



Cocktail Party Menu

Hors D'Oeuvres

- Sushi rolls with Wasabi & Ponzu Dip
- Peppered Tuna on Rye Crostini with Lime Marscapone
- Herb & Sesame Pancake Roulades with Smoked Salmon & Aragula
- Chicken & Nigella Seed Salad on Foccacia Toast with Pickled Lime
- Garlic Prawns with Lemon Aioli on Foccacia Toast with Rocket Cress
- Toasted Crostini with Cajun Lamb & Onion Jam
- Toasted Crostini with Tomato & Basil Salsa & Shaved Parmesan
- Parmesan Pita Toasts with Avocado Salsa
- Szechuan Duck Crepe with Spring Vegetables
- Roasted Corn Fritter with Smoked Salmon, Fried Capers & Crème Fraiche
- Noodle Pancake with marinated scallop salad

- Mini Tarts with Mediterranean vegetable & Pesto
- Oven baked Polenta with Pickled Eggplant & Crisp Leeks
- Tandoori Chicken Skewers with Cucumber Raita
- Sate Beef Skewers with Roasted Macadamias
- Mini Cheese & Spinach Frittatas
- Chicken & Wild Mushroom Savoury Puffs
- Chicken Drummettes with Sesame, Chilli & Soy
- Samosas with homemade Plum Sauce
- Baked Button Mushrooms with Pancetta, Spinach & Brie
- Steamed Wontons with Sweet Chilli, Coriander & Mirin Dressing
- Chicken, Crabmeat & Coriander Balls with White Poppy Seeds
- Scallops in Shell with Noodle Salad & Chilli Jam
- Potato & Feta Cake topped with Smoked Chicken & Avocado
- Tempura Chilli & Salt Squid with Akudjara
- Spring Onion Pancakes with Hoi Sin Chicken

\$33.00 Per Person - 6 Choices

\$44.00 Per Person - 8 Choices