

COCKTAIL RECEPTION

Cold Canapés

Vietnamese Crabmeat Salad in Rice Paper with Dipping Sauce

Asian Slaw and Roasted Peanut Rice Paper

Salmon, Avocado, Pickle Cucumber Sushi with Wasabi, Soy Ginger Dressing

Avocado, Daikon and Cucumber Sushi with Wasabi, Soy Ginger

Rare Seared Kangaroo, Marsala Cracker, Chutney

Bruschetta with Pea, Cream Cheese and Mint

Adelaide Blue on Rye with Date Tamarind Chutney

Hot and Sour Prawn, Mango Carrot Pickle

Beef Tartare, Smoked Paprika, House Pickles

Ginger Soy Tuna Loin, Apple, Micro Herbs

Mango Cured Salmon, Vanilla Orange Salt

House Cured Duck Ham, Papaya Salad

Hot Canapés

Fried Pork Belly with Apple Chilli Jam

Chicken Dumpling Steamed with Green Onion, Soy, Chilli

Mixed Mushroom and Parmesan Arancini, Truffle Mayonnaise

King Island Beef Pie, Cognac Seeded Mustard

Pork, Apple and Sage Sausage Rolls with Chipotle Relish

Roasted Butternut Squash, Pecorino and Dukkah Pizzette

Tempura Prawn, Basil Lime Dressing

Vegetable Spring Rolls with Sesame Soy Dip

Korean Spiced Lamb Skewers, Rosemary Garlic Yoghurt

Thai Fish Cake, Tamarind Lime Mayonnaise

Aloo Tiki, Date and Tamarind

Gruyère, Sage and Caramelised Onion Tart

Crab Dashi Tart, Tomato Mascarpone

Spiced Barramundi Goujon, Tom Yum Mayonnaise

Polenta Parmesan Bites, Pesto Mayonnaise

Fried Popcorn Chicken, Soy Dipping Sauce

Tandoori Spiced Chicken Skewers, Mint Raita

Indian Samosas, Coriander Chutney

Prices

1 hour duration

Select 4 hot and 4 cold items

\$33.00 per person

1.5 hour duration

Select 6 hot and 4 cold items

\$38.00 per person

2 hour duration

Select 7 hot and 5 cold items

\$44.00 per person

3 hour duration

Select 10 hot and 6 cold items

\$54.00 per person

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Dessert Canapés

\$8.00 per canapé/per person

Spiced Fig Pudding, Verjuice Apples

Dark Chocolate Torte, Biscotti Crumb, Crème De Menthe

Assorted Gelista Ice Cream Cones

Warmed Chocolate Brownie, Salted Caramel Popcorn

Pina Colada: Coconut Panna Cotta, Pineapple Salsa,
Lime Biscotti

Substantial Items

\$12.50 per item/per person

Honey Mustard Chicken, Avocado, Green Papaya, Wonton, Honey
Mustard

Miso Salmon, Apple, Cucumber, Dressing

Corn Chips, Shredded Lamb, Salted Black Beans, Sweet Corn

\$13.50 per item/per person

Soft Shell Crab Slider, Hot Sauce

Fish and Chips, Tartar Sauce, Lemon

Fried Panko Crumbed Chicken Tenderloin

Butter Chicken, Rice

Pulled Beef Brisket, Mustard Pickle Buns

Spinach and Ricotta Cannelloni, Tomato Sauce, Parmesan Cheese

Spiced Lamb Cutlets, Salsa Verde