



# Premium Cocktail Menu

Dietary Requirements can be accommodated if advised no later than one week prior to event.  
Dietary requirements cannot be accommodated if advised on the day of the event.

## On Arrival

Artisan salumi, air dried, hot smoked, salted & cured meats, duckling, smoked pork belly & truffle pate, vintage cheddar w english style onions, dill cucumbers, mustard pickles, relishes, chutneys

assorted stone baked breads (gfo)

Double cheese, smoky bacon, wagyu beef on a soft buttermilk bun, green tomato jam

## Canapes

(service from 1.30pm)

A piccolo corn, zucchini & goats curd frittata topped w a light chilli chutney (gf)

A tartlet of smoked chicken breast, roasted ratatouille, basil pesto, parmesan chards (gf df)

Mr wong's vegetable & vermicelli spring rolls w sweet viet chilli & coriander dipping sauce (v df)

Chilled, mooloolaba prawn tails w pink grapefruit & sriracha aioli (gf)

## Hot selection

(service from 2:15pm)

Singaporean spiced curry puff w cucumber yoghurt (v)

Warm pumpkin, three cheese & chive savoury portuguese egg custard tart (v)

Nonna's truffle, mushroom, fontina cheese arancini w pepper mayo (v)

Our 'signature' baby, deep pot beef n' barossa shiraz pies w homemade ketchup

Peppered beef carpaccio, crisp potato rosti, classical béarnaise, cress (gf)

Oregano & lemon charred sovereign fine dining lamb cutlet w minted curd (gf)

## Elegant Tray Service

Prawn tails dipped in an iced water batter, frites w australian sea salt flakes & lemon

Soft potato gnocchetti tossed through roasted tomato, capsicum, onion & basil leaf salsa (gf v)

## Something Sweet

(service from 3:15pm)

Assorted cakes, tortes, slices, mixed berry tartlets, choux, french macaron, lemon meringue curds

chilled fresh seasonal queensland fruits

Premium farmhouse cheeses w sundried fruits, condiments & crackers

## Soakers

(service from 4pm)

Pure beef cocktail sausage rolls, flaky pastry w smoky tomato

Warm coconut & swiss milk chocolate custard filled bombolini rolled in cinnamon sugar

Please note: This Menu is applicable from 9<sup>th</sup> March 2019 – 31<sup>st</sup> August 2019. Prices and menu inclusions outside of this time are subject to change.