



Cocktail Events

For our 2022 – 2023 event season, menu valid until 30th June 2023

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 \$695 serves up to 60 guests, in addition to canapes

Extravagant \$1250 for 60 guests or more, in addition to canapes

A Selection of Cheeses - Stilton blue cheese, South Australia triple cream brie, Margaret River smoked vintage cheddar

Red gum Honeycomb, Quince Paste

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

Duck Liver Parfait, pork & fennel terrine wrapped in speck,

Marinated olives, Caperberries, Pepper Dews, panino mix, marinated Vegetables,

Grapes, Fresh Fruit and Nuts

Sourdough & ciabatta bread, rosemary Lavosh crisps, fleur de sel Grissini, Water Crackers

Cheeseboard - \$195 Served on a long wooden Board (Vegetarian) (serves up to 30 guests)

blue cheese, triple cream brie, smoked vintage cheddar,

Quince Paste, Nut mix, Muscatels, Fresh Fruit

Water crackers & Lavosh crisps

Antipasto board \$195 served on a long wooden board (serves up to 30 guests)

Salami, prosciutto, mortadella, Duck liver parfait, sourdough, crackers

Smoked cheddar, roquefort blue, triple cream brie

Marinated olives and sundried pickled vegetables

Canapés

four items \$22 pp, six items \$32 pp, nine items \$48 pp, twelve items \$64 pp

Additional item selection \$5.50 pp



Served cold

Oysters, Fresh Lime, Mignonette, Rock Salt GF DF NF

Smoked Salmon & Crème Fraiche Mini Cone, Chives NF

Honey Soy Chicken Waffle Tart, Black Sesame Seeds DF NF

Crab "Sandwich" with Cucumber Salsa NF

Cocktail Prawn Rice Paper Rolls GF DF NF

Served hot

Grilled Moroccan Prawns, Minted Yoghurt GF NF

Crumbed Fish Goujon, Preserved Lemon Mayo NF

Calamari Twists, Spiced Tartare Sauce NF

Chicken Satay Skewers GF DF

Teriyaki Beef Skewer GF DF NF

Beef Wagyu Dumplings, Black Vinegar Dipping Sauce DF NF

Steamed Prawn Har Gow, Chilli Oil GF DF NF

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

Twice Cooked Pork Belly, Soy Glaze GF DF NF

Cocktail Mini Beef Pie, Tomato Chutney NF

Grilled Miso Glazed Lamb Cutlets GF DF NF

Potato and Spanish Jamon Croquettes NF

Lamb Kofta, Crushed Pinenuts, Hung Yoghurt NF

Pork and Ginger Meatballs, Sweet Soy GF DF NF

Grilled Marinated Lamb Backstrap, Classic Mint Sauce GF DF NF

Ragu & Green Pea Arancini NF

Vegetarian

Pumpkin Custard Cone, Tamari Granola VEGAN

Porcini Mushroom Arancini VEGAN GF NF

Sundried Tomato & Fetta Tarts V GF NF

Vegetarian Pot stickers, Black Vinegar Dipping Sauce VEGAN DF NF

Cocktail Tofu Rice Paper Rolls VEGAN GF NF

Pop-Corn Cauliflower, Chilli Jam V NF



Something sweet

Churros, Chocolate Dipping Sauce v NF

Selection of Filled Chou-Chous Pastries v

Chocolate Mousse Tartlets, Strawberry Salsa v GF NF

Selection of Flavoured Cheesecakes v

Cocktail Madeleines, Orange and Honey Mascarpone v

Nutella Brownie v GF

Lemon Eaton Mess Jars: Vanilla Soil, Lemon Curd, Crushed Meringue, Fresh Berries v NF

Sliders & Bao Buns \$6.50 each

Classic Beef Slider, Cornichons, Onion Jam, Swiss Cheese, Tomato Relish NF

Vegetarian Slider: Gourmet Vegetarian Patty, 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 \$15 each

Fish Goujons, Shoestring Fries, Tartare Sauce

Braised Beef Brisket, Mash & Chipotle Gravy

Spiced Sticky Chicken Wings, Sesame Seeds GF DF NF

Braised Pork Riblets, House made BBQ Sauce GF DF NF

Torched Tofu, Glass Noodle Salad, Nuoc Cham VEGAN GF NF

Crispy Sweet Potato Wedges, Rosemary Salt VEGAN GF NF

Samosa Chaat: Vegetarian Samosa, Finely Chopped Tomato, Spanish Onion, Coriander, Minted Yoghurt, Tamarind & Date Chutney v NF

Dietaries:

V=Vegetarian, NF=Nut Free, VE=Vegan, GF=Gluten Free, DF=Dairy Free