

# Cocktail Menu

## Section A

### HOT ITEMS

Vegetarian Spring rolls & Samosas, Sweet Chilli Sauce (V)

Sesame Lemon Crumbed Fish Goujons, Basil & Anchovy Aioli

Tomato & Red Pepper Risotto Fritters, Basil Mascapone (V)

Assorted Homemade Pizza – Chefs Fillings (Margarita & Sausage/Pepperoni)

Croque Monsieur – (French Toast) Virginia Ham & Swiss Cheese, Pastrami & Sauerkraut

Cajun Chicken Sausage Roll, Minted Sour Cream

Polenta Crusted Fish Cake, Minted Pea Puree

### COLD ITEMS

Chicken Liver Pate Encroute & Crispy Prosciutto

Ashgrove Cheddar Scone, Onion & Thyme Marmalade (V)

Mediterranean Vegetable Frittata, Hummus with Black Olive (V) (GF)

Mixed Bean Tortilla, Spiced, Avocado & Sour Cream (V)

Rice Crackers, Steamed Thai Coconut Chicken, Coriander & Lime Garnish

Sushi Nori Rolls, Pickled Ginger, Wasabi, Soy Dipping Sauce

## Section B

### HOT

Gourmet Homemade Pies (Select One):

- Shepherds Pie
- Slow Braised Steak & Field Mushroom Pie
- Roasted Ratatouille & Wild Garlic Pie
- Seafood Pie, Cheesy Meringue Crust

Selection of Gourmet Tartlets

- Thai Pumpkin & Prawn
- Oven Dried Roma Tomato & Ashgrove Cheddar
- English Spinach, Pecorino & Porcini Mushroom

Slow Roasted Pork Belly, Cumquat & Mango Jam

Cumberland Sausage, Potato Mash, Caramelised Shallots

Cranberry & Chestnut Stuffing, Glazed Turkey Medallion, Orange & Sage Salsa

Roasted Lime, Chicken & Black Pepper Brochette

Spiced Lamb, Spinach & Macadamia Pide

Mini Yorkshire Pudding with Fillet of Beef & Onion Gravy

## COLD

Baby Bocconcini, Basil & Cherry Tomato Bruschetta

Greek Salad Skewer, Tzatziki Dipping Sauce (V) (GF)

Salmon, Dill & Cream Cheese Mousse, Mini Pastry Cup, Atlantic Salmon & Black Caviar

Herbed Muffin, Smoked Chicken & Orange Salad

Szechuan Pepper & Spiced Orange Duck, Crispy Wonton Shell, Chilli Plum Sauce

Parmesan Polenta, Sicilian Prawn, Gremolata Crust

## Section C

### HOT

Fillet of Harvey Beef, Fondant Potato, English Spinach Salsa Verde

Seared Queen Scallop, Warm Spring Onion Potato Cake

Baby Black Pudding, Caramelised Gala Apple & Sage Compote

Asian Style Peking Duck, Rice Pancake, Caramelised Orange & Hoisin

Pan Fried Salmon Fillet, Wasabi Mayo, Black Sesame (Served in a China Spoon)

Moroccan Seasoned Lamb Skewer, Minted Yoghurt Dipping Sauce

North West Scallop, Sesame Seaweed Salad, Mirin & Chilli Soy Dressing (Served on a China Spoon)

Cornflake Crumbed Snapper, Crispy Potato Skin, Nori Wrap, Lemon Aioli

Chicken & Salmon Wontons, Hoisin Dipping Sauce

Rare Roasted Dardanup Beef Fillet, Seared Tiger Prawn, Garlic, Citrus & Herb Salsa (Served on a China Spoon)

### COLD

Tandoori Lamb served on a Garlic & Sage Naan Bread and a Coriander Cream Cheese

Buckwheat Blinis, Mohr Smoked Salmon Rosettes, Salmon Roe & Crème Fraiche

Fresh Herbed Pikelets with Roasted Pear, Pickled Ginger & Blue Cheese Beetroot Mousse

Quail Egg, Parma Ham en croute with a Smoked Anchovy & Parmesan Dressing

Freshly Filled Filo cups

- Smoked Chicken & Beetroot Salad
- Classic Waldorf (V)
- Curried Duck, Cashew & Kaffir Lime Leaf
- Thai Beef, Bean Shoot & Mint

## Looking for something a little more substantial – to finish off the evening?

Why not try one of our delicious Mini Meals to end the night. There is no better way to truly give your guests that finishing touch, to send them home full & content.....

Please select from the below listed items – All priced at \$7.00  
(All served in Chinese Bowls with Ceramic Spoons or Noodle Boxes)

Authentic Butter Chicken, Steamed Jasmine Rice

Szechuan Beef Noodle, Asian Vegetables

Lamb Korma Curry, Saffron Infused Rice

Thai Green Chicken Curry, Mustard Seed Rice

Warmed Thai Beef Noodle Salad, Coriander & Sesame Dressing

King Prawn & Chicken Pad Thai

Traditional Fish & Chips – Served in Chinese Boxes with Lemon & Tartare

Eastern Spiced Lamb Tagine, Spiced Cous Cous

Thai Red Chicken, Vegetable Curry

## Cocktail Desserts

Bitter Chocolate Choux Bun, Vanilla Cream

Lemon & Cumquat Meringue Pie

Strawberry Basil & Black Pepper Sorbet

Mini Chocolate Cups – Peppermint Ganache, Lemon Curd, Strawberry Mousse

Orange & Vanilla Crème Brulee

Cinnamon Dusted Donuts

Watermelon, Mint & Lime Granita

V – Vegetarian

GF - Gluten Free