



COCKTAIL MENU

COLD - \$3.00 per choice

- Sweet potato and ginger fritters with spicy sesame dip (vegetarian, gf)
- Little bagels with salmon and horseradish cream
- Crispy speck and chicken mayonnaise ribbon sandwiches
- Tartlets with goats curd, chilli jam and roasted capsicum (vegetarian)
- Chorizo, baby bocconcini, cherry tomato skewer with a drizzle of sherry dressing (gf)
- Nam jim (green thai dressing) prawns (gf, df)
- Tuna sushi with spicy soy dip (gf)
- Vegetarian sushi with pickled ginger and shallots (vegan, gf, df)
- Beef fillet opens with basil pesto and roasted capsicum
- Sesame crusted chicken and spring onion sandwiches
- Crostini with smashed peas, artichoke and lemon tahini (vegan, df)
- Oysters with asian sake, wasabi and mirin dressing (gf, df)
- Prosciutto rolls stuffed with beans, pinenuts and parmesan with tangy dressing (gf)
- Carrot and coriander cakes with crème fraiche and crisp bacon (gf)
- Zucchini chickpea fritters with raita (gf, df without raita)
- Vietnamese bbq chicken cold rolls with hoisin dip (gf, df)
- Vietnamese vegetarian cold rolls with hoisin dip (vegan, gf, df)
- Cucumber tarts with lentil larb (vegan, gf, df)
- Little bamboo cups of pickled mango, carrot, bokchoy salad with crispy shallots and peanuts (vegan, gf, df)

HOT - \$3.00 per choice

Items suitable to reheat in pie warmer or oven

- 'Pearl balls' pork mince, waterchestnuts and shitake mushrooms with sticky rice (gf, df)
- Little pork and fennel sausage rolls with homemade tomato sauce
- Mushroom, porcini arancini with porcini salt and aioli (vegan, df)
- Thai fish cakes with green curry sauce (gf, df)
- Beef skewer with peanut sauce (df)
- Feta and caramelised onion puff tarts with thyme (vegetarian)
- Chicken and ginger balls with ginger sesame mayo (gf, df)
- Lamb and fetta meatballs with tomato harissa sauce (gf)
- Little chicken burgers with pesto and cheese
- Little burgers with chargrilled vegetables and roasted capsicum relish (vegan, df – can be made gf on request)
- Sesame beef balls with spicy sweet and sour sauce (gf, df)
- Green chilli chicken skewers with coriander lime dressing (gf, df)
- Roast Tomato, chevre and fresh herb puff tarts (vegetarian)
- Tiny cocktail mince pies with our homemade tomato sauce

Hot Items that require staff present

- Tomato bocconcini pizza with basil and garlic oil (vegetarian)
- Potato rosemary pizza with sea salt and olive oil (vegan on request, df)
- Tempura prawns with chilli jam dip (gf on request only)
- Herbed cheese polenta cakes with rocket pesto and cherry tomato (vegetarian, gf)
- Dill and parsley crumbed whiting with lemon mayonnaise
- Vegetarian homemade spring rolls with sweet soy dipping sauce (vegetarian)
- Prawn goyza with miso mayonnaise (df)
- Vegetable goyza with dumpling sauce (vegan, df)

SWEET COCKTAIL - \$3.00 per item

Hazelnut orange tarts
Meringue tarts with passionfruit curd (gf)
Chocolate raspberry brownies (gf)
Friands (gf)
Little double chocolate cakes with white choc icing
Italian pastries with sweet ricotta and orange syrup (vegetarian)
Little fruit skewers with raspberry sauce (vegan, gf, df)
Meringue tarts with roasted rhubarb (vegan on request only, df, gf)

EXTRAS

Leg ham (whole)– slow roasted honeyed leg with crusty loaves, horseradish cream and cream Dijon - **\$190**
Leg ham (half)– slow roasted honeyed leg with crusty loaves, horseradish cream and cream Dijon - **\$100**

EXTRAS - \$5.50 per person

Cheese platter – Brie and aged cheddar, dried pears, Strawberries, toasted almonds and lavosh
Grazing platter – cacciatore, Sopressa cherry tomatoes, cucumber, olives, grissini, homemade dip, baby bocconcini, dolmades and crusty bread

FILLERS – for on site catering – chef required - \$5.50 per person

Butter chicken with rice (in bowl) (gf, df)
Pea and prawn risotto with shaved regianno (vegetarian, gf)
Hamburger – homemade beef patty, cheese, tomato sauce, sticky onion and tomato
Salt and pepper squid in cones with garlic aioli (df)
Pulled pork and coleslaw slider
Spiced cauliflower fritters with coconut raita (vegan, gf, df)
Cones of sweet potato fries with chipotle mayonnaise (vegan gf, df)

Dietary Requirements

Our menu has been created to cater for all dietary requirements. If you have any guests attending with a dietary requirement you need to select at least 2 items that these guests can eat.

Just as an idea of how much to order for your party.....

1.5 hours of food – choose 6 items

2 hours of food – choose 9 items

3 hours of food – choose 11 items

4 hours or more – choose 14 items (meal replacement)

Minimum charge

Monday – Thurs	\$450.00
Fri 9am – 5pm	\$450.00
Friday 5pm onwards	\$700.00
Saturday	\$800.00
Sunday	\$1200.00
Public Holidays	\$2000.00

Chefs on site \$48.00 per hour including G.S.T.

Kitchen staff \$44.00 per hour including G.S.T.

Supervisors/RP \$48.00 per hour including G.S.T.

Waiting Staff \$44.00 per hour per staff person - minimum charge 3 hours

On Sundays & Public Holidays Chefs and Supervisors are \$58 p/h and kitchen and waiting staff are \$54 p/h.

We supply cocktail serviettes with all orders.

*** All waiting staff supplied are employed directly by us**

1 staff person for 25 guests (food and beverage service) – cocktail party

Our kitchen uses nuts, dairy and gluten. Whilst all care is taken to accommodate dietary requirements, we accept no responsibility for any accidental cross contamination.