



Cocktail Menu



Cold Canapés

Zucchini & quinoa sushi rolls (df, gf, vgn)

Black pepper shortbread, vintage cheddar espuma, eshallot jam (v)

Filo baskets of eggplant caviar, crispy chickpeas, lemon myrtle Dukkah (df, v)

Chickpea wafer, hummus, mint, pickled grapes, spiced cauliflower (df, gf, vgn)

Wild mushroom tapioca wafers, pumpkin purée, pumpkin seeds (df, gf, vgn)

Nori seasoned miniature tacos, cured salmon, shallot salsa,
burnt avocado, coriander (df)

Wasabi pea crusted tuna, sweet soy gel, coriander shoots (df, gf)

Yuzu cured beef skewers, edamame, truffle, crispy onion (df, gf)

Hot Canapés

Pickled grape & jalapeno sweet potato (df, gf, vgn)

Pea, potato & pesto croquette (df, vgn)

Gruyere & onion tartlets, chive sabayon (v)

Tomato mozzarella arancini, grated parmesan (v)

Prawn toast, furikake, almond, squid ink mayo (df)

Salt and pepper squid, ink mayo, pink ginger (df, gf)

Saltwater fish & lemon thyme croquette, saffron aioli

Crispy Asian duck straws, hoisin, davidson plum sauce (df)

Sirloin, Parisian potato, béarnaise dip (gf)

Pork & fennel sausage roll, harissa

Substantial Canapés Selection

Heritage beetroot salad, goat’s cheese, burnt citrus,
honey roasted hazelnuts (gf, v)*

Crispy kung pao cauliflower bites, rice noodle salad (df, gf, vgn)

Pumpkin risotto, sage, pinenuts, amaretti biscuit (vgn)

Alaskan king crab, Jerusalem artichoke, apple, chilli pangrattato (df)

Blackened miso salmon, ginger & chilli sweet potato,
spring onion, yuzu dressing (df, gf)

Beef bourguignon, whipped potato, crispy onion

Croque monsieur, smoked ham, seeded mustard, vintage cheddar

Braised pork, polenta, apple slaw

Dessert Canapés

Passion Fruit Pavlovas (gf)

Macarons (gf)

Strawberry pistachio tartlet

Chocolate orange tartlet

Passionfruit tartlets Bounty

Opera Cake

*Vegan option available

Food Stations

Static

Antipasto Station

Sliced cured meats, parmesan cheese, dips, grissini, lavosh

Cheese Station

Selection of 4 artisan cheeses, condiments, lavosh, toasted walnut raisin bread.

Cold seafood Station

Peeled prawns, mary rose & shredded iceberg for DIY prawn cocktails and oyster's natural or mignonette served on ice.

Crudities & dips Station

Colorful display of seasonal vegetables, three types of dips & bread

Sweet Station

Selection of small sweet items (i.e. opera cake, native flavored macaroons)

Live

Morocco

Baharat spiced lamb shoulder, grilled pita breads, tabouli, pearl couscous, hummus, labneh

Mexico

Adobo roasted chicken, black bean, corn, tomato, salsa, shaved cheddar, jalapeños, hot sauces

by Executive Chef Elton Inglis
in collaboration with Head Chef Karl Patrick Thomas

