



# Cocktail Menu

## Cold selection

Smoked Tasmanian salmon on bagel crouton with caper  
& dill crème fraiche.

Rare beef fillet on cucumber with Thai inspired salsa (GF)

Assorted freshly made sandwiches (V)

Rockmelon wedge wrapped with ricotta and prosciutto (GF)

Persian fetta pesto and semi dried tomato on garlic focaccia (V)

A selection of dips with corn chips and bagel chips (V) (C)

Herb crepe cream cheese sundried tomato and basil roulade (V)

## Hot selection

Crispy mini spring rolls with honey soy ginger dip (V) (C)

Salt and pepper squid with sweet chilli aioli (C)

Assorted gourmet mini pies with BBQ sauce (C)

Mini peanut satay chicken skewers. (GF on request)

Marinated chicken wings with Asian dip.

Curried lentil and vegetable samosa with minted yoghurt (V)

A selection of mini quiche (V)

Tempura prawns with tangy cocktail sauce

Spinach and fetta filo triangle (V)

Lightly Cajun seasoned fish goujons with tartare sauce

A variety of gourmet mini pizza

Panko crumbed calamari rings with lemon aioli

(V) Vegetarian (C) Chef's Choice (GF) Gluten Free

Chef's choice of	4	\$16.00 pp
Your choice of	4	\$22.00 pp
Your choice of	6	\$30.00 pp
Your choice of	8	\$37.00 pp
Your choice of	10	\$40.00 pp

*At least 2 portions per person for each selection*