

Cocktail Packages

surcharge 10% applicable if less than 30 persons

Includes Dessert Platter

Choice 1

A choice of five (5) canapés plus dessert
(extra item charged at \$5.00 pp)

Choice 2

A choice of eight (8) canapés plus dessert
(extra selections charged at \$4.50 pp)

Select from the following:

- Prawn En Croute
(king prawn w spinach & herb aioli served on crouton)
- Coconut Prawns
(king prawns in coconut crumb & Thai dipping sauce)
- Light Beer Battered Zucchini Flowers
(stuffed with spinach, ricotta & pine nuts)
- Mini Gourmet Beef & Pepper Pies
- Mini Sausage Rolls
- Mini Curry Puffs
- Crumbed Spicy Chicken Winglets
(honey mustard dipping sauce)
- Spicy Tuscan Meatballs w Marinara Sauce
- Satay Chicken Skewers w Spicy Peanut Sauce (gf)
- Vegetarian Pakora in Chickpea Flour, Raita Dipping Sauce (v, gf)
- Vegetarian Mini Spring Rolls, Sweet Chilli Dipping Sauce (v)
- Vegetarian Crispy Spinach, Ricotta & Pine Nut Pastry Parcels

Desserts

Choose 1 item

- House made Tiramisu
- Limoncello, Raspberry & White Chocolate Trifle
- Eton Mess (Individual Pavlova) (gf)
- Chocolate Brownie w/ Cream Cheese Frosting & Raspberry Topping
- Sicilian Gelato or Sorbet

Gourmet Cocktail Packages

(Surcharge of 10% payable under 30 persons)

Option 1

Choose Any Five Items Plus One Dessert Platter

Option 2

Choose any Six Items plus Dessert Platters
(Extra Items \$5 each)

Cold Canapes

Prawn En Croute

(king tiger prawn with spinach and herb aioli served on crouton)

Tapas Platter of assorted dips served with vegetable crudité (v, gf)

Tartlet of Sugar-Cured Salmon & Dill Crème Fraiche

Prosciutto wrapped Honey Dew or Rock Melon

Selection of Cheese inc. Brie, Blue, Aged Cheddar, Provolone Dolce

Hot Canapes

Tempura Prawns

(king prawns in tempura batter)

Satay Chicken Skewers w/spicy peanut sauce (gf)

Spicy Tuscan Meatballs with Marinara dipping sauce

Spicy Mac & Cheese Balls

Zucchini Flowers filled with spinach, ricotta & pine nuts in light beer batter (v)

Tartlet of Seared Lamb Fillet, Roasted Pumpkin & Chilli Jam

Vegetable Pakora in Besan flour with raita dipping sauce (gf, v)

Pulled Pork Slider w/ red cabbage, mayo, pickle

Beef Slider with American Cheddar, lettuce, tomato relish, pickle

Arancini Quattro Formaggi (four cheese filling) (v)

Individually served Baby Lamb Cutlets with Harissa and Tzatziki dipping sauce

Vegetarian crisp baked spinach, ricotta & pine nut pastry parcels (v)

Roasted mushroom cups filled with tuna, capers, parmesan, capsicum sauce (gf)

Crunchy Salt & Pepper Calamari

Desserts (2 Selections)

Choose One from Each Group

House Made Kahlua Tiramisu

Chocolate Brownie w/ Cream Cheese Frosting & Raspberry Topping

Steamed Plum Pudding w/brandy custard (seasonal)

And

Choice of:

Limoncello, Raspberry & White Chocolate Trifle or

Eton Mess (Individual Pavlova) (gf) or

Sicilian Gelato or Sorbet