

## Cocktail menu

Selection of canapés served for a specified duration

2 hours, 12 pieces per person - \$32.50 per person + GST

2½ hours, 15 pieces per person - \$37.50 per person + GST

3 hours, 18 pieces per person - \$42.50 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

Peking duck pancake

Grilled swordfish with salsa verde on mini toast

Smoky eggplant caviar and roasted tomato tartlet with green pepper, lemon and parsley salsa

Market fresh oyster with lime and palm sugar dressing, crispy shallot

Potato and chive griddle cake with red onion confit and sour cream

Shitake mushroom sautéed with ginger and soy

Pan-fried king prawn with roast garlic and flamed capsicum butter

Ricotta, parsley and bacon dumpling with napolitana sauce

Vitello Tonnato in a witlof cup

## Add to your cocktail menu

Seafood grazing tables, substantial items and sweet treats to add to your selected Cocktail Menu

Sample menus

### Seafood bar

3 oysters + 3 prawns per person - \$20.00 per person + GST

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

On the side - fresh lemon and lime wedges; homemade cocktail sauce; Piri-piri sauce; ginger, soy, shallot sauce

### Substantial stand up dishes

\$16.50 per person + GST

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

Chargrilled salmon on a salad of shredded beetroot, snowpea julienne and caramelised walnuts with walnut oil and raspberry vinaigrette

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

### Baby burgers

\$12.75 per person + GST

Baby burger with oregano and garlic lamb fillet, hommos, chargrilled red pepper and rocket

Baby burger with Cajun chicken, jalapeño relish and corn salsa

Baby burger with rustic rissole of zucchini, sweet potato and peas, tomato relish and mixed leaves

### Dessert canapés

\$5.50 per person + GST

Bite-size crepe with blueberry, strawberry and raspberry compote

Mini Belgian chocolate tartlet crowned with Iranian fairy floss

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