

Cocktail Menu

Seafood & vegetarian nori sushi served with sweet soya sauce (V-GF)

Spinach & ricotta filo pastries (V)

Tomato & basil bruschetta (V-GF)

Mini petit pies served with tomato & onion jam

(peppered beef, chicken & vegetable, lamb & rosemary)

Australian Angus beef slider, fresh tomato, snow tendril lettuce and relishes

Beetroot & goats cheese tartlets (V)

Mini roasted vegetable frittatas (V)

Indian vegetable samosas (V)

Antipasto cherry tomato & mushroom roasted skewer (V-GF)

Salt & pepper squid with aioli

Smoked salmon roulade, crème fraiche on crostini

Vietnamese vegetarian rice paper rolls with sweet Thai dipping sauce (V-GF)

Mediterranean beef skewers with spicy BBQ sauce

Golden Pumpkin Arancini with bush tomato chutney (V-GF)

Thai beef salad with mint, coriander, lime chilli.

Peking duck, cigar crapes, Hoisin sauce

Dessert canapes

Mini Cannoli alla crema

Sweet fruit & custard tartlets

Petit fours

V=Vegetarian / GF= Gluten Free

Menu subject to seasonal variation. Food allergens including peanuts, tree nuts, milk, eggs, sesame seeds, fish, shellfish, soy, wheat, royal jelly and sulphites are present in our menu items. Allergens may also be present due to unintentional cross-contact during the preparation process and the use of processed ingredients.