



### COLD SELECTION

- Grilled Asparagus wrapped in Pancetta with Rouille
- Spring Onion & Coriander Corn Muffins with Olive Oil Butter
- Caramelised Onion & Goats Cheese Parmier
- Roast Tomato, Feta & Olive Tartlets
- Seafood & Vegetarian Sushi
- Smoked Salmon & Crème Fraiche Mini Eclairs
- Oysters with Shallot, Pepper & Cabernet Verjuice Dressing
- Seared Tuna on Sushi Rice with Wakame Salad
- Butter Pastry Discs with Tandoori Chicken & Raita
- Breasola (air dried beef) on Ciabatta Crostini with Caper & Anchovy Mascarpone
- Peking Chicken Pancakes with Hoi Sin Sauce

### HOT SELECTION

- Vegetarian Spring Rolls
  - Mini Leek & Mushroom Quiche
  - Spicy Peanut & Potato Cakes with Tamarind Tomato Relish
  - Steamed Pork Shumai with Smokey Chilli Sauce
  - Rendang Chicken Wingies
  - Chicken Steamed Buns with Nonya Peanut Sauce
  - Flathead Goujons in Lemon, Lime & Chilli Crumb with Aioli\*
  - Char Sui Pork Satays
  - Bacon, Onion & Dill Piroshki
  - Beef Satays
  - Tuscan Lamb Pies
  - Crunchy Chip Cones with White Balsamic & Sea Salt
- \*(add \$2 per person)

### SWEETS

- Mini Choc Éclairs
- Lemon Meringue Pielettes
- Brie & Strawberries on Almond Bread
- Medlow Jube & Macadamia Rocky Road
- Valrhona Chocolate Freckle Tarts

### OPTIONAL EXTRAS

Served in individual boxes  
(Available with purchase of a cocktail package only)

- Salt & Pepper Squid with Chips
- Butter Chicken on Rice Pilaf
- Grilled Lamb on Greek Salad
- Chickpea Crumbed Cauliflower with Yoghurt Feta Sauce
- Prawn & Chicken Fried Rice

### PRICES

Choice of 5 (approx 30 mins) **\$19.50pp**  
Choice of 7 (approx 60 mins) **\$26.90pp**  
Optional Extras (each item) **\$5.90pp**

### COCKTAIL DINNER

Choice of 10 (approx 90 mins) **\$39.50pp**  
Also includes a selection of breads, premium cheeses & sliced seasonal fruits