



## 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

### 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  
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  
Crispy five spiced calamari with rocket and citrus salad