



MENU

Cocktail Packages

CLASSIC COCKTAIL

Cold Selection

Chicken and seeded mustard filled tartlets.
Vegetarian nori rolls served with pickled ginger, wasabi and soy sauce (V, GF, DF).
Bruschetta of smoked salmon & brie.
Prawn cocktail in a crispy taco shell (GF).
Dukha spiced sourdough in olive oil with smoked chicken.
Triple cheese frittata with roasted capsicum & spring onion (GF).

Hot Selection

Assorted mini party pies (beef & burgundy, chicken & leek, lamb & rosemary).
Homemade cocktail sausage rolls with tomato sauce.
Fish goujons with house made tartar sauce.
Vegetable samosas.
Cocktail chicken satays (GF, DF).
Peking duck spring rolls with Thai style sauce.
Mini assorted quiche.

| | |
|--------------------------------|------------|
| 30 minutes (select 4 items pp) | \$20.50 pp |
| 1 Hour (select 7 items pp) | \$31.20 pp |
| 2 Hour (select 10 items pp) | \$37.10 pp |

DELUXE COCKTAIL

Cold Selection

Seared beef with olive tapenade on toast crisps.
Chicken caesar salad in a crispy taco (GF).
Prosciutto wrapped fresh asparagus (GF, DF).
Smoked salmon rosettes served atop rice cracker biscuits with horseradish cream (GF).
Vegetable rice paper rolls (Vegan, GF, DF).
Local smoked chicken in a lettuce cup with zesty basil pesto.
Feta & zucchini tarts (V).
Coconut & chilli marinated prawn skewer.
Butts smoked kangaroo crostini with seasonal pickle.
Seared Tuna with a dressing of light soy, ginger & mirin (GF, DF).

Hot Selection

Satay chicken skewers with a mild spicy peanut sauce (GF, DF).
Wok fried prawns with a sweet chilli dipping sauce (GF, DF).
Spinach & ricotta filo (V).
Prawn dumplings with coriander and palm sugar dip.
Mini lentil burger with cos lettuce and Tzatziki (V).
Pea & mint and lemon Arancini (Vegan, GF).
Spinach & pine nut falafels with raita. (Vegan upon request)
Tempura prawns (GF, DF).
Mini lamb burgers with rosemary mustard, onion jam and crisp lettuce.

| | |
|--------------------------------|------------|
| 30 minutes (select 4 items pp) | \$26.20 pp |
| 1 Hour (select 7 items pp) | \$38.40 pp |
| 2 Hour (select 10 items pp) | \$44.80 pp |

Please notify our team of any food allergies or intolerances prior to your event.
We reserve the right to substitute ingredients according to seasonal availability.
Our dishes may contain traces of nuts, egg, soy or dairy.
All prices include GST and are subject to change without notice.
A surcharge applies to all Public Holidays.