

Cocktail Styled Menu

½ hour- Only available with dinner package-\$22 choice of 3 canapés, hot or cold

1 hour - \$35 per person, choice of 6 canapés, hot or cold

2 hours - \$45 per person, choice of 6 canapés, hot or cold

Cold canape selection

Goats cheese, red grape, pistachio truffle
Prawn salad with baby capers, dill, red onion, citrus aioli on melba toast
Prosciutto roulade with Danish feta and herbs on rye crouton
Sundried tomato tartlet with Kalamata olives, feta & chives
Moroccan spiced lamb with eggplant caviar, crisp crostini
Smoked salmon with baby capers, red onion, chervil, filo cup
Nori crusted yellow fin tuna with wasabi mayonnaise
Za'atar chicken salad with roasted pine nuts, coriander, filo cup
Double brie cheese with quince paste, blueberry, toasted walnuts, crostini
Salmon tartare with coriander, pickled ginger, sesame oil & crostini
Peking duck salad with shallots, black sesame, coriander & hoisin glaze

Hot canape selection

Crispy prawns with sweet chilli sauce
Butternut squash veloute shooters with croutons
Mini beef wellington with red wine jus
Chicken & prawn wonton with sweet & sour sauce
Hot Shott Beef sliders with aged cheddar & homemade ketchup
Chicken skewers with peanut sauce
Spinach and ricotta filo parcels
Curried lamb samosas with tzatziki
Vegetable spring rolls with sweet soy
Assorted mini quiche with tomato chilli jam
Parmesan and olive Arancini with roasted garlic sauce



Fork & walk substantial canape selection- Additional \$14 p/p- choice of 2

These canapes are larger in size and more filling, a great addition if you are not planning a sit down dinner. They are served in bento boxes so your guests can eat and mingle with ease.

Penne pasta with slow roasted vine tomato, olives & feta Butter chicken with saffron basmati rice Beef Teriyaki stir fry with hokkien noddles Tempura whiting fillets with fries & citrus aioli Salt & pepper squid with fries & dill mayonnaise Braised pork belly with mashed potato & onion jam

Static stations- Additional \$14 p/p

These stations are beautifully set up in the room for your guests to graze on at their own leisure.

Cheese Selection

Selection of local and international cheeses, fresh and dry fruits, chutneys, selection of crackers, breads and toasted nuts

Antipasti Selection

Assorted cured, smoked and preserved meats, Mediterranean grilled vegetables, marinated olives, cheese, pickles, mustard, dips, selection of crusty breads and crackers

Sushi Selection

Selection of assorted sushi with wasabi, pickled ginger and soy sauce

Dips and Crudities

Turkish bread, sourdough, flat bread with hummus, tzatziki and guacamole. Selection of seasonal fresh vegetables.