

Cocktail Party Package

Cocktail party package

- 6 canapés plus 2 hours drinks package - \$60.0 per person
- 8 canapés plus 2 hours drinks package - \$70.0 per person
- 8 canapés plus 3 hours drinks package - \$80.0 per person
- 10 canapés plus 3 hours drinks package - \$90.0 per person
- 10 canapés plus 4 hours drinks package - \$100.0 per person

- secret garden brut cuvee, nsw
- angas & bremer pinot grigio, langhorne creek, sa
- secret garden semillon sauvignon blanc, big rivers, nsw
- juniper crossing cabernet merlot, margaret river
- secret garden shiraz, big rivers, nsw
- full-strength beer - james squire one fifty lashes, asahi super dry
- light beer- cascade premium Light
- soft drinks, orange juice, apple juice and sparkling water

Cold Canapes

- **Cucumber Cups** filled with salmon salad, horseradish dressing
- **Crispy Sourdough Bruschetta** topped with guacamole and seasoned seaweed flakes V
- **Roasted Cauliflower tartlet**, cashew cream V
- **San Choy Bow** individual lettuce cups filled with oriental spiced chicken and crushed peanuts
- **Duck liver parfait** on toasted French stick, red currant & Spanish onion relish
- **Pulled Pork Crostini** with whole grain mustard mayonnaise, raisins, walnut
- **Charred Pepper roll** stuffed with cream cheese, spinach and pumpkin topped with salsa verde V
- **Honey miso chicken** tortilla basket, spiced avocado crema
- **Smoked Salmon & nori seaweed roulade** with salsa verde crème fraiche
- **Traditional style Peking Duck** in wonton cups, with hoi sin sauce and herbs
- **Ginger poached dory** pineapple & lime dressing, fried shallots
- **Warmed Prawn Ceviche** with tomato and olive salsa

Hot Canapes

- **Curried Cauliflower Risotto Balls** with Cauliflower dip
- **Fried crumbed Haloumi** with minted watermelon yoghurt
- **Wagyu Meatballs** slow roasted and served with a smoky BBQ sauce
- **fried polenta fingers** herb infused with sundried tomato mayonnaise
- **fried tofu in a spoon** with fennel & vegan sour cream, onion sprouts V
- **goats cheese tartlet** with honey, fig, walnut compote V
- **Mini quiche of Caramelized Onion** topped with ricotta cheese V
- **Coriander Chicken Kebabs** with fragrant Asian peanut pesto
- **Sweet potato & black bean cakes** topped with basil, green soybean pesto V
- **Fried Calamari fingers** chili & lime aioli
- **Deep Sea Scallops** on smashed avocado, miso dressing
- **House made fish cakes** with burned tahini mayo, furikake
- **Seared beef rump** with cranberry agrodolce
- **Seared lamb rump Medallions** with Eggplant raita, pepita dukkha
- **Panko crumbed Barramundi** lemon myrtle, mango mayonnaise