



# Cocktail Menu

*Minimum of 50 Guests*

Price includes venue hire, catering and room setup (cocktail style), minimum numbers apply

Suggested quantities per person:

- Pre Dinner Drinks (½ hour) - 2 to 3 pieces
- Cocktail Party (1 hour) - 6 pieces
- Cocktail Party (2 hour) - 8 pieces
- Cocktail Party (3 hour) - 10 pieces

## Standard Canapés

### Cold

Chinese BBQ pork and cucumber roll with hoi sin  
 Roasted rare beef in mini dampers with tomato relish  
 Avocado and straw vegetable rice paper wraps with ponzu (V) (GF)  
 Semi dried tomato and feta tarts with ground black pepper (V)  
 Selection of sushi accompanied with pickled ginger and soy  
 Shaved Indian lamb loin on Turkish bread with mango chutney  
 Tempura prawn nori rolls with soy  
 Goats curd and beetroot relish tart with baby cress (V)

### Hot

Baked leek and blue cheese tartlet (V)  
 Tandoori chicken skewers with mint yoghurt (GF)  
 Crispy prawn wrapped in wonton with black vinegar  
 Malaysian chicken skewers with satay sauce (GF)  
 Spinach and pesto arancini with tomato salsa (V)  
 Tempura chicken strips with wasabi mayonnaise  
 Spiced pumpkin fritters with beetroot hummus (V)  
 Mini beef burgers with tomato chutney  
 Thai fish cakes with a cucumber relish  
 Hot and spicy chicken wings with garlic aioli  
 Crispy curry puffs with sweet chilli (V)  
 Mini lamb and rosemary pies

## Mezze and dip platters

Toasted Turkish with baba ganoush, extra virgin olive oil and cashew dukka (V)  
 Beetroot relish with toasted flatbreads (V)  
 Vegetable crudités with avocado dip (V) (GF)



## Deluxe Cocktails

### Cold

- Sydney rock Oysters with kaffir lime & tomato shot (GF)
- Scallop ceviche with grapefruit and coconut salad (GF)
- Peking BBQ duck rolls with cucumber, spring onion and hoi sin sauce
- Hazelnut dukkah crusted lamb loin on parmesan shortbread with Yulla tahini
- Szechwan seared beef fillet with honey and rosemary vinaigrette with pomme pie (GF)
- Salmon tartare on toasted walnut loaf
- Chicken, sun dried tomato, spinach and fetta tart
- Prawn and avocado rice paper roll with ponzu (GF)

### Hot

- Tempura Atlantic salmon with shiso leaf and ponzu dressing
- Caramelized pork belly on a Thai pineapple and mint salad (GF)
- Crispy soy and ginger fried chicken tenderloins with garlic aioli
- Sautéed prawns in chermoula with lime (GF)
- Potato top mini beef and red wine pies with mushy peas
- Grilled lamb skewers with cucumber tzatziki (GF)
- Tempura prawns with chilli and coriander dipping sauce
- Mini chicken burgers with tomato chutney
- Steamed prawn and ginger dumpling with soy & sesame dressing
- Spinach and mushroom Cornish pasty (V)
- Parmesan crusted grilled artichokes with red pepper sauce (V)

### Sweet

- Mini strawberry and vanilla tarts
- Petite pure gelato cones
- Chocolate and pecan brownies
- Spiced mascarpone with biscotti
- Raspberry, chocolate and lemon macarons
- Assorted petite desserts
- Seasonal fruit skewers and honey yoghurt (GF)
- Poached pear and almond tarts
- Spiced chocolate and caramel brulée tarts
- Mini granny smith apple and blueberry tart
- Assorted handcrafted chocolates



## Substantial Items

### Cold

Spicy Thai chicken noodle salad with crispy eschalots

Grilled tuna on a nicoise salad with lemon vinaigrette (GF)

Poached chicken on steamed greens with a chervil and mustard vinaigrette (GF)

Traditional prawn cocktail with crisp iceberg lettuce (GF)

Spanner crab and penne pasta with basil pesto

Smoked chicken Caesar with crisp bacon

### Hot

Salt & pepper squid with crispy noodles and lemon aioli

Forest mushroom and thyme risotto with shaved parmesan (V) (GF)

Beer batter flathead and chips with tartare sauce

Butter chicken on steamed jasmine rice with toasted roti bread (served in pots)

Chickpea curry on steamed jasmine rice with toasted roti bread (served in pots) (V)

All substantial items are served in 8 oz noodle boxes