



COCKTAIL PARTY TIME

YOUR VENUE, OUR FOOD

CANAPES

COLD OPTIONS

BBQ CORN TOSTADAS (GF/VG)	\$3.2
COCKTAIL RICE PAPER ROLLS <i>PRAWN, PORK, VEGO, GREEN APPLE</i>	\$4.8
ASSORTED SUSHI CONES	\$5.2
CAESER SALAD WONTON CUPS <i>WITH CHICKEN (+0.60)</i> <i>WITH PRAWN (+1.2)</i>	\$5.5
FRESH PEELED PRAWNS <i>SERVED WITH DILL MAYONNAISE</i>	\$5.8
CAPRESE BITES (GF) <i>PROSCIUTTO WRAPPED TOMATO, BOCCINCINI & BASIL</i>	\$5.8
OYSTERS (GF) <i>NATURAL OR SOY & LIME VINAIGRETTE</i>	\$5.8
LEMONGRASS CHICKEN <i>IN THAI COCONUT PANCAKE</i>	\$5.8
SWEETCORN BLINI <i>WITH SMOKED SALMON & DILL CREME FRAICHE</i>	\$5.8
TUNA SASHIMI TOSTADITOS (GF)	\$6.0
RARE ROASTED BEEF ROLL <i>WITH MUSTARD & CARAMELISED ONION</i>	\$6.2
SPICY PRAWN BRIOCHE ROLL	\$6.7
CHICKEN & CELERY SANDWICHES <i>4 POINTS OR 2 FINGERS</i>	\$8.5

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HOT OPTIONS

TRADITIONAL SAUSAGE ROLLS	\$2.8
COCKTAIL PIES <i>BEEF, BURGUNDY & MUSHROOM</i> <i>CHICKEN & LEEK</i> <i>ROASTED QUAIL, THYME & VERJUS (+0.30)</i>	\$4.2
SAVOURY TARTS <i>CHORIZO & ROASTED PEPPER</i> <i>TOMATO, BOCCINCINI & BASIL</i>	\$4.5
ARANCINI <i>PUMPKIN & SAGE</i> <i>TRUFFLED LEEK</i>	\$4.5
SEARED SCALLOP <i>ON CAULIFLOWER PUREE</i>	\$5.5
FILO CIGAR <i>FILLED WITH MIDDLE EASTERN LAMB</i>	\$5.8
CHICKEN QUISADILLA <i>WITH CAPSICUM, CORN & CHIPOTLE</i>	\$6.0
MINI PIZZAS <i>ROASTED ZUCCHINI & FETA</i> <i>SHREDDED LAMB & POMEGRANATE</i>	\$6.2
PEKING DUCK PANCAKES <i>WITH HOI SIN, SPRING ONION & CUCUMBER</i>	\$6.2
MINI BEEF BURGERS <i>WITH RELISH, DILL PICKLE & CHEESE</i>	\$6.2
MINI JAFFLES <i>CHORIZO, MANCHEGO & CHILLI</i> <i>REUBEN ON RYE</i> <i>SPINACH & MUSHROOM</i>	\$6.2

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SUBSTANTIAL OPTIONS

SKEWERS (GF) <i>PRAWN & CORIANDER</i> <i>SATAY BEEF & SPRING ONION</i>	\$6.5
GRILLED LAMB CUTLETS (GF) <i>WITH ROSEMARY, SEA SALT & MINTED YOGHURT</i>	\$9.5
SAN CHOY BAU <i>GINGER PORK OR CHICKEN, CORIANDER, WATER</i> <i>CHESTNUTS & CHILLI,</i>	\$9.5
RIGATONI BOWL <i>PORK, FENNEL, TOMATO & PARMESAN</i>	\$14
SPICED LAMB SHOULDER (GF) <i>ON A BED OF MASH</i>	\$14
BAKED SALMON POKE BOWLS (GF) <i>RICE, AVOCADO, EDAMAME, CABBAGE</i>	\$14
CHARCUTERIE PLATTERS <i>ASSORTED MEATS, CHEESE, DIPS, ROASTED</i> <i>VEGETABLES, OLIVES & CRACKERS</i>	\$150
5KG GLAZED HAM SERVED WITH DINNER ROLLS & DIJON	\$250
1KG WHEELS OF CHEESE <i>SERVED WITH ASSORTED CRACKERS,</i> <i>QUINCE PASTE & DRIED FRUIT</i>	
<i>TRIPLE CREAM BRIE</i>	\$90
<i>FRENCH TRIPLE CREAM BRIE</i>	\$150
<i>CHEDDAR</i>	\$90



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SWEET OPTIONS

CANAPE SIZE SWEET ITEMS;

\$4.2

PASSIONFRUIT TART
LEMON TART
CHOCO BROWNIE
BAKED RHUBARB & CREAM

MINI CUPCAKES

\$5.5

- *PISTACHIO RASPBERRY TEACAKE*
- *COFFEE & HAZELNUT TORTE*
- *BERRY VELVET TEACAKE*
- *VANILLA*

SEASONAL FRUIT PLATTER

\$100

TERMS & CONDITIONS

MINIMUM SPENDS APPLY EXCLUSIVE OF STAFF;

- **MONDAY - THURSDAY; \$800 + GST**
- **FRIDAY - SUNDAY; \$1,500 + GST**
- **FRIDAY - SUNDAY DURING NOVEMBER/DECEMBER
\$2,000 + GST**

STAFF COSTS

- **\$55 PER STAFF MEMBER PER HOUR (MIN 4 HOURS EACH)**
- **2 X STAFF ARE REQUIRED FOR UP TO 50 PEOPLE**
- **AN ADDITIONAL STAFF MEMBER IS REQUIRED FOR EVERY 50 PEOPLE THEREAFTER**

ALL PRICES ARE EXCLUSIVE OF GST