

Cocktail Party



8 Canapes & 2 Substantial Finger Food - \$60 per person

- 8 Canape selections
- 2 Substantial finger food items

12 Canapes - \$60 per person

- 12 Canapes (8 selections)

6 Canapes, 2 Grazing Platters & 2 Substantial Finger Food - \$70 per person

- 6 Canapes
- 2 Grazing platters
- 2 Substantial finger food items

Upgrade to Premium Canape (per person/per selection)	\$2 pp/selection
Additional Canapes (per person/per selection)	\$6 pp/selection
Additional Substantial Finger Food items	\$10 pp/selection
Additional Grazing Platters (per person/per selection)	\$10 pp/selection
Add Grazing Table	\$8 pp/selection
Cake cut and served on platters	\$18 per person
	\$2 per person

Cocktail Menu



Canapes

Three Cheese Arancini, Spiced Tomato Chutney (V)

Chicken, Creamed Leek & Truffle Vol au Vent

BBQ Pork & Vegetable Rice Paper Rolls (GF, LF, V*)

Vegetarian Spring Rolls & Plum Sauce (V, LF)

Quince & Manchego Crostini (V, GF)

Pork, Green Peppercorn & Prune Mini Sausage Rolls

Salt & Pepper Squid, Lemon Mayonnaise

Beef Kofta, Barbeque Cranberry Glaze (GF DF)

Satay Chicken Skewers, Spiced Peanut Sauce (GF, LF)

Chilli, Chicken & Lime Empanadas, Whipped Goats Cheese

House-made Tomato, Olive & Feta Quiche (V)

Tartlets of Radicchio Jam & Fetta (V, GF)

Curried Chicken & Toasted Almond Wonton Cups (LF, N)

House-made Beef & Mushroom Mini Pies (LF)

Courgette, Herb & Mozzarella Frittata (V, GF)

Beef Short-Rib Skewers, Orange & Chipotle Glaze (GF, LF)

Steamed Pork Dumplings, Shoaxing Dipping Sauce (LF)

Sticky Lamb Belly, Plum Hoisin & Shallot (LF)

Baked Asparagus, wrapped in Proscuitto, Confit Garlic & Ras El Hanout (GF, LF)

Premium Canapes

Ginger Caramel Glazed Tempura Prawn Tails (LF)

Port Stephens Rock Oysters, Cucumber Mignonette (GF, LF)

Peking Duck, Cucumber & Hoi Sin Roulade

Grilled King Prawns, Sweet & Spicy Dressing (GF, LF)

Cured Ocean Trout, Rotolo, English Spinach, Salsa Salmoriglio (LF)

Cantonese Spiced Scampi Tail, Sushi Rice & Pickled Radish (GF, LF)

Cocktail Menu



Substantial Finger Foods

Roasted Market Fish, Beer Battered Chips, Tartare Sauce (LF)

Jerk Spiced Chicken, Red Rice, Tomato, Lime & Yoghurt (GF)

House-smoked Salmon Fillet, Tabbouleh & Lemon

Spinach & Ricotta Gnocchi, Salsa Verde, Parmesan

Pulled Lamb Slider, Red Cabbage Slaw, Pomegranate Molasses

Braised Beef Cheek, Kipfler Potato, Bitter Leaves, Yoghurt & Mustard Dressing (GF)

Italian Pork Meatballs, Tomato Ragu, Mozzarella, Pangritata

Hamburger Slider (Beef, Cheese, Gherkin, Tomato, Mustard, Iceberg)

Seared Haloumi, Slow-cooked Vegetable Ratatouille

Grazing Platters

Antipasto Platter

Prosciutto, Salami, Sun-dried Tomatoes, Grilled Eggplant & Zucchini, Marinated Feta,
Roasted Olives, Grisini Sticks

Cheese Platter

Brie, Blue, Aged Cheddar, Quince Paste, Grapes, Apple, Honey & Assorted Crackers

Fruit Platter

Variety of Fresh Seasonal Fruits

Petite Fours Platter (selection of 3)

Chocolate & Whiskey Fudge (GF), Frangipan Tartlets (GF), Chocolate Walnut Brownie (GF),

Lemon Cream Cones, Portuguese Tarts, Cinnamon Macarons (GF), Seasonal Fruit Jellies (GF LF)

Add a Grazing Table - \$18 per person

*We can cater to all dietary requirements

10% surcharge applies to catering on Sundays and Public Holidays.