

Cocktail Menu



Canapes

- Pumpkin, Pea & Sage Arancini with Burnt Butter Mayonnaise (V)
- Chicken, Pine Nut & Brie Filo Parcels (N)
- 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
- Spiced Lamb Meatballs, Mint & Chilli Raita (GF)
- Satay Chicken Skewers, Spiced Peanut Sauce (GF, LF)
- Chilli, Chicken & Lime Empanadas, Whipped Goats Cheese
- House-made Tomato, Olive & Feta Quiche (V)
- Tartlets of Tomato Conserve, Dried Olive & Labna (V, GF)
- Curried Chicken & Toasted Almond Wonton Cups (LF, N)
- House-made Beef & Mushroom Mini Pies (LF)
- Potato, Truffle, Chive & Mozzarella Frittata (V, GF)
- Beef Short-Rib Skewers, Orange & Chipotle Glaze (GF, LF)
- Steamed Pork Dumplings, Shoaxing Dipping Sauce (LF)
- Crisp Lamb Belly, Raddicchio Jam + Baked Parmesan (GF)
- 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
- Shelled King Prawns, Salsa Salmoriglio (GF, LF)
- House-cured Ocean Trout, Chickpea Miso, Japanese Mayonnaise, Crispbread (GF, LF)
- Kaffir Lime Fish Cakes, Soy Mirin Dipping Sauce (GF, LF)
- Cantonese Spiced Scampi Tail, Sushi Rice + Pickled Radish (GF, LF)

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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, Fregola, Tabbouleh & Lemon

Pulled Lamb Slider, Red Cabbage Slaw, Pomegranate Molasses

Braised Beef Cheek, Soba & Vegetable Noodles, Agrodolce (LF)

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, Mascarpone, Berry Coulis & Orange Caramel

Petite Fours Platter (selection of 3)

Chocolate & Whiskey Fudge (GF), Apple & Crème Patissiere Turnovers,

Frangipan Tartlets (GF), Chocolate Walnut Brownie (GF), Baked Cheesecake (GF),

Almond, Coconut & Strawberry Dacquoise (GF)

Add a Grazing Table - \$15 per person

*We can cater to all dietary requirements

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