



COCKTAIL MENU

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MENU

COLD

SYDNEY ROCK OYSTERS, FINGER LIME & GINGER MIGNONETTE (GF/DF)

FRESH QUEENSLAND BAY PRAWN CUTLETS, LEMON, SPICED COCKTAIL SAUCE (GF/DF)

SALMON CRUDO, PICKLED ENOKI, AVOCADO MOUSSE, COCONUT CHARCOAL LAVOSH
(DF)

GIN & JUNIPER COMPRESSED WATERMELON, AVOCADO CREMA, DUKKAH CRUMB (VG,
GF)

MEZZE SKEWER, BABY BOCCONCINI, CHARGRILLED MEDITERRANEAN VEGETABLES (V,
GF)

MOROCCAN BBQ EGGPLANT, FILO CUP, WHIPPED TAHINI, TOASTED SESAME (VG)

TOMATO AND BURRATA TARTLET, BUSH TOMATO CAVIAR, BASIL OIL (V)

WHIPPED FROMAGE DE CHEVRE TARTLET, ORANGE & SHALLOT JAM, SUNFLOWER
SEEDS (V)

PEKING DUCK CREPES, CUCUMBER, SPRING ONIONS, HOISIN PLUM SAUCE (DF)

GRASS-FED BEEF TATAKI, CARAMELISED SHALLOT, TARO CRISP, HORSERADISH AIOLI
(GF)

YELLOW FIN TUNA SPOON, SESAME CRUST, DASHI MAYO, YUZU PEARLS (GF/DF)



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HOT

WILD MUSHROOM AND TRUFFLED BRIE, SOURDOUGH CROSTINI (V)

WINTER GREENS AND 'CHEEZE' FILO CUPS, COCONUT TZATZIKI (VEGAN)

CACIO E PEPE ARANCINI, CAULIFLOWER PUREE, ALEPPO PEPPER (V)

PEA, MINT & PECORINO CROQUETTE, TRUFFLE AIOLI, LEMON ZEST (V, GF)

CRISPY COCONUT PRAWNS, NAHM JIM DIPPING SAUCE, LIME (DF)

PAN SEARED SCALLOP, WASABI PEA PUREE, TOGARASHI SEASONING (GF/DF)

CUMIN & MINT LAMB KOFTA LOLLIPOPS, PEPITA ROMESCO (GF, DF)

CHICKEN SATAY SKEWERS, YELLOW CURRY PEANUT SAUCE, CORIANDER (GF)

PORK & FENNEL SAUSAGE ROLLS, SMOKED TOMATO RELISH

12 HOUR BRAISED BEEF PARTY PIES, MUSTARD SEED KETCHUP



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FINGER SANDWICHES

DOUBLE SMOKED TURKEY, CRANBERRY & ORANGE JAM, ICEBERG LETTUCE

PEPPER ROASTED BEEF, PICKLES, HORSERADISH AIOLI, ROCKET

FREE RANGE EGG AND CHIVE, DIJON MAYONNAISE, ICEBERG (V)

CUCUMBER AND ZESTY DILL CREAM CHEESE (V)

FREE RANGE CHICKEN WALDORF, APPLE, CELERY, SULTANA, ROCKET

TASMANIAN SMOKED SALMON, HERB CREAM CHEESE, BABY CAPERS, DILL

SUBSTANTIALS

LAMB CUTLETS

DUKKAH CRUSTED LAMB CUTLETS, CAPER & MINT SALSA (GF/DF)

WAGYU BEEF CHEESEBURGER SLIDER

AMERICAN CHEESE, SMOKED TOMATO RELISH, PICKLES, BURGER SAUCE

KING PRAWN ROLL

KING PRAWNS, SMOKY DILL MAYONNAISE, CELERY, BRIOCHE ROLL

CHICKEN KATSU CURRY

SUSHI RICE, PICKLED GINGER, FURIKAKE, KEWPIE

KUNG PAO TOFU

MUSHROOM, ASIAN GREENS, SUSHI RICE, FURIKAKE

PORK BAHN MI

ROASTED PORK BELLY, CRACKLING, PICKLED CARROT & DAIKON, CUCUMBER,
FRESH HERBS

TOFU BAHN MI

GRILLED TOFU, PICKLED CARROT & DAIKON, CUCUMBER, FRESH HERBS



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GRAZING STATIONS

GRAZING STATIONS ARE A GREAT IDEA IF YOU WANT SOMETHING SUBSTANTIAL AFTER THE CANAPÉ FOOD, WHICH CAN CONTINUE FOR SOME TIME OR BE LEFT ONCE THE STAFF HAVE DEPARTED.

INCLUDE:

WHOLE HONEY & MUSTARD GLAZED LEG OF BLACK FOREST HAM

SELECTION OF CURED MEATS INCLUDING ARTISAN SALAMIS, CAPOCOLLO, PROSCIUTTO & MORTADELLA

LOCAL & IMPORTED GOURMET CHEESES WITH QUINCE, HONEYCOMB & GRAPES

SELECTION OF ACCOUTREMENTS INCLUDING CHARRED SEASONAL VEGETABLES, TRUSS CHERRY TOMATOES, BEETROOT HUMMUS, DIPS, MARINATED OLIVES, TOMATILLOS, GUINDILLAS, FRESH FRUITS

SERVED WITH HOUSE BAKED BREADS AND CRACKERS

(VARIOUS DIETARY FRIENDLY ALTERNATIVES CAN BE PROVIDED AT REQUEST)

(GF) DENOTES GLUTEN FREE

(V) DENOTES VEGETARIAN

ANY DIETARY REQUIREMENT CAN BE CATERED FOR WITH NOTICE.