COCKTAIL RECEPTIONS

COCKTAIL MENU

½ hour
Your choice of 2 cold and 2 hot canapés

1 hour
Your choice of 3 hot and 3 cold canapés
and grazing station

Additional canapés can be added at an additional cost.

1 ½ hour
Your choice of 4 cold and 3 hot canapés
and grazing station

2 hour
Your choice of 4 hot and 4 cold canapés
and grazing station

COLD CANAPÉS

Salmon (A) mousse on cucumber (GF)(NF)(EF)
Cured kingfish (A) and salmon skewers with citrus salsa (GF)(DF)(EF)(NF)
Cape Grim beef pastrami and whipped ricotta crostini (EF)(NF)
Cured salmon (A) and gin jelly (DF)(EF)(NF)
Scallop ceviche (M) on corn bread and mild chilli jam (DF)(NF)
Smoked lamb, ancient grains and chimichurri (DF)(EF)
Chicken liver pate and pear chutney (NF)

HOT CANAPÉS

Baked smoked cheddar polenta chips with paprika mayonnaise (GF)(V)(NF)
Scottsdale pork belly with sour cherry sauce (NF)(GF)(DF)
Chicken and prawn (I) sui mai
Pumpkin and pecorino arancini (V)(NF)
Chicken tarragon sausage roll (DF)(NF)
Pork gyoza with Asian chutney
Lamb kofta with tahini dip (GF)(DF)(EF)
Prawn (I) and ginger dumplings with Asian soy infusion
Crumb fish (A) goujon with sauce verde (NF)

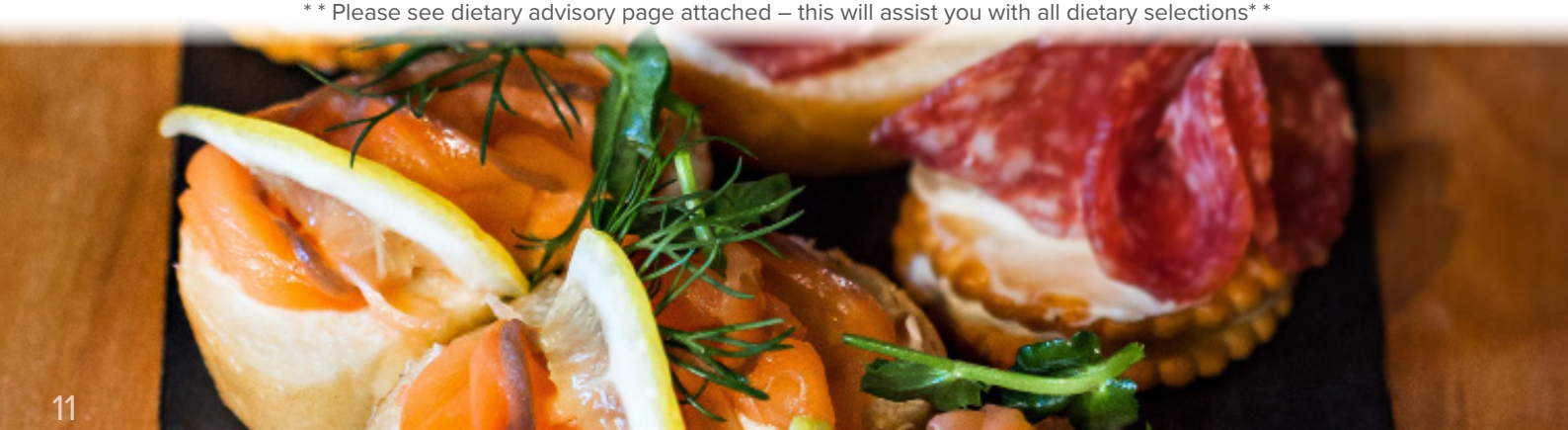
GF Gluten Free · EF Egg Free · NF Nut Free · DF Dairy Free · VG Vegan · V Vegetarian

(A) - Australian (I) - Imported (M) - Mixed Origin

Cold and hot canapés are tray served alternately throughout the event.

GRAZING STATION

Chef's selection of two vegetarian dips
Crudites, chargrilled vegetables and falafel (GF)(DF)(EF)(VG)
Selection of fresh sushi with Japanese soy and kewpie mayonnaise (GF)
Platters of local cheddar, cured and smoked meats, marinated vegetables, nuts and olives
Assorted bread
Gluten free crackers

Grazing stations are preset for guests to enjoy on arrival and replenished during the event.

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