



Cocktail menus

The Chef's Special \$50 per guest

- Freshly shucked rock oysters with lemon & lime wedges
- Lamb skewers marinated in rosemary, garlic & lemon
- Mini spring rolls with sweet chili
- Cajun spiced calamari with lime and chili aioli
- Tandoori chicken pizzette with cucumber and mint yogurt
- Assorted sushi and sashimi
- Mexican enchilada bites with guacamole sauce
- Breaded chicken pieces with garlic aioli
- Lentil and vegetable cocktail samosas with mango chutney
- Steamed chicken and lemongrass wontons

Custom Finger Food Menus

Please chose from the following 3 groups (minimum order \$48pp)

Group 1 \$4 per item, per guest

- Mini spring rolls with sweet chili
- Steamed prawn and ginger wontons
- Steamed chicken and lemongrass wontons
- Mexican enchilada bites with guacamole sauce
- Lentil and vegetable cocktail samosas with mango chutney
- Roma tomato salsa tart with baby bocconcini
- Thai style vegetarian curry puffs
- Thai fish cakes with sweet chilli
- BBQ spicy beef chipolatas
- Assorted petite pies
- Tomato and basil bruschetta

Group 2 \$5 per item, per guest

- Chicken Madras Cocktail Samosas
- Caramelised onion and parmesan tarts

- Thai green chicken curry puffs with sweet chutney
- Mini bacon, spinach and smoked salmon quiches
- Oven roasted tomato, goats cheese & olive biscuit
- Tandoori chicken pizzette with cucumber and mint yogurt
- Mini tart cases with smoked salmon, avocado and crème fraiche
- Chicken skewers with lemongrass dipping sauce
- Lamb skewers marinated in rosemary, garlic & lemon
- Mediterranean vegetable tarts with Greek feta
- Cajun spiced calamari with lime and chili aioli
- Lamb kofta meatballs with yogurt dressing
- Beef skewers with beetroot dipping sauce
- Individual Lemon chicken risotto
- Breaded chicken pieces with Garlic aioli

Group 3 \$6 per item, per guest

- Assorted sushi and sashimi
- BBQ octopus in Asian spices
- Smoked salmon and avocado pillows with fresh dill
- Salmon skewers marinated in lemongrass and basil
- Thai beef salad served with coriander and bean shoots
- Bamboo skewered prawns with lemongrass and lime leaves
- Peking wraps with cucumber, shallots and hoisin sauce
- Seared scallops served in spoon with butter & herb sauce
- Freshly shucked rock oysters with lemon & lime wedges
- Tempura Prawns with sweet chili mayonnaise
- Fish and chips served in mini tucker boxes