



COCKTAIL RECEPTIONS



CANAPÉS

Minimum 60 guests

½ hour

Select 2 cold and 2 hot items from the canapé menu

From \$18 per person

1 hour

Select 2 cold and 3 hot items from the canapé menu

From \$30 per person

1.5 hours

Select 3 cold and 3 hot items from the canapé menu

From \$36 per person

Additional individual canapés can be added \$6 per person, per item

FOOD STATIONS

Minimum 80 guests

2 hours

4 stations

\$55 per person

2 hours

5 stations

\$65 per person

Customised menus can be supplied on request

CANAPÉ MENU

Cold Selections

- Chilled bloody Mary gel, salmon gravalax, chive Scallop ceviche, raspberry pancetta crumble
- Beetroot and labna tarlets
- Roasted campsicum, Goat cheese mousse, caramelized onion
- Poached prawns, avocado, lime chilli dressing
- Crab claw and salmon tartare, sesame wakami
- Indian spiced pulled chicken, chilli jam, chilled cucumber
- Chicken roulade, pickled walnut, micro herbs

Hot Selections

- Cauliflower cappuccino, Walnut cream
- Tempura prawn, bonito mayo
- Open pied with rare roast beef, horseradish cream, caper berries
- Crispy pork belly, apple vanilla puree, soft herbs
- Sage, onion, lamb mini muffins, house made relish
- Barra twister, dill tartar
- Coriander chicken satay, peanut dipping sauce
- Confit duck croquet monsieur
- Sumac lamb, babagunush, olive toast
- Wagyu meat ball, bush tomato relish
- Chickpea battered vegetable tempura, minted yoghurt
- Beetroot and feta arancini, basil cream
- Kangaroo kofta, salt bush dukkah, tahini yoghurt

Dessert Selections

- Mini apple & cinnamon crumble pie
- Assorted profitroles and éclairs
- Chef's selection of pannacottas
- Chocolate dipped marshmallow with berries
- Mini jaffa chocolate ganache tartlets