

Selection of Cold Cocktail Items

Lemongrass and chilli crab cakes topped with avocado salsa

Smoked salmon blinis with cream fraiche and pickled Spanish onion

Moroccan crusted lamb fillet on potato cake topped with tahini cream

Kumara, fetta, rosemary, spinach and roasted capsicum frittata on cucumber rounds

Antipasto served on a spoon with roasted eggplant, capsicum, zucchini and chevre

Assorted sushi rolls with wasabi, pickled ginger and Ponzu

Tartlets with choice of fillings; smoked salmon and lemon dill cream; field mushrooms with smoked eggplant; taratore, olives and chervil

Crostini: poached chicken with kaffir lime aioli; artichoke, marinated fetta and capers

Smokey bacon and potato herb gratin with red onion marmalade

Smoked rainbow trout with rocket on black sesame sushi cakes

Tasmanian pacific oysters 3 ways: naturale; chilli tomato salsa; black sesame seed dressing

Yamba king prawns with kaffir lime aioli

Vietnamese rice noodle rolls (vegetarian or prawn) with Saigon dipping sauce

BBQ Peking duck wrap with cucumber shallot and hoisin

Scallop ceviche served in shell with a tropical melon salsa

Caprese skewers with cherry tomato, basil, boconcini and smoky eggplant dipping sauce

Gaspachio vodka shooters with Sydney rock oysters

Prawn cocktail with avocado salad served in a Chinese tea cup

Blue swimmer crab and papaya salad with a palm sugar dressing served on ceramic spoon

Mini bagels, choice of 3 fillings: Rare roast beef, rocket and horseradish cream;
Smoked salmon, lemon zested cream and capers; Baby spinach, pumpkin and brie cheese

A selection of cocktail finger sandwiches on Rye bread

BBQ Tom Yum beef salad with Asian greens and vermicelli served in white noodle boxes

Smoked chicken caesar salad: cos leaf, crispy prosciutto, parmesan, grissini stick and finished with a creamy dressing served in a box

Selection of Hot Cocktail Items

Wild lime soaked scallops wrapped in prosciutto

Red curry fish cakes with pickled cucumber and chilli dipping sauce

Seared salmon bites marinated in wild lime juice seasoned with fresh dill

Steamed shamoï shrimp parcels with sweet chilli dipping sauce

Corn and ginger fritters topped with avocado or roasted capsicum salsa

Chicken or vegetable curry puffs with a chilli flavoured coriander dipping sauce

Thai chicken balls with vermicelli noodles and lime-palm sugar dipping sauce

Shrimp fondue with a lemon thyme hollandaise

Vegetable samosas with a minted yoghurt raita

Mini spring rolls with pickled cucumber and chilli dipping sauce

Chermoula chicken skewers with harissa mayonnaise

Selection of beef and chicken satay sticks with peanut salsa

Marinated lamb skewers with a tahini and rosemary flavoured yoghurt

Selection of cocktail pies with roasted tomato sauce

Gourmet pizzettas 3 varieties: roast pumpkin and pesto; chorizo, olive and grana padano; mushroom and bocconcini

Mini beef burgers with caramelised onions and tomato relish

Warm tartlets: smoked salmon and dill; pumpkin and fetta; semi-dried tomato & pesto

Gourmet style hot dogs with chipolatas caramelised onions and Dijon mustard

Rosemary infused lamb cutlets with a mint pesto crust

Tempura fish and chips served with classic homemade tartare served in noodle boxes

Singapore noodles with chilli chicken and cashew nuts in take out boxes with chopsticks

Mogul lamb curry accompanied by basmati rice, mint raita and mini poppadums

Selection of Dessert Cocktail Items

Mini vanilla bean brulee

Petite Chocolate top nicecream cones

Strawberries dipped in white and dark chocolate

Raspberry and vodka granita served in shot glasses

Classic Aussie cocktail lamingtons with wattle seed cream

Bambino tiramisu served in shot glasses

Death by chocolate mousse served in shot glass

Melon and strawberry sticks with a Jaffa chocolate dipping sauce

Petit profiteroles topped with a chocolate coated coffee bean

Individual fruit crumbles served in tea cups with a dollop of double cream

Mini selection of Cherry Ripes, Mars bars, milk chocolates

Extras: these items may be added to any function

Seasonal fresh fruit platter

Basket of fresh crudités, crispy pitta and dips: beetroot and fetta; orange hummous; baba ganoush; guacamole

Tasmanian pacific oysters and king prawns with kaffir lime aioli and wedges of lemon

Honey Glazed Double Smoked Leg of Ham garnished with fresh fruits, mustards and relishes

Antipasto platter: selection of cured meats, char-grilled vegetables, baked ricotta, olives and semi dried tomato

A fine selection of cheeses with dried fruit, water crackers, fig and walnut bread

Helpful tips when choosing your cocktail menu

Less than 1 hour duration 4 items (minimum)

1-2 hour duration 6-8 items

2-4 hour duration 8-10 items

4 hour plus duration 10+ items

After you have made your cocktail selections we will provide a written quote. The minimum order is 4 items.