

# Cocktail Menu

## Savoury Items

- Mini pies, pasties & sausage rolls with Beerenberg tomato sauce
- Panko crumbed prawns with citrus aioli
- Chefs petite vegetarian pizza (V)
- Chefs petite meat pizza
- Vegetarian spring roll with house-made sweet chili sauce (VE)
- Pumpkin & almond samosas with raita (VEO)
- Empanada, sweet potato & cashew with raita (VEO)
- Vegan sushi selection (VE, GF)
- Butter chicken skewer with raita (GF)
- Salsa verde prawn skewers (GF, DF)
- Salsa verde pickled tofu (VE)
- Pumpkin & fetta arancini (V)
- Traditional bruschetta (VE,GFO)
- Pork belly slider with Asian slaw
- Vegetable pakoras with mango chutney (VE, GF)



## Dessert Items

- Chocolate brownie bites with caramel and banana (V)
- Mango mousse with kiwi compote and macadamia praline (V,GF)
- Coffee cream profiteroles with a dark chocolate coating (V)

*\*Menu items may change due to seasonal availability.  
Dietary requirements will be catered for with prior notice*

## Pricing

Choose 6 items (savoury)	\$30pp
Choose 8 items (savoury + sweet)	\$38pp
Choose 10 items (savoury + sweet)	\$42pp
Additional items	\$5pp

*\*pricing valid until 31st December 2022*

# Sit Down Menu

## Set Entree

Traditional antipasto with cured meats, olives, fetta, roast peppers, croutons and grissini bread sticks

## Main Course

*choice of 2 mains for alternate drop*

250gm char-grilled sirloin with mash potato, broccolini and a peppered shiraz jus [GF]

Crispy skin barramundi on rocket, roast mushroom, olives, onion, almond slivers and finished with a red pepper tapenade and lemon oil [GF]

Slate seared chicken breast on buttered cous cous and finished with tomato relish

Curried quinoa and kale salad with tandoori cauliflower, broccoli, ginger and garlic roasted pumpkin, cherry tomatoes, almond slivers with an orange balsamic dressing [VG]

## Set Dessert

Double chocolate brownie with a malt whipped cream, caramel sauce, strawberries and toasted peanuts

**Option 1** \$35pp

*Served with Bread rolls and butter*

Alternate drop of 2 Main Courses

**Option 2** \$50pp

*Served with Bread rolls and butter*

Set Entrees

Alternate drop of 2 Main Courses

**Option 3** \$60pp

*Served with Bread rolls and butter*

Set Entrees

Alternate drop of 2 Main Courses

Set Dessert

### Optional Extras

Add an extra main to your selection \$10pp

Chefs selection of platters on arrival \$15pp

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# Grazing Menu

## Grazing Table

*(min 50 people)*

Dips with crudités & lavosh  
Cured meats, prosciutto, salami, ham  
Frittata with basil pesto  
Olives, fetta & red peppers  
Smoked salmon, crackers & herb aioli  
Rare beef, en croutes & hot English aioli  
Spiced smashed avocado, crostini w pickled tofu & red onion  
Mini prawn cocktails w wasabi thousand island dressing & summer greens  
Mini cheese & chive cob loaves  
Citrus chorizo & smoked chicken salad bowls  
Nuts & bolts trail mix  
Cheddar, blue cheese & brie w quince paste & lavosh

Fruit cocktail skewers  
Lemon & passionfruit cheesecake  
Dark chocolate brownie bites with white chocolate & strawberry sauce  
Chocolate dipped strawberries



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Grazing Table	\$35pp
Dips Board	\$125
Antipasto Board	\$200
Cheese Board	\$150
Dessert Board	\$150

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## Grazing Boards *(feeds 10-15 people each)*

### Dips

3 x house-made dips, cheese and chive mini cob loaves, crudities & chargrilled assorted bread

### Antipasto

Ham, salami, prosciutto, twiggy sticks, kabana, marinated olives, lemon & chili fetta, chargrilled artichokes, fire-roasted red peppers, sun-dried tomatoes served with assorted bread.

### Cheese

Aged cheddar, creamy double brie, King blue vein, espresso goats curd, muscatels, lavosh, quince paste, strawberries, grapes, served with assorted croutons & crackers.

### Dessert

Chocolate-dipped strawberries, fruit cocktail skewers, dark chocolate brownie with white chocolate & raspberries, smashed mango pavlova, lemon & passionfruit cheesecake.