

cocktail receptions

~ nibbles ~

Selection of Chips, Nuts and Olives on scatter tables

\$4.00 per person

~ mezze platters ~

Mexican salsa, sour cream, our own olive tapenade and guacamole dips served with spicy corn chips, assorted tappas and beetroot cheese straws

\$7.00 per person

~ canapé selections ~

~ menu 1 ~

1 each of the following

Garlic Chicken Bites
Vegetarian Spring Rolls and Samosa
Assorted Mini Pies
Petite Vegetarian Pizza
Tempura Battered Fish Cocktails

\$12.50 per person

~ menu 2 ~

Chefs selection of hot and cold cocktails

Let our chef create a special reception just for you with inspiration of the day

4 pieces per person	\$14.00 per person
6 pieces per person	\$19.00 per person
8 pieces per person	\$24.00 per person

~ menu 3 ~

Create your own unique reception

Select any 5 cocktails from the list below for \$18.00 per person

(recommended for 1 ½ hours)

Additional pieces at \$3.00 per person

Catering
menus for every occasion

~ hot canapé

Lemon scented chicken skewers (GF)

Tempura battered prawn tails

Pistachio and cracked pepper crumbed scallops

Chinese barbecue pork spare ribs

Labna filled mushroom caps (GF) (V)

Today's soup in demi tasse

Petite tartlet of our own beetroot relish with with goat cheese feta (V)

Assorted petite quiche (V) or (NV)

Assorted mini gourmet pies and sausage rolls

Middle Eastern lamb kebabs with yoghurt (GF)

Chicken kiev nuggets

Our own pork and prawn dim sum

Tempura vegetables

Salt and pepper squid

~ cold canapé

Roast lamb with our own tomato relish

Crystal bay prawn on lemon myrtle aioli

Marinated Tasmanian sea scallops with palm sugar dressing (GF)

Double smoked ham and Camembert

Chilled roast beef with mustard seed cream cheese

Peking duck salad in crisp won ton

Smoked salmon on chilli crouton with horseradish mayonnaise (V)

Hickory smoked tomato with Merideth feta and avocado

Natural oyster with tomato salsa and wasabi caviar (V) (GF)

Prosciutto wrapped asparagus (GF)

Chilled Thai crab cakes with palm sugar chilli dipping sauce

~ cocktail reception enhancement ~

~ carving stations (min 40 pax) ~

Available only as an addition to any cocktail reception

carving station set up in the function room with a chef carving either...

~ Whole Poached Snapper ~

Chilled and marinated poached snapper served from the bone onto herbed crouton with an array of condiments including Horseradish cream, cornishons, capers, red onion, lemon and fresh milled pepper

or

~ Roast Beef Tenderloin ~

roasted rare and carved onto mini toasted baguettes and brioche buns and dressed with an array of condiments such as imported Dijon Mustard, Béarnaise sauce, homemade tomato relish and onion marmalade

or

~ Asian Duck Pancake ~

Mandarin style pancake with sesame scented duck, shallot and hoi sin sauce,, rolled for you by our Chefs

or

~ Cheese Buffet ~

A self serve cheese station featuring award winning Australian cheese presented with a wide array of crisp breads, fresh breads, fruits and condiments

\$10.00 Per person