



## Cocktail Events

*For our 2023 – 2024 event season, menu valid until 30th June 2024*

For all cocktail style events that fall during key meal periods we recommend 9 pieces of food per person, in addition to our grazing station and one substantial food item

### **Grazing Table** *Served on arrival for your guests to graze*

Standard \$750 serves up to 60 guests, in addition to canapes

Extravagant \$1300 for 60 guests or more, in addition to canapes

A Selection of Cheeses - St Duke's Blue Cheese, Dellendale Ocean Brie, Somerset Hill Cheddar, Torndirrup Appenzelle, Quince Paste

Honey baked ham, Prosciutto, German mild Salami, and black pepper Mortadella,

Duck Liver Parfait, Chicken & Pistachio Terrine,

Marinated olives, caperberries, peppadews, panino mix, marinated vegetables,

Grapes, Fresh Fruit and Nuts

Sourdough Ciabatta, Lavosh Crisps, Gourmet and Seeded Crackers

### **Cheeseboard** - \$225 Served on a long wooden Board (Vegetarian) (serves up to 30 guests)

St Duke's Blue Cheese, Dellendale Ocean Brie, Somerset Hill Cheddar, Torndirrup

Appenzelle, Quince Paste, Grapes, Fresh Fruits and Nuts with a Selection of Gourmet & Seeded Crackers

### **Antipasto board** \$225 served on a long wooden board (serves up to 30 guests)

Honey Baked Ham, Prosciutto, German Mild Salami, and Black Pepper Mortadella,

Chicken & Pistachio Terrine, Marinated Olives, Caperberries, Pepper Dews, Marinated Vegetables,

Dellendale Ocean Brie, Torndirrup Appenzelle, Selection of Gourmet & Seeded Crackers



## Canapés

### **Served cold \$6 Each** (Standard)

Smoked Chicken "Waldorf" Waffle Tarts, Walnuts DF

Smoked Salmon Finger Sandwich with Pickled Cucumber Gel NF

Cocktail Prawn Rice Paper Rolls GF DF NF

### **Served cold \$7 Each** (Gold)

Half Shell Oysters, Fresh Lime, Mignonette Dressing, served on Rock Salt GF DF NF

Peking Duck Rice Paper Rolls GF DF NF

Prawn Cocktail & Avocado Mini Cone DF NF

Potato Rosti, Smoked Salmon Rosette, Sour Cream & Chives GF NF

### **Served hot \$6 Each** (Standard)

Grilled Lemon, Ginger & Coriander Prawns GF NF

Crumbed Fish Goujon Tartare Sauce NF

Calamari Twists, Lemon Mayo NF

Chicken Satay Skewers GF DF

Chicken Kara-age Kewpie Mayo, Bulldog Sauce & Scallion NF

Chinese Five Spiced, Twice Cooked Pork Belly GF DF NF

Cocktail Mini Beef Pie, Tomato Relish NF

Cocktail Sausage Rolls, Tomato Relish NF

Moroccan Lamb Meatballs, Yoghurt Drizzle NF

Honey, Soy & Garlic Pork Meatballs DF NF

### **Served hot \$7 Each** (Gold)

Marinated, Grilled Beef Skewers GF DF NF

Wagyu Beef Dumplings, Black Vinegar Dipping Sauce DF NF

Steamed Scallop Har-Gow, Chilli & Soy GF DF NF

Grilled Rosemary Lamb Backstrap, Classic Mint Sauce GF DF NF

Seared Scallop, Star Anise & Soy Butter GF NF



### **Vegetarian \$6 Each** (Standard)

Moroccan Cauliflower, Chilli Jam VEGAN GF NF

Vegetarian Pot Stickers, Black Vinegar Dipping Sauce VEGAN DF NF

Porcini Mushroom Arancini VEGAN GF NF

Mushroom and Appenzelle Tarts V GF NF

### **Vegetarian \$7 Each** (Gold)

Beetroot and Whipped Fetta Cone, Olive Soil and Cress V NF

Aloo Bonda, Tamarind Chutney VEGAN NF

Cocktail Avocado Rice Paper Rolls VEGAN GF NF

Candied Garlic & Fetta Tarts V GF NF

Stuffed Pumpkin Flower v

### **Something Sweet \$6** (Standard)

Chocolate Mousse Tartlets, Strawberry Salsa V GF NF

Sweet Tartlets with Lemon Curd and Crushed Meringue V NF

Nutella Brownie Fingers V GF

### **Something Sweet \$7** (Gold)

Passionfruit Eaton Mess Jars: Vanilla Soil, Lemon Curd, Crushed Meringue, Passionfruit Coulis, Chantilly v

Assorted French Petit Fours v

Selection of Macaroons V GF

### **Sliders & Bao Buns** \$7 each

Classic Beef Slider, Pickle, Onion Jam, Cheese, Tomato Relish NF

Pulled BBQ Chicken Slider, Avocado Mayo NF

Gourmet Vegetarian slider, Portobello Mushroom, Caramelised Onion, Sliced Tomato & Hummus V NF

Pulled Pork Bao, Chipotle Mayo, Asian Slaw NF

Miso Eggplant Bao, Chipotle Mayo, Asian Slaw V NF



## **Substantial Canapé** (served in a food bowl) **\$15 each**

Fish Goujons, Fries, Tartare Sauce NF

Twice Cooked Pork Belly, Asian Slaw GF DF NF

Spiced Sticky Chicken Wings, Sesame Seeds GF DF NF

Moroccan Cauliflower, Tamarind Chutney & Coriander VEGAN GF NF

Thai Green Chicken Curry, Coconut Rice, Fried Shallot GF DF NF

Grilled Miso Glazed Lamb Cutlets GF DF NF

Dietaries:

V=Vegetarian, NF=Nut Free, VE=Vegan, GF=Gluten Free, DF=Dairy Free, VEO= Vegan Option Available, NFO= Nut Free Optional Available

## **Choose a Tailored package to suit your needs (minimum 70 guests)**

Standard \$68 pp **OR** Gold \$74 pp

- 6 x Canapes
- 1 x Slider or Bao Option
- 1 x Substantial Option
- Grazing Table for your guests

Standard \$86 pp **OR** Gold \$95 pp

- 9 x Canapes
- 1 x Slider or Bao Option
- 1 x Substantial Option
- Grazing Table for your guests

Standard \$104 pp **OR** Gold \$115 pp

- 12 x Canapes
- 1 x Slider or Bao Option
- 1 x Substantial Option
- Grazing Table for your guests