

cocktail menus

Cold Canapés

silken tofu & vietnamese mint rice paper rolls w mild chilli & peanuts

ginger chicken w pickled bamboo & coriander

smoked salmon gravalax w capers & dill

potato & horseradish rosti w rare roast beef, tomato & rosemary jam

tuna, avocado & cucumber sushi roll w japanese ginger mayonnaise

caponata vegetables w crisp shallots & capers

peking duck w shallot & cucumber chinese pancake

rare angus beef w tarragon salsa & asparagus

harissa spiced quail w morroccan carrot & raisin salad

avocado & tarragon ravioli crabwich

smoked salmon w creme fraiche & dill on melba toast

1/2 shell tasmanian pacific oysters

Hot Canapés

mini yorkshire w peppered veal & \$22.00 horseradish

smoked eggplant tartlette w tomatoes and sumac

sweet corn & coriander fritters w asian pepper prawns

spiced beef piragi w mint raita

rosemary, ricotta and caramelised onion filo wafer

confit tomato, caramelised onion & olive tartlette

warm polenta toast w parmesan & prosciutto

demi tasse of miso & scallop soup w toasted nori

spinach, tofu & shallot dumpling
w mushroom soy

asparagus, thyme & belle pepper high top tart

scallop & shiitake sou mei

ocean trout & chive tortellini
w spiced tomato salsa

quail, black pepper & sage pies

Canapés

1 hour 6

1.5 hour 7

2 hour 8

2.5 hour 9

3 hour 10

3.5 hour 11

4 hour 12

(Service times are a guideline only.)

Cocktail Platter Menus

[minimum 20 guests]

Designed as a filling addition to your cocktail canapé menu or as an individual item for a short refreshment break, the following cold platter selection can be placed on tables for guests to help themselves.

Ribbon Sandwiches
assorted savoury fillings

Truffle Mezze
w fresh dips, turkish bread & marinated olives

Selection of Australian Cheeses
w dried fruits, lavosh & chilled grapes