



# COCKTAIL FOOD MENUS

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## FUNCTIONS

### **COCKTAIL PACKAGE - \$55 PER PERSON**

8 canapes and 1 substantial item per person

#### **COLD CANAPÉS**

Spinach, herb & ricotta waffle tart, onion jam  
5 Spice pork crostini, caramelised orange  
Prawn ceviche cone, salmon caviar  
Lemongrass chicken & cucumber lavosh

#### **HOT CANAPÉS**

Prosciutto wrapped prawns, béarnaise sauce  
Wild truffled mushroom, ham & goats cheese tart  
Moroccan chicken, potato & spinach bites  
Mascarpone, pumpkin & smoked chickpea filo

#### **SUSTANTIAL ITEM (SELECT ONE)**

One taco from our Taco Station or one Hot Food Bowl (per person)

#### **TACOS**

Pulled beef, guacamole, red onion, mozzarella  
Prawn, chorizo, slaw, chipotle Aioli

#### **HOT FOOD BOWLS**

Crumbed fish goujons, chips, tartare sauce  
Tempura prawns, Asian slaw, soy dressing  
Beef cheek vindaloo, jasmine rice  
Fried squid, melon salsa, wasabi aioli  
Braised lamb Moroccan cous cous, ratatouille, spiced yoghurt  
Roasted pork belly, radish slaw, mustard  
Pumpkin, sundried tomato, spinach risotto, shaved parmesan

### **GRAZING STATION - \$600**

Serves 30

Cold meats – Salami, mortadella, prosciutto  
Olives, artichoke, caper berries, pepper dews  
Brie, manchego, pradera, blue  
Duck liver parfait, quince paste, chutney  
Basil pesto, fresh baked baguette, lavosh crackers, Turkish bread  
Pork & pine nut terrine  
Mixed nuts, muscatels, dried fruit, fresh grapes & strawberries

### **DESSERT PLATTER - \$160 PER PLATTER**

Select 5 items (30 pieces per platter)

Passionfruit & raspberry tartlet  
Vanilla & caramel doughnut  
Mini assorted flavoured eclairs  
Lemon curd cones, coconut mousse, praline  
Mini vanilla slice  
Cheesecake jars  
Salted caramel brownie parfait  
Key lime pie

### **CHEESE PLATTER - \$185 PER PLATTER**

Served on large planks

Manchego, creamy blue and Pradera cheese served with quince paste, nuts, muscatels, strawberries, crackers