

Cocktail Menu Package

\$49 per person - 2023

Part 1 – Grazing Board

Part 2 – Canapes

Part 3 – Fork Dishes



Grazing Board

- Variety of Soft and Hard Cheeses
- Selections of Meats and Salami
- Assortment of Dips and Breads
- Semi Dried Tomato, Onions, and olives
- Assortment of Dried Fruit
- Selection of Fancy Crackers



Canapes

Selection of Four (4)	Plus, your Selection of Four (4)
-Vegetarian Steamed Gyoza with Soy Sauce	-Arancini Balls- Vegetarian or Non-Vegetarian
-Vegetarian Spring Rolls 40gms with Sweet Chili Sauce	-Souvlaki chicken Skewers with Tzatziki
-Wagyu Beef Bites with Cherry Tomato	-Flash Fried Salt & Pepper Calamari with Lemon & Tartare
-Wagyu Beef Mini Pies	-Marinated Cocktail Prawn Skewers
-Freshly Made-Pizza Bread- Baby Spinach, -Crumbled Feta & Semi dried Tomato or Garlic & Cheese	-Satay Chicken Skewers
-Spinach & Feta Pastizzi with Tomato Relish	-Tempura Prawns with Garlic Aioli
-Tempura Fish Bites with Garlic Aioli	-Twice cooked Pork Belly Extra (\$1.90pp)
	-Salmon & Cream Cheese on Melba Toast
	-Honey Soy Chicken Skewers
	-Hand wrapped Sushi
	-Chorizo, Bocconcini & Cherry Tomato Caprese
	-Falafel Bites with Tzatziki Dipping Sauce



Fork Dishes

(Selection of Two)

- Wagyu Beef Slider Burger
- Chicken & Aioli Slider Burger
- Karaage Chicken/ crunchy lettuce & Rice with Kewpie and Soy
- Butter Chicken served with Jasmine Rice
- Beef Rendang/ Marsala served with Jasmine Rice
 - Chicken & Chorizo Paella
 - Vegetarian Slider Burger
- Tortellini with Boscaiola Sauce with or without Bacon
- Harissa Roasted Vegetables served with Jasmine Rice
- Creamy Chicken Medallions with a Creamy Brie & Avocado sauce, Topped with Sundried Tomato
 - Nacho Plates
- Maple Bacon chicken with lattice fries



Dinner Party



