



COCKTAIL FUNCTIONS

MENU SELECTION

Cold Selection

- South Australian Oysters (seasonal) (GF)
- Potato and caramelised onion tortilla & aioli (GF & V)
- Creamed egg, chive and fish roe tartlet (LF)
- Ocean trout, caper and goat's curd tartlet
- Salmon ceviche, cucumber and mint tartlet (LF)
- Egg mayonnaise and chervil sandwich finger (LF & V)
- Smoked salmon, horseradish and avocado mayonnaise sandwich finger (LF)
- Manchego, quince and walnut toast (V)
- Salmon roe, creme fraiche and dill bruschetta
- Sherry red pepper and white anchovy toast (LF)
- Prosciutto, pecorino and salsa verde crostini
- Grilled asparagus wrapped in prosciutto (LF & GF)

Hot Selection

- Pumpkin, fetta and rosemary strudel (V)
- Baked black mussels with harissa and breadcrumbs
- Lemon, garlic and parsley banana prawns (LF & GF)
- Smoked paprika and garlic banana prawns (LF & GF)
- Pizza pane with potato and rosemary (LF)
- Sumac, sesame and mint roasted chicken wings (GF)
- Chargrilled octopus with oregano, lemon and chilli (LF & GF)
- Pizza pane pomodoro (LF)
- Pork and fennel sausage roll (LF)
- Tomato braised pork and veal meatballs (LF)
- Spinach and ricotta crespelle
- Lamb, pinenut and mint kofta (LF)

4 items \$15 per head

6 items \$21 per head

8 items \$28 per head

10 items \$35 per head

Minimum of 20 guests

V – Vegetarian GF - Gluten Free LF - Lactose Free

COCKTAIL MENU SELECTION CONTINUED

More than a Mouthful Selections - Bowls, Plates or Boxes

These dishes are served in little bowls, boxes or on small plates & offer a more substantial cocktail dining experience.

Orechiette with lamb, eggplant & mint ragu

Baked scallops with orange and witlof salad

Grilled quail with parsley and roasted walnut dressing

Warm cured Atlantic salmon with tomato salsa and aioli

Pork and fennel sausages with spicy tomato sugo

Sardine escabeche with pinenut raisin and red onion

Vitello tonnato with peperonata, capers and rocket

Pan fried lamb cutlet with panzanella salad

\$8 per item per person