



COCKTAIL FOOD MENU

MENUS AVAILABLE

HORS D'OEUVRES – COLD

HORS D'OEUVRES – WARM

PLATTERS

SALADS

CARVERIES



COCKTAIL FOOD MENU

HORS D'OEUVRES

2 DOZEN MINIMUM ORDER UNLESS OTHERWISE SPECIFIED.

\$2.50 EACH

Salmon mousse with herb crostini

Japanese oysters with squid salad and crisps

Nori rolls with wasabi and soy

Pork belly terrine with pear chutney

Duck liver pate on lavosh and crispy toast

Crostini of rare beef, creamed horseradish and dijon mustard

Mediterranean bruschetta with feta cheese and truffle oil

Sugar cured salmon with dill and lime

Asparagus wild mushroom goat cheese tarts

Trio of beetroot, hummus and creamed onion dips with chunky toast

Pickled squid with radicchio and roquette

Spring chicken and vegetable roulade, verde mayonnaise

Prosciutto wrapped bocconcini



COCKTAIL FOOD MENU

HORS D'OEUVRES - WARM

2 DOZEN MINIMUM ORDER UNLESS OTHERWISE SPECIFIED.

\$2.50 EACH

Duck spring rolls with asian marinade, wakami and mirin dipping sauce

Lemon crusted snapper goujons with lime curry pickle

Seasoned scallops wrapped in bacon with hollandaise sauce

Singapore mushrooms with a coconut and coriander laksa

Marinated smoked salmon and goat cheese tarts

King prawns wrapped in pancetta with citrus vinaigrette

Arancini balls with pesto and parmesan cheese

Baby tandoori lamb wellington with cucumber relish

Vegetarian rice paper rolls with gazpacho dip

Beef stout and portabella mushroom pies

Chicken leek and shallot parcels with pimento coulis

Salt and Pepper squid with aioli

Mini spinach and ricotta ravioli with tomato salsa



COCKTAIL FOOD MENU

PLATTERS

NO MINIMUM ORDER. EACH PLATTER SERVES 8 PEOPLE.

Sushi Sashimi Platter \$110.00

Assorted nori rolls, sashimi tuna, sashimi salmon, scallops, wasabi, wakami, squid salad, pickled ginger and soy sauce

Tri Nation Chicken \$90.00

Moroccan spiced grilled thighs, Cajun breasts roasted in olive oil and garlic and Teriyaki chicken.

All served with tomato salsa and pesto yoghurt

Antipasto Platter \$90.00

Cured meats, mature age cheddar, olives, gherkins, eggplant, marinated mushrooms, slow bake tomato with basil, char grilled Italian bread with truffle oil and sea salt

Assorted Bread and Dips \$70.00

Italian bread and chunky toast, grissini, guacamole, hummus, spicy sun dried tomato dip, olive tapenade, mushroom and asparagus dip



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SALADS

NO MINIMUM ORDER. EACH SALAD SERVES 8 PEOPLE.

Caesar Salad \$48.00

Cos lettuce, prosciutto, bacon, parmesan cheese, crusty croutons, poached eggs and creamy anchovy dressing

Italian Bocconcini \$40.00

Mesclun mix lettuce, bocconcini cheese, olives, red capsicum, cherry tomato, julienne of sun dried tomatoes with a balsamic dressing

Baby spinach and pumpkin \$40.00

Grilled pumpkin, tomato, feta cheese and tomato tossed with French vinaigrette

Field green salad \$52.00

With goats cheese and a spicy pecan vinaigrette

Seared tuna salad \$60.00

With endive, cherry tomato and lime

Fresh linguine salad with salmon \$60.00

Tossed in a light cocktail, chives and red onion dressing



COCKTAIL FOOD MENU

CARVERIES

NO MINIMUM ORDER. EACH SELECTION SERVES 12 PEOPLE.

