



## COCKTAIL MENU 2023

*Equivalent to a 3 course meal, with all items able to be eaten while standing.  
Progressing from lighter to more hearty items and finishing with dessert.  
Perfect for relaxed larger gatherings.*

### CANAPES ON ARRIVAL

#### Cold Canapes: Choose 2

- Tasmanian Pacific Oysters with mignonette dressing and lemon wedges DF GF
- Ceviche of kingfish with avocado puree, lime and coriander on a corn crisp DF GF
- Chicken ribbon sandwich with celery and walnut N
- Smoked salmon, cream cheese, capers and dill on pumpernickel GFO
- Traditional bruschetta of roma tomato and basil with bocconcini VE
- Prosciutto, celeriac remoulade and vincotto on lavosh GFO

#### Hot Canapes: Choose 2

- Beetroot, goats curd and candied walnut tarts GFO N VE
- Pumpkin arancini with mozzarella and sage VE
- Spiced cauliflower pakora with tomato kasundi GF VG
- Mac and cheese croquettes with truffle aioli VE
- Crispy fried buttermilk chicken with spring onion mayonnaise GF
- Farm style pasture fed beef sausage rolls with tomato relish



## **HARVEST GRAZE TO FOLLOW**

Marinated mixed olives GF

House made hummus, tzatziki and babaganoush GF

Crudites and a selection of house pickled vegetables GF

Charcuterie - salami and prosciutto

Bay of Fires Cheddar (Tas)

Long Paddock 'Driftwood' (Vic)

Pyengana 'St Columba' Blue (Tas)

Quince paste, fresh & dried fruits

Artisan breads and gluten free crackers

## **THEN HEARTY CANAPES**

### **Choose 4**

Tofu rice paper rolls, pickled carrot, Asian herbs & sweet chilli sauce GF VG

Sweet potato and zucchini tagine with preserved lemon and pearl couscous GFO VG

Roasted Pumpkin with pearl barley, date & apricot 'risotto', chermoula GFO VG

Flaked barramundi, chat potatoes, shaved fennel, balsamic red onion & orange salad GF DF

Grilled Ocean trout, broccolini, olives, roast tomato vinaigrette, basil & pine nuts DF GF N

Slow cooked lamb shoulder, cauliflower, quinoa, seeds, currants, mint & tahini dressing DF GF

Southern style pulled pork slider with apple slaw and BBQ sauce

Warialda Beef sausage, sauerkraut, Swiss cheese & Dijon mustard in a buttermilk bun



## DESSERTS TO FINISH

### Choose 3

Chocolate mousse with coffee cream GF

Classic creme brulee GF

Panna cotta, rhubarb and pistachio GF N

Lemon meringue tart GFO

Mini pavs with seasonal fruit GF

Basque cheesecake, passionfruit curd

OR

## ICE CREAM CART

### Choose 3 flavours:

*Served in waffle cones or cups*

#### Ice creams:

Salted Caramel

Chocolate

Hazelnut praline N

Raspberries & cream

#### Sorbets:

Mango sorbet VG

Lemon sorbet VG

Chocolate sorbet VG

Raspberry sorbet VG

*Please note, in the event that a certain product or item is not available we will source a similar market product*