



## **COCKTAIL MENU**

### **Cold selections**

Oysters served on pickled cucumber, lemon mayonnaise, salmon roe  
Salmon tartare in a cone with sweet red onion crème fraiche  
Rare roast beef on bilini, horseradish mayonnaise, pickled red onion  
Selection of sushi, hand formed and rolls  
Prawn rice paper rolls with sweet, sour, salty dipping sauce  
Eggplant caponata, bocconcini, lemon dressed rocket, red capsicum scordalia, piadina bread  
Parmesan panna-cotta with tomato salsa and crisp olive wafer  
Tomato, basil & ricotta bruschetta, balsamic glaze  
Beetroot, orange and goats cheese tartlets  
Antipasto platters full of marinated vegetables, olives, salami, zucchini fritters, selection of bread

### **Hot selections**

American style pulled pork sliders  
Beef and prosciutto burgers, with herbed oyster emulsion  
Duck, thyme & orange crepes  
Duck & prawn spring rolls, sweet, sour, salty dipping sauce  
Lentil and vegetable samosa, tomato kasundi  
Prawn empanadas, spiced roasted capsicum sauce  
Baked lamb borek pastries  
Chicken, bacon & vegetable pies  
Mini calzone filled with olive, salami, tomato, basil

### **Served in a box**

Thai beef salad  
Prawn Pad Thai  
Chicken and chorizo paella  
Vietnamese chicken coleslaw  
Roasted pork belly, cabbage & apple salad; candied walnuts, rhubarb and ginger sauce  
Crispy five spiced calamari with rocket and citrus salad

## **Price**

\$45 per person (GST Excl) for seven menu items of your choice

Additional menu items \$6 (GST Excl) per person

These prices **include** :

1. Use of and clearing/cleaning of all platters, cutlery, crockery, salt & pepper shakers, paper serviettes.
2. Full food wait staffing for the food service period.

**Note:** Venue set up is the responsibility of the client. These prices do not include any hire, set up, clearing & cleaning of tables, chairs, table cloths, table decorations, glass ware.

Glassware and bar staff can be hired by prior arrangement.

## **Terms & Conditions**

**To confirm your booking** a \$500 deposit is required.

**Final Numbers** attending the function are required no less than 2 weeks prior to your event date and must be paid for.

Please note when booking bands, DJs, photographers or celebrants a **crew meal charge** is applicable at \$25 per crew member. This must be notified at time of advising final numbers.

**All function accounts** must be paid in full upon receipt of invoice based on received final numbers. If payment is not received at this time we reserve the right to withdraw our catering services.

**Menu selection** must be confirmed no less than 2 weeks prior to your event date.

Menu items are subject to **seasonal availability**.

**In the event of cancellation** the following terms are applicable:

- Over 3 months prior notice, your deposit will not be refunded but can be transferred to another date (availability dependant)
- Under 3 months notice, no deposit will be refunded and 50% of the full cost of the function is to be paid
- Under 1 month notice, no deposit will be refunded and 80% of the full cost of the function is to be paid
- Under 1 week notice, no deposit will be refunded and the full cost of the function is to be paid