Roast Beef Blade \$ 180

Cooked in our ovens for 6 hours and accompanied with both mustard sauce and a red wine jus lie

Grilled Lamb Racks \$199

Cooked medium rare with a lemon and herb crust served with a red current jus lie

Chateaubriand 240.00

Beef fillet with a mushroom stuffing served with béarnaise and a red wine reduction

Roast Pork Belly \$180.00

Cooked for 5 hours and served with apple sauce, red current jus and crackle

Roast Duck and Chicken \$199.00

Served with apricot stuffing and a chicken veloute

Tick Selection



Option A \$40

Tasting Plate to share
(e.g. Mediterranean bruschetta, chicken parfait with lavosh, salmon terrine, arrancini balls)
 Choice of two main courses

Option B \$55

Choice of two entrées
 Choice of two main courses
 Choice of one dessert



Option C \$63

Choice of two entrées
 Choice of three main courses
 Choice of one dessert

Option D \$63

Choice of three entrées
 Choice of two main courses
 Choice of one dessert



Option E \$70

Choice of two entrées
 Choice of two main courses
 Choice of one dessert
 Cheeseboard to share

Option F \$70

Tapas and Canapés
 Choice of three main courses
 Choice of one dessert





FUNCTION SET MENUS

Entrees



- Mediterranean Bruschetta, eggplant, zucchini , red peppers tomato tapenade and feta cheese served with ciabatta toast
- Crispy duck spring rolls served with mirin dipping sauce and wakami
- Pate Maison, crouton wafers and mini greek salad
- Vegetarian gnocchi with char grilled vegetables, garlic, pesto, and fresh tomato concasse
- Pumpkin chevre cheese and spinach risotto cooked with vegetable stock and cream
- Oxtail ravioli with beef consommé and braised leek
- Smoked salmon and avocado stack, basil dressing with julienne of vegetables
- Chili dusted calamari with chiffonade of radicchio and roquette , aioli dressing
- Gnocchi with beef ragout, emmentale sauce and sweet potato crisps
- Chicken Caesar salad, bacon, parmesan, anchovy dressing and poached egg
- Seafood laksa with seafood broth, noodles and asian vegetables
- Roast pumpkin and feta cheese salad, chives with minzuna and cashews
- Seafood chowder bacon, sherry broth finished with cream and poached seafood
- Assorted nori rolls, wasabi, soy and salmon sashimi
- Roast confit of chicken with coriander crepe, julienne of vegetables
- Pork belly and ham terrine with apple chutney and lavosh
- Zanders tasting plate to share down the middle of tables

Main Course



- Beef Fillet, msa grade aged beef, zucchini and sweet potato rosti duxelle crust and port jus
- Chicken breast, rolled in brie, avocado, wrapped with prosciutto, creamy mash and button mushroom sauce
- Braised pork belly, cabbage and apple timbale, potato galette and quince jus lie
- Seafood Risotto, with arborio rice finished with rose sauce and parmesan
- Chicken linguine intertwined with mushrooms sun dried tomato, spinach , white wine and garlic
- Atlantic Salmon, grilled with onion and leek mash, steamed asparagus and buerre blanc
- Crispy Duck with potato soufflé, quince jus lie and shaved spring onion
- King snapper, grilled, potato dauphine tomato and citrus vinaigrette
- Beef Sirloin chunky homemade chips and béarnaise sauce
- Lamb Rump roast, warm potato and nicoise salad with red current jus
- Seafood Bouillabaisse with fish broth, saffron, tomato and brandy, served with crunchy croutons
- Beef Paupiette rolled in sage and onion stuffing, crushed rosemary potatoes and mustard sauce
- Lamb Shanks bourguignon with creamy truffle mash and rich, bacon mushroom and red wine jus
- Pork rib baked with potato rosti, apple chutney and pork jus
- Lamb Rack herb crust, roast new potato, rosemary jus and braise cherry tomatoes
- Braised rabbit with mustard , white wine and tarragon served with potato dauphinnoise
- Roast scotch fillet with Yorkshire pudding and horseradish cream served with three potato terrine

Dessert



- Sticky date pudding with butterscotch sauce and tulip biscuits
- Individual tiramisu with berry coffee anglaise and creme Chantilly
- Braised stone fruit with zabalgonie and praline
- Frozen mint mousse with chocolate crust and berry coulis
- Layered Cheesecake, sauce anglaise feathered with coffee sauce
- Duet of white and dark chocolate mousse with tulip biscuits
- Pumpkin cheesecake with white chocolate
- Chocolate mud cake with Chantilly cream and praline
- White chocolate Bavarian cream with apple chip fritters
- Apple and pear tarte tatin with warm custard and king island cream
- Profiteroles , filled with pastry cream rich chocolate ganache