



COCKTAIL MENU

Hot Items

(hot canapes not available for giraffe walkway)

Mini assorted quiches
Samosas
Mini spring rolls
Shoa mai [mini prawns dim sims]
Mini pies, pasties and sausage rolls
Flame grilled meatballs
Crumbed fish goujons
Salt & pepper squid with lemon aioli
Crumbed prawn cutlets with ponzu sauce
Satay chicken or beef skewers with a spicy peanut & coriander dipping sauce

Cold Items

Chicken liver pate on melba toast
Rare roast beef bruschetta with pesto & shaved grana
Tomato & boccocini bruschetta with salsa verde & lemon olive oil
Truffled mushroom arancini's with a roasted garlic aioli
Spinach & fetta triangles
Mediterranean vegetable frittata & tomato salsa
Mixed sushi with traditional dipping sauces
Caramelised red onion & fetta tartlet
Buckwheat blinis with avocado mousse and chive aioli

CHEESE PLATTERS \$10.00 per head

ANTIPASTO PLATTERS \$10 per head

Trio of dips with pita bread - \$5.50pp

PRICING

4 items 13.75 pp

6 items 20.50pp

8 items 27.50pp

Recommend for 30 mins. Pre dinner drinks – 4 items per person

*** Prices subject to change