

PRE DINNER COCKTAIL RECEPTIONS



This menu is only available to be served with pre-dinner or lunch drinks for 30 minutes and is not designed to replace an entrée or as a standalone menu for a cocktail party.

(Please select a minimum of 3 items for your cocktail reception)

- Spiced lamb kofta with romesco sauce (GF) (H)
- Selection of fresh sushi with pickled ginger and Japanese soy sauce
- Tasmanian mushroom arancini with confit garlic aioli (V)
- Zucchini and haloumi fritters with tzatziki (V)
- Handmade steamed bun filled with chicken and prawn
- Potted salmon with Tasmanian gin jelly

Available for minimum of 20 people

COCKTAIL RECEPTIONS



| COCKTAIL MENU ONE

- Roasted carrot and maple dip
- Harissa spiced hummus dip
- Pea and roasted fennel dip
- All dips are accompanied by freshly baked breads
- Selection of fresh sushi with pickled ginger and Japanese soy sauce
- Handmade steamed bun filled with chicken and prawn
- Tasmanian mushroom arancini with confit garlic aioli (V)
- Salt & pepper squid with five spice and lime aioli (H)
- Potted salmon with Tasmanian gin jelly

| COCKTAIL MENU TWO

- Roasted carrot and maple dip
- Harissa spiced hummus dip
- Pea and roasted fennel dip
- All dips are accompanied by freshly baked breads
- Selection of fresh sushi with pickled ginger and Japanese soy sauce
- Handmade pork and fennel sausage roll with tomato chutney
- Tasmanian mushroom arancini with confit garlic aioli (V)
- Tasmanian blue eye goujons with fresh herb remoulade
- Potted salmon with Tasmanian gin jelly

| COCKTAIL MENU THREE

- Roasted carrot and maple dip
- Harissa spiced hummus dip
- Pea and roasted fennel dip
- All dips are accompanied by freshly baked breads
- Selection of fresh sushi with pickled ginger and Japanese soy sauce
- Tasmanian mushroom arancini with confit garlic aioli (V)
- Handmade pork and fennel sausage roll with tomato chutney
- Steamed gyoza with fresh ginger soy dipping sauce
- Zucchini and haloumi fritters with tzatziki (V)
- Cured salmon and tuna skewers with yuzu citrus salsa (GF)

COCKTAIL RECEPTIONS



| COCKTAIL MENU FOUR

- Roasted carrot and maple dip
- Harissa spiced hummus dip
- Pea and roasted fennel dip
- All dips are accompanied by freshly baked breads
- Selection of fresh sushi with pickled ginger and Japanese soy sauce
- Handmade pork and fennel sausage roll with tomato chutney
- Green pea and pecorino arancini with pesto mayo (V)
- Spiced lamb kofta with romesco sauce (GF) (H)
- Zucchini and haloumi fritters with tzatziki (V)
- Scottsdale pork belly with palm sugar caramel and coriander (GF)
- Beetroot and goat's curd tart with mustard herbs (V)

| COCKTAIL MENU FIVE

- Roasted carrot and maple dip
- Harissa spiced hummus dip
- Pea and roasted fennel dip
- All dips are accompanied by freshly baked breads
- Selection of fresh sushi with pickled ginger and Japanese soy sauce
- Beef croquettes with sriracha and lime aioli
- Green pea and pecorino arancini with pesto mayo (V)
- Scottsdale pork belly with palm sugar caramel and coriander (GF)
- Lavender cured lamb with date labneh, cacao nibs and hazel nut (GF)
- Scallop ceviche salad on cornbread with mild chilli jam
- Gravlax Tasmanian salmon with 666 vodka and buckwheat blini