

Traditional Cheese Fondue

**Additional 10% GST applies.
All fondue equipment (pots & forks) included
Chefs & Wait staff Required at additional charge.
Minimum 40 people with 4-6 people per fondue pot**

\$68 pp

Canapes on Arrival

3 Canapé selection
see canape menu attached

Traditional Cheese Fondue

served with a selection of breads & homemade pretzels

With a brief history of fondue & fondue etiquette! A fun and entertaining way to start off the interactive meal

Homemade Pickled Vegetables

including cocktail onions, carrot, cauliflower, gherkins...

Dessert

optional at \$12 pp
A choice of Lemon Meringue Tart or Apple Crumble

“Happiness is a pot of warm fondue and good
company.”

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)

Italian Meatball Skewer - served with napolitana sauce & balsamic (gf)

Tomato & Bocconcini Arancini - served with aioli & black salt (gf)

Beetroot & Feta Arancini - served with beetroot aoli

Whole Prawn - served with cocktail sauce & lemon (gf)

Seared Half Shell Scallop - served with sweet potato puree (gf)

Grilled Octopus - served with pumpkin & tomato salsa (gf)

Grilled Chorizo & Prawn Skewer - served with balsamic reduction (gf)

Garlic Prawn - prawn served in a spoon with a creamy garlic sauce (gf)

Sambuca Prawn - prawn served in a spoon with a creamy sambuca sauce (gf)

Pumpkin, Spinach & Hommus Tartlet - served with balsamic glaze (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)

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)

Tuna Tartar - served with cucumber (gf)

Beef Tartar - served on crisp bread & horseradish

