

Cocktail Menu

Selection of 6 varieties (15 pieces | 2.5 items per selection)
\$33.00 per guest or \$5.50 per selection

Thai spiced pork balls with spicy soy glaze
Lamb kofta balls with yoghurt mint sauce

Lamb and rosemary pies with mint jelly and tomato sauce
Beef carpaccio on toasted ciabatta with rocket, pecorino pesto

Toasted whole wheat rounds with whipped horseradish skordalia, rare roast beef and chive oil

Smoked salmon, caper and chive tart

Vietnamese vegetarian rice paper rolls with dipping sauce

Assorted mini quiches

Polenta, parmesan, lemon and parsley crumbed chicken tenderloins

Wonton cups with 5 spiced duck breast, red onion and shallot

Peking duck with shallot, red onion, cucumber, snow pea sprouts and hoisin served in a asian pancake

Chicken san choy bow served on chiffonnade of iceberg lettuce and peanuts

Chilli lime marinated green king prawns

Fresh peeled King prawns with homemade cocktail sauce

Asian Spoon Menu:

Bbq pork in asian star anise and cardomon broth

Garlic and pepper king prawns with savoury asian glaze

Slow cooked red wine beef bites with a rich jus

Butter chicken bite

Pork and prawn steamed wonton

Gourmet Soup Shots:

Oven roasted tomato and onion with pesto

Thai coconut pumpkin with crisp glass noodles

Traditional gazpacho with garlic croute

French onion soup with parmesan crouton

Thai spicy tom kah gai with julienne lime leaf

Skewers:

Tandoori chicken with cucumber raita

Lamb kofta with spiced yoghurt

Beef thai style satay with peanut sauce

Salmon soy and maple glazed with chilli

Mixed seafood in a garlic, herb marinade with lemon aioli

Fresh shucked Oysters:

Fresh Lemon
Ginger and coriander
Chardonnay vinaigrette with salmon pearls
Chive oil with roasted capsicum
Japanese seaweed and wasabi mayonnaise

Substantial canapés – add on an extra \$2 per item

Petit Burger and Sandwich Menu:

Chicken, spinach, avocado with tomatillo chutney
Beef, roast tomato relish, aioli, swiss cheese
Double smoked leg ham with assorted mustards on mini bap rolls
Mini ciabatta steak sandwich with tomato chilli jam and aioli with caramelised onion and micro cress herbs

Mini cocktail pie menu:

Beef mushroom and red wine
Lamb, tomato and rosemary with mint sauce
Moroccan spiced chicken and vegetable with a chutney glaze
Korma spiced vegetable and chickpea with paneer

Noodle Box Menu

CURRY:

Thai spiced green curry served with asian vegetables and steam jasmine rice (Beef, Chicken or Lamb)
Massaman curry with potato, carrot, onion, peanuts served with jasmine steamed rice (Beef, Chicken or Vegetarian)

Slow cooked lamb with tomato and rosemary served on skiordalia mash

PASTA:

Butternut pumpkin with baby spinach, semi dried tomatoes, grilled zucchini with shaved parmesan
Chicken, caramelised onion, oven dried cherry tomatoes with a red capsicum sauce and fresh shaved parmesan

SALADS SERVED COLD:

Rare beef with glass noodles, carrots, shallots and a coriander lime chilli dressing
Baby spinach and morrocan spiced pumpkin with semi dried tomatoes, feta, roast pepita seeds with a honey balsamic dressing (add on chorizo \$1.00)

Chicken breast, roasted beetroot and orange salad with seeded mustard and basil dressing

Boardroom Lunches

Entrees:

Fresh peeled king prawn salad with avocado, red onion and tangy island dressing

Smoked salmon atop a potato and shallot cake

Marinated lamb medallions with rocket pesto salad

Sandcrab and avocado stack and citrus mayonnaise

Shaved fennel, rocket, beetroot and Danish feta salad drizzled with olive oil and sea salt

Searched tuna nicoise, kiffler potatoes, olives, cherry tomatoes, butter beans, egg, red wine vinaigrette

Thai pumpkin soup with fresh ginger, chilli and coconut milk

Mains:

Chicken breast, peppernata sauce, buttered greens

Grilled Chicken Breast marinated in chilli, ginger and soy on a fried vermicelli noodle salad with a sesame and shallot dressing

Grilled fillet of beef on a parsnip puree, buttered spinach, Merlot Jus Or on a

warm salad of kiffler, bacon, crispy shallots and watercress with a sherry vinaigrette

Pan fried in fish, asparagus, fresh tomato, basil and green olive salsa

Atlantic Salmon on a pea and preserved lemon risotto cake, herb butter and caper butter

Lamb Rack, cauliflower puree, broad bean, pea, mint and feta salad