

## COCKTAIL CANAPÉS

### *Cold*

- Kalamata olive sponge, whipped feta, tomato gel, cucumber, olive oil crème
- Shiitake mushroom, miso, lotus root
- Avocado bavarois, roasted sweet pepper, la chinata, black sesame
- Sweet corn panna cotta, young mizuna, cayenne pepper
- Artisan white anchovy, parsley, blistered heirloom tomato, crouton
- Moonlight flat oyster, lemon sorbet, margarita dressing, finger lime caviar
- Prawn and pink lady waldorf, burnt butter vinaigrette
- Tajine spiced tuna loin, pickled cucumber, harissa yoghurt, parsley
- Mandarin pancake, slow roasted duck breast, cucumber, hoi sin
- Open quail sandwich, beetroot, spinach, prosciutto, quail egg
- Wagyu beef tataki, wonton crisp, pickled slaw
- Pork roll, pate, cucumber, carrot, coriander, chilli

### *Hot*

- Confit kipfler, caramelised onion pizetta, taleggio, rosemary
- Gorgonzola dolce, cauliflower, currant, ravioli, walnut foam
- Choux pastry, artichoke, roasted garlic, goat's cheese, pecorino
- Extra virgin olive oil poached ocean trout, beetroot, baby cress, labna
- Nori crusted prawns, coconut and palm sugar dressing
- Caramelised scallop, pancetta and onion ragout, lemon oil
- Salt cod and chorizo croquette, salsa verde
- Sesame smoked chicken, macadamia, lemon zest, celery, Caesar dressing.
- Pork, chive and prawn boudin, rye roll, apple and caper relish
- Baby Philly cheese steak, roasted green peppers, pepper jack cheddar, chipotle dressing
- Lamb wellington, enoki mushroom, bordelaise

### **\$27.00 per guest**

Select 6 items

Suitable for food service duration of up to 1 hour

### **\$34.00 per guest**

Select 8 items

Suitable for food service duration of up to 1 ½ hours

### **\$40.00 per guest**

Select 10 items

Suitable for food service duration of up to 2 hours



## COCKTAIL

### MORE SUBSTANTIAL AND DUDE FOOD

#### *Perfect for Meal Time Events*

- English cheddar, raclette, stilton soufflé, maché, red pepper, sherry vinegar glaze
- Gnocchi, wild mushroom fricassee, dry vermouth and cream reduction
- Vegetable garden, quinoa, pea mousse, young vegetables
- Poached salmon, lemon scented risotto, finger lime beurre blanc, crisp leek
- Tempura soft shell crab, herb salad, nuoc cham
- Coconut chicken salad, mango, macadamia, Vietnamese mint, shallots, palm sugar
- Honey and juniper glazed duck breast, radicchio, orange, chevre
- Pork belly, calamari, green mango salad, peanut caramel
- Slow roasted lamb shoulder, polenta, frisee, pan juices
- Sticky beef cheek, pomme puree, preserved lemon gremolata
- Wagyu beef Carpaccio, horseradish crème, baby mustard cress, caper berries

**\$15.00 per guest**  
Select 2 items

**\$21.00 per guest**  
Select 3 items

**\$26.00 per guest**  
Select 4 items

#### *Dude Food (not just for the blokes)*

- Hereford prime beef sliders, tomato relish, Pepperjack cheddar, pickle
- Crisp fried barramundi wings, coriander, lemongrass and ginger caramel
- Chilli fried shrimp Po Boy, shredded cos, roma tomato, red pepper mayonnaise
- Braised lamb shoulder gyros, garlic sauce, iceberg, tomato, onion
- Piggy in a blanket, bratwurst sausage, prosciutto, puff pastry, tomato and chilli jam
- Poutine, hand cut chips and Maffra cheddar toasted sour dough sandwich, gravy dipping sauce
- King island beef pie floater, pea and ham soup veloute, spiced BBQ sauce
- Pulled pork belly soft taco, avocado, crème fraiche, corn salsa
- Yorkshire Puddings, sticky beef brisket, red wine jus, horseradish cream
- Rice bubble, Panko and parsley crumbed chicken tenderloins, ranch dip

**\$12.00 per guest**  
Select 2 items

**\$17.00 per guest**  
Select 3 items

**\$23.00 per guest**  
Select 4 items



## COCKTAIL

## SWEET BITES

### *Ending on a Sweeter Note*

- Lemon myrtle panna cotta, petite fruit textures
- Pistachio baklava, orange syrup, rosella flower
- The Milk Bar: Cherry Ripe, Snickers, Violet Crumble
- Passionfruit brûlée, watermelon, mint
- Chocolate fudge cake, orange cream, chocolate ganache
- Churros, cinnamon sugar, Valrhona liquid chocolate
- Lemon and pecan pudding, toffee sauce
- Fairy Bread: brioche, mascarpone, orange
- Strawberry injections: Frangelico, Fragola Cielo
- Peach Melba: cubed, smashed meringue, toasted almond, raspberry reduction
- Trio of Cones:
  - Chocolate, Pedro X mousseline
  - Passionfruit curd, burnt Italian meringue
  - Strawberry and Black Sambuca fool, liquorice allsorts

### **\$9.00 per guest**

Select 2 items

### **\$13.00 per guest**

Select 3 items

### **\$16.00 per guest**

Select 4 items

