

# SUBSTANTIAL ITEMS

## Grazing Table

Selection of Local Cured Meats, Olives, Pickles, Breads, Dips, Olive Oil, Dukkah and South Australian Cheeses, Lavosh, Dried Fruits and Nuts

## Coffin Bay Oysters

Freshly Shucked, Fresh Lime, Mignonette-Eschallot, Red Wine Vinegar, Nam Jim

## Sashimi

Selection of Fresh Fish Hand Sliced, Soy Sauce, Wasabi, Pickled Ginger

## Paella

Paprika Chicken, Saffron, Cumin, Onion, Red Capsicum, Peas

## Fish or Salt and Pepper Squid

With Chips and Spicy Mayonnaise

## Tandoori Chicken

Steamed Basmati Rice, Raita

## Mini Slider

Pulled Beef Brisket and Mustard Pickle Buns

## Potato Gnocchi

Roasted Pumpkin, Old Man's Saltbush, House Dukkah

## Spinach and Ricotta Cannelloni

Tomato Sauce, Parmesan Cheese

## BBQ Lamb Cutlets

Salsa Verde

## Make Your Own Fajita

House Spiced Beef, Onion, Fire Roasted Pepper Mix, Selection of Dips and Warm Tortilla

## Interactive Station Option

Should you wish to let your guests enjoy the sights, sounds and aromas of our interactive stations, an additional fee of \$5.00 per person / per station will apply.

(Minimum 50 Guests and 2 Hour Cocktail Package Required For All Interactive Stations)