



Cocktail Menu

Our Cocktail Menu is divided into three categories. We can prepare any combination, or alternately, provide you with one of our own selections. Packages start from as little as \$15 per person.

Delux Canapes

- Seared Tasmanian Scallops with a Lime Dressing
- Seared Tuna, Marinated In Wasabi Soy, Topped With Shredded Ginger
- Salmon Nicoise Salad In Filo Basket With Blue Cheese Dressing
- Chermoula Prawns with Harissa Sauce
- Duck Confit Pies With Red Onion And Seared Eschalot
- Duck, Shallot, Cucumber And Plum Sauce In A Crepe Trumpet
- Poached Lime Basil Chicken, Rolled and Filled with Red Capsicum and Pinenuts
- Thai Chicken Salad in Filo Baskets
- Chicken Wellington's And topped With Julienne Of Leek
- Sang Chow Bow in Zucchini Flowers
- Mini Lamb Charlotte With Beetroot Jam On A Potato Galette

Standard Canapes

- Grilled Shitaki, Swiss And Oyster Mushrooms On Puff Pastry With Fetta And Rocket Pesto
- Goat's Cheese, Caramelised Onion And Semi-Dried Cherry Tomato Tart With Rocket Pesto On Top
- Moroccan Lamb Pies
- Roasted Pumpkin Risotto Cakes With Beetroot Relish
- Vietnamese Vegetarian Rice Paper Rolls
- Fried Polenta With Oven Dried Zucchini, Eggplant, Topped With Shaved Parmesan
- Red-Capsicum, Goats Cheese & Anchovy Spirals On Basil Leaves
- Zucchini, Carrot Roularde Filled with Red Capsicum and Fetta on Croute
- Cumin Roasted Pumpkin, Red Onion Jam & Baked Ricotta Tart
- Peppered Cheese, Ham and Olive Tapenarde Palmiers
- Thai Style Chicken Balls with a Sweet Chilli Coriander Dressing
- Baked New Potatoes Filled with Bacon Sour Cream & Chives
- Spicy Tortilla Triangles
- Mini Beef Burgers with Home-made Tomato Chutney

Sweet Canapes

- Mini Pear/Apricot/Strawberry En-Croute With Hazelnut/Pecan Patisserie And Chocolate Sauce
- Lime and Coconut Tea Cakes
- Mini Pavlovas With Oven Dried Fruit And Cardamom Syrup Topped With Almond Tuiles

Contact Us

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