

# Cocktail Menu

## CANAPES

### CLASSICS

#### **SYDNEY ROCK OYSTER** GF DF MSC

Elderflower, cucumber, finger lime

#### **PEELED QLD PRAWNS** GF MSC

Lemon myrtle, chilli mayonnaise

#### **SPANNER CRAB TART** MSC

Australian macadamia, fresh peas

#### **WILD MUSHROOM** V

Jaffle of mushroom, truffle, goats cheese

#### **HUNTER VALLEY CHICKEN + CAVIAR** DF

Spiced chicken, caviar

#### **BUSH TOMATO TARTE TATIN** V

Sun dried bush tomato, bush pesto

#### **NSW CHEDDAR CHEESE CROQUETTE** V

Braised leek

#### **ABROHLOS SCALLOPS** DF GF MSC

Scallop, native curry sauce

#### **PORK PASTRY**

Spiced pork, onion, tomato, mustard

#### **TUNA & ROE CONE** DF MSC

Spiced tuna, avocado, salmon roe

#### **RIVERINA LAMB** GF

Lamb kofta, watercress, pine nuts, tzatziki

#### **QLD TIGER PRAWN TOAST** DF MSC

Australian yuzu, sesame

#### **RANGER VALLEY BEEF**

Sliced tenderloin, baguette, truffle mayonnaise

### SUBSTANTIALS

#### **RIVERINA LAMB CUTLET**

Breaded wildfire spiced lamb, cauliflower

#### **QLD KING PRAWN** DF MSC

Kataifi, lemon myrtle mayonnaise

#### **PRAWN AND LOBSTER** MSC

Celery, herb aioli, brioche

#### **SLIDERS**

Chicken Katsu - red cabbage, kewpie mayonnaise

Jack Mac Cheeseburger - beef, cheese, dijon mustard, lettuce, tomato, tomato sauce

Spiced Sweet Potato & Zucchini - rocket, vegan mayonnaise V

### DESSERTS

#### **RASPBERRY** V GF

Raspberry and vanilla hand made chocolate

#### **SALTED CHOCOLATE** V GF

Sea salt and caramel hand made chocolate

#### **PETITE CONES** V

Selection of ice cream and sorbet

#### **LEMON MYRTLE** V DF GF

Marshmallow with Strawberry

**(GF)** Gluten Free, **(DF)** Dairy Free, **(V)** Vegetarian, **(VG)** Vegan, **(H)** Halal, **(MSC)** Sustainably Sourced

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