

## Cocktail menu

2 hours of canapé service (12 pieces per person) - \$30.00 per person + GST  
2½ hours of canapé service (15 pieces per person) - \$35.00 per person + GST  
3 hours of canapé service (18 pieces per person) - \$40.00 per person + GST  
For cocktail parties of 50 guests and over, our Chef is included in the above cost  
Under 50 guests, there is a charge for our Chef of \$150.00 + GST

Sample menu, full menu selection on request

Mini double baked Gruyere cheese soufflé

Butterflied king prawn with lime and fresh herbs

Cauliflower kofta with fresh coconut and mint chutney

Little Yorkshire pudding with shavings of mustard-crusted roast beef and rosemary gravy

Smoked Atlantic salmon on cucumber with Waldorf salad

Tartlet of wilted spinach, honey roasted sweet potato and pumpkin with pepita seeds

Mini chicken tikka skewer with eggplant pickle

Bite-size fish fried with turmeric and fragrant roasted spices

Grilled honey pork fillet on savoury crostoli with pear compote

## Options to enhance to your cocktail menu

Available in conjunction with your cocktail menu

Sample menus, full menu selection on request

### Seafood bar

\$20.00 per person + GST

Whole king prawns and market fresh oysters on a bed of ice lined with banana leaves

Lemon and lime wedges; ginger, soy and shallot sauce; Piri-piri sauce; homemade cocktail sauce

### Substantial stand up dishes

\$15.00 per person + GST

Sliced field mushrooms grilled with parsley, basil and sea salt on saffron soffritto rice

Fillet of barramundi steamed in banana leaf with Balinese curry, lime and spicy tomato sambal, with jasmine rice

Sunday roast - strips of seared beef fillet with roast potatoes and Béarnaise sauce

### BBQ finger food

\$12.00 per person + GST

Lamb fillet marinated in oregano, lemon and olive oil, barbequed in vine leaves

Skewer of caramelised coconut king prawns with green chilli, lime and coriander dressing

Rustic vegetable rissole of zucchini, sweet potato and peas with tomato chutney

### Dessert and cheese canapés

\$7.00 per person + GST

Bite-size fresh coconut pancake with caramelised banana, served warm

Bite-size lavoshe with a selection of cheese, quince paste, muscatels and pear

Tailored menus - we have a large and diverse range of menus and would be happy to design a menu to suit your event

Beverages - we can quote on a beverage package, a 'purchase outright' beverage list or you may prefer to supply your own

Chefs - are included in the menu price unless otherwise stated

Waitstaff - we can provide a quote on waiters for your event

Equipment hire - we can provide a quote on equipment hire for your event eg glassware, bars, cocktail furniture

Styling - we can recommend suppliers for theming, decorations, flowers, entertainment