



## Cocktail food menu

We are happy to advise you with your menu selections and alter our food to your tastes and dietary requirements

### We can provide full Staff, Bar & Hiring services

Quantities

\$30 per person Light nibbles - 6 items  
\$43 per person Medium grazing - 9 items  
\$55 per person Dinner - 12 items

**Minimum – 25 of any item**



#### Vegetarian

Whipped potato puffs with truffle aioli

Gorgonzola & spinach arancini with spiced pear

Pumpkin and sage gougere

Cauliflower & chickpea fritters with spiced tomato relish

Shallot tart tatin with toasted goats cheese crumble - parsley dust



#### Poultry

Peeking duck, spring onion pancake, hoisin & pickled cucumber

Kentucky Fried Quail- waffle, ruby slaw & a sweet & sour glaze

Moroccan chicken pies with saffron aioli

Chicken parmigiana – breaded chicken fillet, Istra ham & napoli

Turkish turkey poppers with sesame and coriander yoghurt



#### Seafood

Fresh chili crab brioche slider with kewpie mayonnaise

Sesame crystal bay prawn toast

Cured salmon, sweetcorn arepas & soured cream

Beetroot cured salmon omelettes with crème fraiche & caviar

Crispy prawn sticks with toasted coconut & chili caramel



#### Pork, Beef & Lamb

Big Mac – small

Ham hock croquettes, pickled onion/caper & cornichon aioli

Rare lamb fillet, salsa verde coating & angel hair potatoes

The devil – organic almond stuffed prune with crispy pancetta

Potato and chorizo skewers with smoked paprika aioli