

COCKTAIL RECEPTIONS

| COCKTAIL MENU ONE

- Roasted carrot and maple dip (VG)(GF)(NF)
- Harissa spiced hummus dip (VG)(GF)(NF)
- Pea and roasted fennel dip (VG)(GF)(NF)
- All dips are accompanied by freshly baked breads
- Selection of fresh sushi with pickled ginger, soy sauce and wasabi mayonnaise (NF)(DF)
- Handmade steamed chicken and prawn bun
- Tasmanian mushroom arancini with confit garlic aioli (V)(NF)
- Salt and pepper squid with five spice and lime aioli (DF)(EF)
- Confit salmon mousse and Tasmanian gin jelly (NF)

| COCKTAIL MENU TWO

- Roasted carrot and maple dip (VG)(GF)(NF)
- Harissa spiced hummus dip (VG)(GF)(NF)
- Pea and roasted fennel dip (VG)(GF)(NF)
- All dips are accompanied by freshly baked breads
- Selection of fresh sushi with pickled ginger, soy sauce and wasabi mayonnaise (NF)(DF)
- Handmade pork and fennel sausage roll with tomato chutney (NF)
- Tasmanian mushroom arancini with confit garlic aioli (V)(NF)
- Tasmanian blue eye goujons with fresh herb remoulade (NF)
- Confit salmon mousse and Tasmanian gin jelly (NF)

| COCKTAIL MENU THREE

- Roasted carrot and maple dip (VG)(GF)(NF)
- Harissa spiced hummus dip (VG)(GF)(NF)
- Pea and roasted fennel dip (VG)(GF)(NF)
- All dips are accompanied by freshly baked breads
- Selection of fresh sushi with pickled ginger, soy sauce and wasabi mayonnaise (NF)(DF)
- Tasmanian mushroom arancini with confit garlic aioli (V)(NF)
- Handmade pork and fennel sausage roll with tomato chutney (NF)
- Steamed gyoza with fresh ginger soy dipping sauce (EF)(DF)
- Zucchini and haloumi fritters with romesco sauce (V)(GF)
- Cured salmon and tuna skewers with yuzu citrus salsa (NF)(GF)(EF)(DF)

** Please see dietary advisory page attached – this will assist you with all dietary selections**



COCKTAIL RECEPTIONS

COCKTAIL MENU FOUR

- Roasted carrot and maple dip (VG)(GF)(NF)
- Harissa spiced hummus dip (VG)(GF)(NF)
- Pea and roasted fennel dip (VG)(GF)(NF)
- All dips are accompanied by freshly baked breads
- Selection of fresh sushi with pickled ginger, soy sauce and wasabi mayonnaise (NF)(DF)
- Handmade pork and fennel sausage roll with tomato chutney (NF)
- Green pea and pecorino arancini with pesto mayo (V)
- Spiced lamb kofta with tzatziki (GF)(NF)
- Zucchini and haloumi fritters with romesco sauce (V)
- Scottsdale pork belly with palm sugar caramel and coriander (DF)(EF)(NF)
- Beetroot and goat's curd tart with mustard herbs (V)(EF)(NF)

COCKTAIL MENU FIVE

- Roasted carrot and maple dip (VG)(GF)(NF)
- Harissa spiced hummus dip (VG)(GF)(NF)
- Pea and roasted fennel dip (VG)(GF)(NF)
- All dips are accompanied by freshly baked breads
- Selection of fresh sushi with pickled ginger, soy sauce and wasabi mayonnaise (NF)(DF)
- Beef croquettes with sriracha and lime aioli (NF)
- Green pea and pecorino arancini with pesto mayo (V)
- Scottsdale pork belly with palm sugar caramel and coriander (EF)(DF)(NF)
- Lavender cured lamb with date labneh, cacao nibs and hazelnut (GF)(EF)
- Scallop ceviche salad on cornbread with mild chilli jam (DF)(NF)
- Gravlax Tasmanian salmon with 666 vodka and buckwheat blini (NF)

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