

COCKTAIL MENU 2

\$70.00pp Inc GST (Minimum of 20 Guests)

Choice of 8 items (including only one item marked *)

Crepes with Smoked Salmon, Cream Cheese & Snow Pea Shoots
Fresh Vietnamese Rice Paper Rolls with Dipping Sauce
Garlic Infused Prawns with Green Mango & Macadamia Nut Salad
Freshly Shucked Rock Oyster with Eschallot Vinegar
Soya Cured Tuna on Fried Egg Noodle with Wasabi Cream
Tartlet of Pumpkin & Tomato with a Mint & Coriander Raita
Wholemeal Pancake with Roast Duck, Shallot & Cucumber
Tibetan Pancake with Tandoor Chicken & Scented Yoghurt

Warmed Goats Cheese Tartlets with Capsicum & Chervil
Char Grilled Mini Beef Medallions en Croute with Wasabi Mustard
Warmed Potato Cake with Salmon Tartar
Steamed Vegetable Dumplings with Black Vinegar
Thai Fish Cakes with Dipping Sauce
Baby Chicken Burgers with Baba Ghanoush & Tomato Relish
Japanese Sesame Rice Balls with Sweet Chilli Sauce
Steamed Chinese Dumpling of Pork, Prawn & Bamboo Root
Chicken Satay with a Spicy Peanut Sauce

*Gourmet Pepper Steak Party Pies

*Gourmet Lamb Cutlets with Pesto Mayonnaise

*Beer Battered Flathead & Chips with Tartare Sauce

*Assorted Thai Curries with Jasmine Rice

*Provencal Style Risotto

*Selection of Australian Cheese with Crackers & Fruits

Extra labour charges will only be charged if a client extends the charter time. Labour will be charged at \$35.00 per hour per staff member and does not include GST

**Inclusive of food service staff only, however
For numbers below 20 there will be an additional labour charge of \$200.00**