



Cocktail Function Menu

Canapes 3 pieces per person for \$6.00 or 5 for \$9.00

COLD Canapes

Cold Savouries

Vietnamese Rice Paper Roll- BBQ Pork, Chicken, Vegetarian, Prawn with Thai Dipping Sauce-(GF)

Cherry Tomato, Basil and Bocconcini Skewer (V/GF)

Rare Roast Beef En Croute with Spicy Tomato Chutney (GF Available)

Smoked Salmon En Croute with Citrus Cream Cheese & Black Sesame (GF Available)

House made Chargrilled Vegetable Frittata (V/GF)

Mini Toasts Topped with Diced Tomato, Basil & Red Onion Finished with Balsamic Reduction

(GF available)

Hot Savouries

Arancini- Mushroom & Spinach/ Semi Dried Onion, Leek & Goats Cheese

Thai Ginger & Lemongrass Beef Skewers (GF)

Citrus Herb Marinated Prawn Skewer (GF)

Truss Cherry Tomato, Halloumi & Pumpkin Skewer with Balsamic Reduction (V/GF)

Tofu Skewer Marinated in Homemade Pesto (Vegan/GF)

Cajun Chicken

House Made Mini Quiche- Pumpkin & Feta, Lorraine, Brie & Mushroom

Chargrilled Eggplant & Cherry Tomato, Chorizo & Capsicum

Satay Chicken Skewers (GF)

Tempura Battered Prawn Skewer with Lime Aioli

Party Pies- Moroccan Lamb, Chicken & Leek, Beef

Homemade Sausage Rolls

Homemade Spinach & Ricotta Rolls

Homemade Spring Rolls- Vegetarian

House made Mini Pizza- Salami & Pepperoni, Ham & Pineapple, Margarita,

Mushroom & Thyme, Sundried Tomato & Basil

Substantial Savouries

Pulled Pork & Apple Slaw Sliders

Curried Beef Brioche Slider with Pickles & Homemade Tomato Chutney

Smoked Salmon Roulade Sliders

Mini Noodle Box Filled with Glass Noodles, Poached Chicken, Fresh Salad and Mango, Finished with Thai Dressing (GF)

Mini Noodle Box Filled with Rare Beef, Cucumber, and Tomato, Mixed Leaf Finished with Asian Herbs and Thai Style Dressing (GF)

All menus can be tailored to suit your needs. Please ask!

We would be delighted to help you plan your event. All menus can be tailored to suit your needs. Individual Gluten Free, Vegetarian and other dietary requirements can be catered for. Please notify event team no later than confirmation if you have any requirements. Please ask if you have any questions.

Prices include;

OFF SITE- Staff can be employed for an additional charge \$35 p/h for front of house staff, \$30 p/h for support staff and @\$45 p/h for chefs- Minimum 3 hours