered fish & chips with lemon
Vegetarian noodles (v)

DESSERTS - GROUP E

Oreo cheesecake cups (nf)
Tiramisu (nf)
Caramel coffee dessert tube
Chocolate tartlet (gf, vegan)
Caramel tartlet
Assorted petits fours
Rose water mascarpone panna cotta with lychee jelly (gf)