

Cocktail

Cocktail function – eaten standing – finger/fork food – approx. 4 hrs food service
Selection of 3 light and 3 substantial canapés and 3 substantial plates in bamboo boats

Invited so many guests it'll be standing room only? Cocktail functions can be fun and relaxed, but often leave you looking for drive-through on the way home. We know the importance of a good meal, even if you are playing musical chairs. With a delicious and unique array of light and substantial canapés, finger and fork food, everyone will have plenty to eat. Our experienced wait staff can weave and wind through even the tightest crowd ensuring that no one misses out.

SAMPLE MENU

Light canapés

Shell pasta stuffed with smoked salmon & dill
 Spicy Italian meat ball with tomato salsa
 Fried calamari with rosemary mayo

Substantial canapés

Saffron & gorgonzola cheese arancini with a capsicum & smoked paprika salsa
 Grilled prawns with house made lemon aioli
 Marinated lamb fillet on skewer with salsa verde

Bamboo Boats

House made gnocchi with a pork ragu & fresh ricotta
 Slow cooked lamb shoulder with creamy potato mash, seasonal vegetables & red wine jus
 Octopus, potato and caper salad with olives, tomato & paprika salsa

FOOD OPTIONS

Canapés Selection: Finger or fork food and substantial plates in bamboo boats eaten standing or served pre-dinner at seated functions

Light Canapés

1. Oysters with white balsamic vinegar & shallots - 2. Crostini with Venetian style salted cod - 3. Fresh buffalo mozzarella, tomato & basil skewer - 4. Bruschetta with local organic tomatoes, basil and garlic - 5. Beef fillet tartare on crostini - 6. Fried calamari with rosemary mayo - 7. Deep fried stuffed olives - 8. Shell pasta stuffed with smoked salmon & dill - 9. Spicy Italian meat ball with tomato salsa - 10. Chicken terrine with mushroom & truffle mayo

Substantial Canapés

1. Brioche with smoked ham & rocket - 2. Grilled prawns with house made lemon aioli - 3. Marinated lamb fillet on skewer with salsa verde - 4. Italian pork sausage with roasted red capsicum - 5. Spinach, ricotta & balsamic onion tart - 6. Slow cooked lamb tartlet with fresh minted peas - 7. Saffron & gorgonzola cheese arancini with a capsicum & smoked paprika salsa - 8. Wood fired mini pizza with your choice of topping - 9. Skewered octopus with kipfler potato, tomato salsa & taggiasca olives - 10. Grilled scallops served on a cauliflower puree - 11. Pork belly bun with pickled cucumber & truffle mustard - 12. Mini cheese burger with a tomato & onion salsa - 13. Marinated chicken skewers with salsa verde - 14. Deep fried soft shell crab with chilli mayo - 15. Piadina with provolone cheese, parma ham and rocket

Substantial Plates served in bamboo boats

1. Octopus, potato and caper salad with olives, tomato & paprika salsa - 2. Herb crusted tuna with pansanella salad - 3. Porchetta with cauliflower puree and apple salad - 4. Duck breast with chick peas & caponata - 5. House made gnocchi with a pork ragu & fresh ricotta - 6. House made gnocchi with wild mixed mushrooms and black truffle - 7. Slow cooked lamb shoulder with creamy potato mash, seasonal vegetables & red wine jus - 8. House made ravioli with a lemon & ricotta filling in a creamy saffron sauce - 9. Thin slices of veal fillet with green beans, baby capers, rocket leaves and tuna mayo - 10. Risotto with selection of mixed seafood - 11. Crumbed whiting fillets with hand cut chips.