



Cocktails

Hot

- Pulled shoulder of lamb pies with mint
- Blue cheese and caramelised onion tarts
- Warm tart of confit tomato and baby bocconcini
- Tomato, basil and goats feta tarfines
- South African spiced mini rissoles
- Twice cooked chicken pieces with ponuz dressing
- Wild Mushroom tarts with basil and Parmesan
- Pork belly with pomme puree and Jus
- Roasted pumpkin and cashew and goats feta fillos
- Beetroot and cumin feta tarts
- Thai flavoured chicken crispy wontons

Cold

- Salmon wrapped in nori with wasabi dukkah
- Chilli crab with avocado cups
- Seared scallop with confit tomato
- Sticky rice with kingfish pickled ginger
- Roast pumpkin, fetta, basil salad with crispy bread
- Carpaccio of beef with wild mushrooms
- Soy glazed chicken and shiitake mushrooms Rice paper rolls
- Duck breast with spiced roast pumpkin cups
- Roast garlic chicken with shave asparagus and feta croutons
- Cured lamb with pea wasabi salsa tarts
- Chicken liver parfait with home made brioche
- Thai prawns in rice papers with mint basil
- Salmon tartare with baby capers and lemon oil

Price

\$3.50 each per person or
5 choices \$17.00 pp
8 choices \$28.00 pp

Minimum number of 20 people and delivery fees apply