



## Cocktail Menu

\$85 per platter

Choice from:

Beer battered Flathead gaugeons with aioli

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Panko crumbed King Prawns served with a Citrus Aioli

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Mushroom and Truffle Arancini Balls topped with Shaved Pecorino and served with a Truffle Aioli

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Wagyu Beef Sliders with Speck Bacon, Aged Cheddar and Tomato Salsa (20 to a platter)

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Smoked Salmon and Crème Fraiche toasts topped with Dill

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Tandoori Chicken Skewers served with Cucumber Yoghurt and Coriander

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Fried Asian Assortment of Spring Rolls, Money Bags and Wontons served with a Variety of Asian Dipping Sauces

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Heirloom Tomato Bruschetta topped with Basil and Pecorino

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House-made Quiche

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Rare beef toasts with horseradish cream

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Gourmet selection of Pies served with Tomato and Onion Relish

- o Chunky Beef
- o Lamb and Rosemary
- o Chicken and Camembert
- o Peppered Steak

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Petite Fours