



COCKTAIL STYLE

A fun and interactive cocktail party atmosphere that invites guests to indulge in roaming delicious bites while mingling & celebrating



Canapes - \$5.50 each
Minimum order of 6 canapes per person
Chefs & wait staff required at additional charge
Minimum 20 - person order

Canapés

HOT

- Oyster Kilpatrick** - Coffin Bay oyster served kilpatrick (gf)
Beer Battered Oyster - Coffin Bay oyster served with Japanese mayonnaise & pickled ginger
Salt & Pepper Squid - served with aioli & black salt
Vegetarian Skewer - seasonal vegetables served with basil pesto & balsamic glaze (gf,ve)
Charred Chorizo - served with salsa verde (gf)
Portugese Style Tartlet - with Chorizo & Spinach
Beef Wellington - served with tomato relish
Assorted Petite Pies - with spiced tomato sauce
Italian Meatball Skewer - served with napolitana sauce & balsamic (gf)
Tomato & Bocconcini Arancini - served with aioli & black salt (gf)
Beetroot & Feta Arancini - served with beetroot aioli
Chicken Satay Skewer - served with Thai peanut sauce (gf)
Whole Prawn - served with cocktail sauce & lemon (gf)
Steamed Vegetable Dumplings - served with soy sauce (v)
Peking Duck Wonton - with plum sauce
Grilled Octopus - served with pumpkin & tomato salsa (gf)
Sticky Pork Belly Bites - served with chilli and coriander
Pan Fried Chicken & Prawn Dumplings - served with soy sauce
Grilled Chorizo & Prawn Skewer - served with balsamic reduction (gf)
Garlic Prawn - Exmouth prawn served in a spoon with a creamy garlic sauce (gf)
Sambuca Prawn - Exmouth prawn served in a spoon with a creamy sambuca sauce (gf)
Butter Chicken Empanada - served with spicy yogurt
Beef Rendang Empanada - served with spiced yoghurt
Moroccan Fried Cauliflower - served with spicy yogurt (gf,v)
Gruyere & Corn Croquette - served with aioli (v)
Mushroom & Fontina Tartlet - served with a balsamic glaze (v)
Pumpkin, Spinach & Hommus Tartlet - served with balsamic glaze (v)
Pumpkin, Caramelised Onion & Goats Cheese Tartlet
Vegetable Pakora - served with spicy yogurt (v)
Mac n Cheese Croquette - served with grated parmesan & rich napolitana sauce (v)
Stuffed Pumpkin Flower - served with blue cheese sauce (v)

COLD

Natural Oyster - Coffin Bay oyster served with shallot vinaigrette & lemon (gf)

Thai Oyster - Coffin Bay oyster served with nam jim sauce (gf)

Whipped Feta Tartlet - served with caramelised onion & cherry tomato

Tomato Bruschetta - drizzled with balsamic glaze (v)

Duck Liver Pate Tart - served with caramelised onion & truffle oil

Smoked Salmon Blini - served with sour cream & dill

Beetroot & Vodka Cured Salmon - served on cucumber (gf)

Brie Cheese - served on crunchy bread with caramelised onion & grape (v)

Tuna Tartar - served with cucumber (gf)

Beef Tartar - served on crisp bread & horseradish

SWEET

Lemon Meringue Tartlet

Assorted Petite Fours

Assorted Macarons (gf)

Fruit Skewer - fresh seasonal fruit served with chocolate sauce (gf)



SUBSTANTIAL HOT DISH - \$18.50 / PP

Slow Cooked Beef Cheeks - served with truffle mash (gf)

Moroccan Lamb Shoulder - served with creamy mash (gf)

American Style Sticky BBQ Pork Ribs - served with creamy mash

Traditional Butter Chicken - served with steamed rice (gf)

Chicken & Chorizo Paella (gf)

Mushroom & Pea Risotto - mushroom, pea and parmesan risotto (v)

2 Beef Sliders - angus beef, cheese, salad & tomato relish served on a brioche bun