



Cocktail Receptions

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| Two Hour | |
| Per person – three hot and three cold canapé selection | \$24 |
| Three Hour | |
| Per person- Five hot and five cold canapé selection | \$32 |
| Four Hour | |
| Per person- Seven hot and seven cold canapé selection | \$40 |
| Additional Hour | |
| Per person | \$10 |
| Individual Pieces | |
| Per piece | \$3 |



Cold Selection

Peking duck pancake rolled with cucumber, spring onion and hoi sin.
 Assorted nori rolls with soy sauce and wasabi mayonnaise.
 Vietnamese rice paper rolls with an Asian dipping sauce
 Roulade of cured salmon, chive crème fraiche and cucumber.
 Semi dried tomato and avocado sourdough crostini.
 Buckwheat blini with smoked salmon and lemon crème fraiche.
 Corn and potato fritters with prawns and dill mayonnaise.
 Herb and garlic pita chips with hummus.
 Sear scallops on potato crisps with pea puree.
 Fresh peeled ocean king prawn with spicy cocktail sauce.
 Glazed strawberry and butter toasted almond tart.

Hot Selection

Mediterranean risotto balls with king island cheddar.
 Balsamic duck and radicchio tartlets.
 Mini Yorkshire pudding with salt crusted rare roast beef.
 Sizzling teriyaki chicken skewer with soy and sesame dipping sauce.
 Salt and peppered squid with roasted garlic aioli.
 Assorted mini quiche.
 Moroccan spiced char-grilled lamb cutlet.
 Goats curd, tomato and basil pizzette.
 Spicy chorizo and mozzarella cheese pizzette.
 Macadamia crusted chicken strips with mango salsa.
 Golden fried spring rolls with coriander and green ginger dipping sauce.
 Vegetable curry samosa with mint yoghurt.

Menu is designed to allow you to create your own canapé list specifically to your events needs.
 Our function co-ordinator will be happy to provide assistance as required.

Optional Extras -Wood fired Turkish bread with a selection of dips including
 Hummus, guacamole and babagnoush – per person \$4

