



# COCKTAIL MENU



## OPTION THREE \$24 PER PERSON

*(select six dishes)*

*Gourmet open baguettes*

*Tamarind beef cheek or smoked pulled pork sliders*

*Smoked salmon with wasabi hollandaise on sweet potato hash*

*Cajun spiced tiger prawns on mango and avocado salsa*

*Sumac spiced kangaroo skewers with roasted red pepper coulis*

*16 hour braised lamb, Meredith goats feta, tomato sugo, fior de latte pizza*

*Roasted hoisin duck shanks*

*Seared half shell scallops with macadamia nut crust*

*Moroccan lamb kofta balls with creamy baba ganoush*

*Mini vanilla pannacotta topped with berry compote*

## OPTION TWO \$18 PER PERSON

*(select six dishes)*

*Blinis served with gourmet toppings*

*Thai sweet potato soup shooter*

*Gourmet party pie selection*

*Mini Smoked salmon and dill frittata*

*Thai chicken sausage rolls*

*Chimichurri Beef skewers*

*Salt Sichuan and five spice squid with citrus aioli*

*Bruschetta with beetroot puree, grilled chorizo and creamy feta*

*Hot and spicy buffalo wings*

*Prosciutto, crispy potato, garlic confit and rosemary pizza*

## OPTION ONE \$15 PER PERSON

*(select five dishes)*

*Assorted sandwiches*

*Party pies / home made sausage rolls*

*Assorted mini quiches*

*Spicy meatballs with green pepper corn dipping sauce*

*Roasted vegetable frittata with lemon and chive cheese*

*Tandoori chicken skewers severed with tzatziki*

*Traditional style mini bruschetta*

*Bowls of potato wedges with sour cream and sweet chilli sauce*

*Bowls of sweet potato wedges with rosemary and cinnamon sea salt Garlic chicken balls*