

Finger Food Menu

Vegetarian Options:

- Spring rolls, samosas and wedges *30 pieces per platter, \$60 (V)*
- Grilled polenta squares with wild mushrooms *30 pieces per platter, \$65 (G, V)*
- Assorted Japanese nori rolls *30 pieces per platter, \$70 (V)*

Non-Vegetarian Options:

- Party pies, sausage rolls, spinach and fetta triangles *30 pieces per platter, \$60*
- Mushroom and chicken vol au vent *30 pieces per platter, \$75*
- Tandoori chicken on naan bread with yoghurt and cucumber *30 pieces per platter, \$65*
- Rare roasted beef on toasties with horseradish cream *30 pieces per platter, \$65*
- House made mini pizzas *30 pieces per platter, \$65*
- Chicken, apple and walnut sandwich *30 pieces per platter, \$65*
- Prawn sandwich *30 pieces per platter, \$65*
- Chicken Caesar salad tartlets *30 pieces per platter, \$80*
- Smoked salmon on Russian blini *30 pieces per platter, \$70*
- Oysters Kilpatrick *30 pieces per platter, \$70 (G) or 30 pieces per platter, \$80*
- Middle Eastern chicken skewers with minted yoghurt *30 pieces per platter, \$70 (G)*
- Rosemary beef skewers with béarnaise sauce *30 pieces per platter, \$80 (G)*
- Scallop and chorizo skewers *30 pieces per platter, \$85 (G)*
- Lamb skewers with seeded mustard and tomato chutney *30 pieces per platter, \$80 (G)*
- Bloody Mary oyster shooters *30 pieces per platter, \$80 (G)*
- Peking duck pancakes with cucumber and hoi sin sauce *30 pieces per platter, \$90*
- Blue cheese and onion jam tartlets *30 pieces per platter, \$75*
- Baby goats cheese, semi-dried tomato and basil omelette *30 pieces per platter, \$70 (G)*
- Forest mushroom arancini balls *30 pieces per platter, \$65 (G)*

Premium Package:

- Prawn money bags with a ginger and spring onion dipping sauce *30 pieces per platter, \$80 (G)*
- Smoked salmon with horseradish cream on a Russian blini *30 pieces per platter, \$75*
- Duck and wild mushroom pasties *30 pieces per platter, \$80*
- Herb crumbed barramundi strips with a lemon and dill mayo *30 pieces per platter, \$90*
- Grilled chermoula king prawn skewers with lime aioli *30 pieces per platter, \$100 (G)*
- Rabbit rillettes *30 pieces per platter, \$80 (G)*
- Japanese crumbed king prawns *30 pieces per platter, \$80*
- Soft shell crabs *30 pieces per platter, \$80*
- Twice cooked pork belly with chilli and coriander rice noodles *30 pieces per platter, \$80 (G)*
- Baby beef burgers *30 pieces per platter, \$90*
- Moroccan lamb parcel *30 pieces per platter, \$90 (G)*
- Baby eye fillet with potato rosti and red wine jus *30 pieces per platter, \$120 (G)*
- Individual ravioli filled spinach and ricotta in a burnt butter and sage sauce *30 pieces per platter, \$80*
- Harvey bay scallop with cauliflower puree and crispy prosciutto *30 pieces per platter, \$120 (G)*
- Chicken liver parfait on toasties *30 pieces per platter, \$60 or premium 30 pieces per platter, \$60*
- Individual Vietnamese chicken salad *30 pieces per platter, \$75 (G)*
- Seared kangaroo fillet topped with onion jam *30 pieces per platter, \$90 (G)*

Hand Held Options:

- Fish and chips served in individual cones *1 dozen pieces per platter, \$70*
- Salt and pepper squid served with fries in individual cones *1 dozen pieces per platter, \$70 (G)*
- Curry of the day with saffron rice, papadams, mango chutney and yoghurt *1 dozen pieces per platter, \$80 (G)*
- Prawn risotto, soft herbs, mascarpone, topped with scampi and lemon oil *1 dozen pieces per platter, \$80 (G)*
- House made potato gnocchi with spicy roast pumpkin, spinach, pine nuts and cream sauce *1 dozen pieces per platter, \$80*

More available on request