

COCKTAIL PARTY

2 HOURS
\$42^{PP}

 8 CANAPÉS
PER PERSON

Or
3 HOURS
\$48^{PP}

 8 CANAPÉS PLUS
1 HAND HELD ITEM

Or
4 HOURS
\$58^{PP}

 10 CANAPÉS PLUS
2 HAND HELD ITEMS

Or
5 HOURS
\$69^{PP}

 12 CANAPÉS PLUS
3 HAND HELD ITEMS
AND YOUR CHOICE FROM
THE LATE GRAZING MENU

COLD CANAPÉS

*Additional Cold Canapés
\$4.00 per person*

Freshly shucked Tasmanian oyster with champagne jelly and salmon caviar

Grilled aubergine with polenta, tomato and mozzarella

Poached Queensland prawns with cucumber and chili mint salsa

Rare Wagyu croute with seeded mustard, cornichons and capers

Huon valley smoked salmon with avocado puree on buckwheat blini

Smoked Chicken waldorf

Truffled mushroom tartlet

Heirloom caprese

HOT CANAPÉS

*Additional Hot Canapés
\$4.00 per person*

Seared scallop with fennel puree and crisp pancetta

Pink salt and pepper squid with preserved lemon mayo

Crab samosa with saffron yoghurt

Pumpkin Arancini with basil pesto

Blue eye on skordalia with fennel and orange

Lamb wellington

Warm chicken tartlet with persillade

Twice cooked pork belly with truffled white bean puree and roasted beetroot salsa

DESSERT CANAPÉS

*Additional Dessert Canapés
\$7.00 per person*

Baby waffle cones w a selection of ice creams and sorbets

Mini lemon and lime tarts w citrus salsa

Strawberry and rosewater mini jam donuts

Individual coconut pavlova w fresh whipped cream and mixed berry sauce

A variety of mini cupcakes topped w vanilla, chocolate or fruit icing

HAND HELD MENU

*Additional Hand Held Item
\$7.00 per person*

Green Thai chicken curry w steamed jasmine rice

Smoked duck salad w du puy lentils, vichy carrots, toasted hazelnut and tarragon dressing

Mini Asian noodle boxes hokkien noodles w chicken or prawns

Pumpkin gnocchi w three cheese sauce, baby spinach and pine nuts (v)

Wild mushroom, mascarpone and thyme risotto, crisp spinach leaves and parmesan oil (v)

Crisp skinned barramundi, Vietnamese slaw and chili caramel dressing

Fish and chips Deep fried flat head tails w rosemary salted fries and garlic, saffron and chili rouille

LATE GRAZING MENU

*Additional Late Grazing Item
\$8.50 per person*

Served after 10pm, Only available with \$69 package

A variety of **oven baked gourmet pizzas and savory breads**

Lamb and mustard seed sausage rolls w tomato relish

Cheese platter – various imported blue, brie and smoked cheeses served with crackers, fruit chutney, mixed nuts and fresh fruit

Optional - Café service A selection of teas and percolated coffees served by our professional barista