



## COCKTAIL MENU

### Cold selections

Oysters served on pickled cucumber, lemon mayonnaise, salmon roe  
Salmon tartare in a savoury cone, crème fraiche, sweet red onion jam  
Rare roast beef on bilini, horseradish mayonnaise, pickled red onion  
Selection of sushi, hand formed & rolls  
Prawn rice paper rolls with sweet, sour, salty dipping sauce  
Eggplant caponata, bocconcini, lemon dressed rocket, red capsicum scordalia,  
piadina bread  
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  
Chicken empanadas, spiced roasted capsicum sauce  
Beef & porcini mushroom mini pie, homemade tomato sauce  
Mini Reuben sandwich; pastrami, swiss cheese, sauerkraut, russian dressing  
Baked lamb borek pastries  
Mini calzone filled with olive, salami, tomato, basil  
Grilled scallop, corn salsa, coriander dressing  
Lamb koftas, garlic, rosemary & lemon yoghurt  
Crumbed prawn po-boy

### Served in a box

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