



chef's premium cocktail food packages

cocktail party set menu 1

\$22.5 per head, minimum 30 persons - 9 pieces food per person

*field mushroom and goats cheese arancinis
vegetarian nori rolls with wasabi soy
roast pumpkin, pine nut and humuss mini quiche,
chicken, basil and parmesan polpetti, roast tomato relish
baguette crostini, salmon gravalax, avocado salsa, horseradish cream
chilli and lemon grass prawn cutlets, tamarind and plum sauce*

cocktail party set menu 2

\$27.50 per head, minimum 30 persons - 12 pieces food per person

*tandoori lamb french cutlets, tomato kasundi
field mushroom and goats cheese arancinis
vegetarian nori rolls with wasabi soy
roast pumpkin, pine nut and humuss mini quiche
chicken, basil and parmesan polpetti, roast tomato relish
gremolata crumbed king snapper goujons, caper mayo
baguette crostini, salmon gravalax, avocado salsa, horseradish cream
chilli and lemon grass prawn cutlets, tamarind and plum sauce*

cocktail party set menu 3

\$32.50 per head, minimum 30 persons - 15 pieces food per person

*tandoori lamb french cutlets, tomato kasundi
field mushroom and goats cheese arancinis
vegetarian nori rolls with wasabi soy
roast pumpkin, pine nut and humuss mini quiche
chicken, basil and parmesan polpetti, roast tomato relish gremolata
crumbed king snapper goujons, caper mayo
baguette crostini, salmon gravalax, avocado salsa, horseradish cream
baby beef fillet mignon in a bowl, garlic mash, asparagus and jus
chilli and lemon grass prawn cutlets, tamarind and plum sauce, freshly shucked oysters, shallot salsa*

please note: prices/items are subject to change without notice.