

Cocktail Party Menu

Cold Hors D'oeuvres

Wagu Beef Tartlet with Bush Tomato, Pesto, Persian Feta and Kalamata Cream **\$3.00**

Tasmanian Smoked Salmon Crepe Mille Feuille with Horseradish & Dill Crème Fraiche **\$3.00**

Black Sesame Crusted Seared Tuna on Wakame **\$3.50**

Chili Jam Beef Fillet & Prosciutto with Asian Pesto Dip **\$3.95**

Assorted Turkish Bread Canapés **\$2.75**

King Fish Sashimi on Miso Rice **\$3.95 G**

Vietnamese Rice Paper Rolls with Slow Baked Pork Neck and Sweet Chili **\$3.95 G**

Pacific Oyster Shooters with Piquant Roma Tomato & Lime Salsa & Rye Bread **\$3.95**

Grilled Polenta with Basil & Sundried Tomato, Smoked Chicken Breast and Pine nut Pesto **\$3.50**

Sushi Allsorts with Assorted Pickles & Soya (2 pieces per serve) **\$3.00 G V Vg**

Hot Hors D'oeuvres

Caramelized Onion & Feta Filo Tartlets with Kalamata Olive Dip **\$3.30 V**

Vegetable Knori Spring Rolls with Sweet Chili Dip **\$2.50 V**

Peking Duck Wontons with Plum and Ginger Sauce **\$3.30**

Spinach and Feta Risotto Croquettes or Spinach and Feta Pinwheels with Tomato Chutney **\$3.30 V**

Sweet Pork Belly, Roasted Peanuts on Crispy Wontons **\$3.30**

Crab Net Spring Roll with Lemon Pepper Dip **\$3.30**

Coconut Crusted Prawns with Tamarind & Lime Sauce (2 each) **\$4.25**

Mini Pizza Pepperoni and Margherita **\$3.30 V**

Sweet Potato, Cashew and Basil Money Bags with Mango Chutney **\$2.75 V**

Panko Prawn Cutlets with Garlic Aioli **\$2.75**

Beef and Red Wine or Moroccan Lamb Mini Pies with Mustard Dip or Tomato Sauce **\$3.95**

Thai Fish Cakes with Lime Yoghurt Dip **\$3.00**

BBQ Chicken Kebabs with Smokey BBQ Sauce **\$3.50**

Vegetable Samosas with Cucumber Nigella Yoghurt **\$3.30 V**

Chinese Chili Meatball with Red Pepper and Tomato Dip **\$2.75**

Cocktail Beef Sausage Rolls with Tomato Sauce **\$2.50**

After Hors D'oeuvres

Chocolate Coated Sorbet Ice cream Bon Bons **\$3.50 each V G**

(Minimum 24 Pieces and two varieties offered)

Mango, Raspberry and White Chocolate Macadamia Nut are some of the flavors'