



COCKTAIL MENU

WEDDING



\$60 PER PERSON

Please select four cold, four hot, two substantial and two dessert options

COLD

*Roasted vegetable frittata with herbed cheese
Bruschetta with grilled chorizo, beetroot puree & creamy feta
Open baguettes with gourmet fillings
Mini prawn cocktails with Thousand island dressing Wraps – assorted*

HOT

*Thai sweet potato soup shooter finished with coriander oil
Prosciutto, crispy potato, garlic confit & rosemary pizza
Chimichurri beef skewers
Salt, Sichuan pepper & five spice squid with citrus aioli
Thai chicken sausage rolls with tomato relish
Smoked salmon topped with wasabi hollandaise on sweet potato hash
Caramelized onion, thyme & goats cheese tart drizzled with basil pesto
Roast pumpkin & baby spinach arancini balls
Hot & spicy buffalo wings Assorted dumplings*

SUBSTANTIAL

*Smoked pulled pork or Tamarind beef cheek slider
Lamb Rojan Josh with Jasmine rice
Sesame crusted chicken tenderloins with chips and tomato relish
Herb buttered gnocchi with braised leek, roast peppers and chorizo*

PETIT DESSERTS

*Mini vanilla panna-cotta with berry compote
Chocolate jaffa cheesecake with cream & orange segments
Bittersweet chocolate tart with fresh berries
Selection of gourmet filled profiteroles & macaroons*