



PREMIUM COCKTAIL PACKAGES

- ◆ Option 1 - 8 x Canapes per person
- ◆ Option 2 - 5 x Canapes, 1 x Slider, 2 x Substantials per person
- ◆ Option 3 - 6 x Canapes, 2 Sliders, 2 x Substantials per person

Cold Canapes

- ◆ Fraser Island spanner crab tortilla, avocado, salsa & red cabbage slaw
- ◆ Freshly shucked oysters, champagne vinaigrette, finger lime, cucumber (GF)(DF)
- ◆ Roasted chat potatoes, caviar, chive crème fraiche (V) (GF)
- ◆ Sea salt, rosemary sable, whipped goat cheese & honey roasted fig (V)
- ◆ House cured gravlax, dill, sweet mustard, blini Yarra Valley salmon pearls
- ◆ Free range duck and chicken parfait, sourdough croute, cornichon
- ◆ Pickled heirloom carrots, whipped goat cheese, soft herbs, celery salt (V) (GF)
- ◆ Goat curd tartlet, caramelised red onion (V)
- ◆ Lemon grass chicken larb, crispy wonton, holy basil (DF)
- ◆ Petuna ocean trout tartare, country grain croute, horse radish crème

Hot Canapes

- ◆ Spoon curried cauliflower cous cous, sautéed chick peas (V) (GF)
- ◆ Prawn Tom Yum spring rolls, sweet chilli, kafir lime glaze
- ◆ Slow cooked lamb filo cigars, tzatziki, sumac
- ◆ Steam Harvey Bay scallops, cucumber, XO (GF)
- ◆ Free range popcorn chicken, ranch dressing
- ◆ Crispy free range pork belly, green apple puree (GF)
- ◆ Salt cod croquettes, smoked paprika Mayo
- ◆ Jamon & manchego sourdough toasties, pickled baby cucumber, yellow mustard
- ◆ Pulled pork, caramelised onion brik, chipotle chilli aioli
- ◆ Salt and pepper chicken spare rib, Nuoc Cham (GF)
- ◆ Mini Black Angus Beef and Guinness pie, mushroom ketchup
- ◆ Spice crusted baked King Prawns, red miso mayonnaise (DF)(GF)
- ◆ Saffron pea and parmesan arancini (V)
- ◆ Prawn and spring onion toasted, Siracha Mayo, cucumber
- ◆ Barbequed lamb ribs, house made BBQ sauce (GF)



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Sliders

- ◆ Full blood Angus, cheese, brioche, date and tomato relish
- ◆ Vietnamese pork Banh mi, roast five spice pork belly, green papaya salad
- ◆ Free range Portuguese chicken burgers, brioche, peri peri mayonnaise
- ◆ Garlic and chilli calamari, ciabatta, salsa verde
- ◆ Argentinian steak sandwich, avocado, chimi churri
- ◆ Pulled pork burgers, caramelised onion, cabbage and green onion slaw
- ◆ Zucchini, dill and haloumi, ciabatta, wild Roquette (V)

Substantial Items

- ◆ Red duck lychee and pineapple curry, fragrant coconut rice (DF)(GF)
- ◆ Salt and pepper whiting with chips and sauce gribiche (DF)
- ◆ Field mushrooms risotto, shaved grana, bail oil, micro basil (V)(GF)
- ◆ Twelve hour slow cooked lamb souvlaki with house made pita bread and tzatziki
- ◆ Salt and pepper calamari
- ◆ Polenta chips with herbed salt and babbaghanouj (V)
- ◆ Fish fajitas, avocado, salsa, black beans, tomato, sour cream
- ◆ Steak frites, béarnaise (GF)

Dessert Canapes

- ◆ Vanilla poached pear, marzipan, dark chocolate cake
- ◆ Salted caramel, chocolate éclair
- ◆ Saffron layer rice pudding, candied chick peas, pomegranate
- ◆ Turkish delight filo cigars, hot chocolate sauce
- ◆ Nutella cheese cake, salted caramel pretzels
- ◆ Salted caramel and brownie gateaux, gold leaf, popping candy
- ◆ Vanilla bean panna cotta, roasted strawberries
- ◆ Mini lemon curd tart, toasted meringue
- ◆ Granny smith apple fritters, spiced cream, cinnamon sugar
- ◆ Candied violet honey comb truffle slice
- ◆ Layered honey cake, mascarpone sour