

COCKTAIL RECEPTIONS

COCKTAIL MENU 1

(Minimum 20 people)

- Smokey carrot and almond dip (VG)(GF)
- Beetroot, sumac and yoghurt dip (GF)(EF)(V)
- Roasted eggplant, tahini and green onion dip (VG)(GF)
- Freshly baked breads, vegetable crudites and crackers
- Selection of fresh sushi with Japanese soy and kewpie mayonnaise
- Tasmanian salmon mousse, cucumber and gin jelly (GF)(NF)
- Pumpkin and pecorino arancini (V)(NF)
- Minted lamb sausage roll (NF)
- Steamed prawn and ginger dumplings

COCKTAIL MENU 2

(Minimum 20 people)

- Smokey carrot and almond dip (VG)(GF)
- Beetroot, sumac and yoghurt dip (GF)(EF)(V)
- Roasted eggplant, tahini and green onion dip (VG)(GF)
- Freshly baked breads, vegetable crudites and crackers
- Selection of fresh sushi with Japanese soy and kewpie mayonnaise
- Cape Grim beef pastrami & whipped ricotta crostini (NF)
- Pumpkin and pecorino arancini (V)(NF)
- Salt and pepper squid with chilli jam aioli
- Scottsdale pork belly with sour cherry and red currant sauce (NF)(GF)(DF)

COCKTAIL MENU 3

(Minimum 30 people)

- Smokey carrot and almond dip (VG)(GF)
- Beetroot, sumac and yoghurt dip (GF)(EF)(V)
- Roasted eggplant, tahini and green onion dip (VG)(GF)
- Freshly baked breads, vegetable crudites and crackers
- Selection of fresh sushi with Japanese soy and kewpie mayonnaise
- Cape Grim beef pastrami and whipped ricotta crostini
- Scottsdale pork belly with sour cherry and red currant glaze (NF)(GF)(DF)
- Cured kingfish and salmon with citrus salsa (EF)(DF)(GF)(NF)
- Baked smoked cheddar polenta chips with paprika mayonnaise (GF)(NF)(V)
- Pumpkin and pecorino arancini (NF)(V)

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



COCKTAIL RECEPTIONS

COCKTAIL MENU 4

(Minimum 30 people)

- Smokey carrot and almond dip (VG)(GF)
- Beetroot, sumac and yoghurt dip (GF)(EF)(V)
- Roasted eggplant, tahini and green onion dip (VG)(GF)
- Freshly baked breads, vegetable crudites and crackers
- Selection of fresh sushi with Japanese soy and kewpie mayonnaise
- Lamb kofta with tahini dipping sauce (DF)(EF)
- Chicken and tarragon sausage roll
- Mushroom arancini with parmesan aioli (NF)(V)
- Skewers of cured kingfish and salmon with citrus salsa (GF)(NF)(DF)(EF)
- Cape Grim beef pastrami and whipped ricotta crostini
- Crumbed goujons of local fish of the day with sauce verte (NF)

COCKTAIL MENU 5

(Minimum 30 people)

- Smokey carrot and almond dip (VG)(GF)
- Beetroot, sumac and yoghurt dip (GF)(EF)(V)
- Roasted eggplant, tahini and green onion dip (VG)(GF)
- Freshly baked breads, vegetable crudites and crackers
- Selection of fresh sushi with Japanese soy and kewpie mayonnaise
- Cape Grim beef pastrami and whipped ricotta crostini
- Scallop ceviche salad on cornbread with mild chilli jam (GF)
- Cured kingfish and salmon with citrus salsa (EF)(DF)(NF)(GF)
- Skewers of Cape Grim beef with chimichurri sauce (GF)(EF)(DF)
- Mushroom arancini with parmesan aioli (NF)(V)
- Scottsdale pork belly with sour cherry and red currant glaze (NF)(DF)(GF)

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