

cocktail / fingerfood menu



cold items

Natural Oysters with Lime and Chipotle Dressing
Australian Tiger Prawn Cocktails with Iceberg Lettuce
Asparagus and Roast Capsicum wrapped in Prosciutto
Roasted Duck and Cashew Rice Paper Rolls with Hoi Sin
Chicken Saltimbocca Slices with Cherry Tomato and Apple Balsamic
Prawn and Avocado Rice Paper Rolls with Black Vinegar Dressing
Teriyaki Salmon and Mustard Seed Nori Rolls with Pickled Ginger
Cajun Chicken Rice Paper Rolls with Lemon and Herb Dressing
Roasted Beef Fillet on Fresh Baguette with Grain Mustard Aioli
Huon Smoked Salmon on Potato Rosti with Chive Cream
'Bruschetta' Filoettes with Woodside Dairy Goats Curd
Natural Oysters with Mango, Lime and Coriander Salsa
Bloody Mary Oyster Shots with Fresh Celery
Woodside Camembert on New Norcia Sourdough with Quince Paste
Roasted Sweet Potato and Rocket Frittata with Persian Fetta
Peking Duck Pancakes with Barbeque and Orange Dressing
Thai Red Curry Chicken Nori Rolls with Soy and Wasabi
Scallop Cerviche with Coconut, Lime and Red Chilli

hot items

Grilled Prawn Skewers with Mango, Lime and Chilli Dressing
Mini Beef Hamburgers with Rocket, Cheddar and Tomato Relish
Thai Green Curry Scented Scallops with Grape and Coriander Salsa
Roast Beef on Yorkshire Puddings with Grain Mustard Gravy
Lamb Cutlets Cooked on the Barbeque with Mint Yoghurt
Beef Croquettes with Wholegrain and Dijon Mustards
Traditional Cottage Pie topped with Mash and Cheddar
Grilled Oysters Mornay with Spinach and Fresh Breadcrumbs
Prosciutto, Dried Tomato and Goat's Cheese Stuffed Mushrooms
Duck and Star Anise Pithivier with Ginger and Chilli Sauce
Harvey Beef Rump Skewers with Chimichurri Dressing
Lemon and Coriander Grilled Chicken with Mild Chilli Relish
Crispy Braised Pork Belly with Thai Nam Jim Dressing
Spinach, Pinenut and Yarra Valley Persian Fetta Quiches
Honey and Mustard Lamb Skewers with Mild Chilli Sauce
Harvey Beef Fillet Skewers with Mild Malaysian Satay Sauce
Sticky Chicken Kebabs with South African Peri Peri Sauce



cocktail / fingerfood menu



hot food

Oysters Kilpatrick – Served in the Traditional Manner
Sundried Tomato, Mozzarella and Smoked Chorizo Arancini
Prawns wrapped in Filo Pastry with an Orange Hoi Sin Dressing
Mini Steak Sandwich with Caramelised Onion and Mustard Mayo
Hand Made Chicken and Leek Pies with Homemade Tomato Chutney
Cherry Tomato, Goats Cheese and Caramelised Onion Tarts
Beef Bourguignon Pies with Homemade Tomato Ketchup
Pan Seared Tuna with Orange, Dill and Mustard Seed Dressing
Mushroom Duxelle Tarts with Danish Fontina Cheese
Pancetta Wrapped Scallops served Simply with Lemon
Salt and Pepper Squid with Lemon and Parsley Aioli
Smoked Bacon, Leek and Camembert Arancini
Turkish Bread with Bush Dukkah and Home Made Dips
Hand Made Moroccan Lamb Pies with Green Tomato Chutney
Spinach and Ricotta Rolls with Spiced Tomato Sauce
Hand Made Sausage Rolls with Tomato and Chilli Chutney
Smoked Chicken, Chive and Camembert Tartlettes

fork food

Grilled Sirloin Steak with Beetroot and Avocado Salad, Chimmichuri Sauce
Lamb and Butternut Pumpkin Quinoa with Italian Parsley and Roasted Garlic Jus
Grilled Salmon, Avocado, Tomato and Coriander Salsa, Spicy Tomato Chutney
'New Orleans Style' Chicken Jambalaya with Chorizo and Fresh Spring Onions
Char Sui Pork Fried Rice with Free Range Egg, Fried Onion and Fresh Coriander
Pepper Crusted Barramundi with Roasted Potato, Spinach Leaves and Salsa Verde
Penne with Caramelised Onion, Roast Capsicum, Spinach, White Wine Cream
Crispy Pork Belly with a Cashew, Lime and Coriander Salad with Nam Jim Dressing



cocktail / fingerfood menu



fresh sandwiches - made on site at the event

Roast Beef, Cream Cheese, American Mustard and Cornichons
Smoked Salmon with Chive and Lemon Creme Fraiche
Organic Turkey, Margaret River Camembert and Cranberry
Cajun Chicken, Avocado and Lemon Pepper Aioli
Classic Egg Mayonaisse with Iceberg Lettuce
Smoked Ham and Cheddar Mini Croissants
Mini 'Croque Monsieur' (French Cheese Sandwiches)

sweet options

Ferrero Rocher Brownie
Lemon and Passionfruit Tarts
Selection of French Macarons
Apple and Cinnamon Turnovers
'Tonka Bean' Creme Brulee
Chocolate Dipped Strawberries
Peppermint Crisp Tarts
South African Milk Tarts
Vanilla and Amaretto Pannacotta

kids options

Homemade Sausage Rolls with Ketchup
Black Angus Beef Pies with Chutney
Ham, Cheddar and Pineapple Mini Pizzas
Selection of Kids Sandwiches
Individual Lolly Boxes
Ice Cream Sundaes with Fresh Strawberries
Platter of Fresh Fruits and Vegetables



cocktail / fingerfood menu



vegetarian options

Sun Dried Tomato and Goats Cheese Stuffed Mushrooms
Vegetable Rice Paper Rolls with Nam Jim Dressing
'Bruschetta' Filoettes with Woodside Dairy Goats Curd
Olive, Fennel and Chilli Tapenade on Sourdough Croutons
Cherry Tomato, Goats Cheese and Caramelised Onion Tarts
Grilled Vegetable Skewers with Lemon Peri Peri Dressing
Cherry Tomato, Goats Cheese and Caramelised Onion Tarts
Spinach, Pinenut and Yarra Valley Persian Fetta Quiches
Vegetable Spring Rolls with a Thai Nam Jim Dressing
Spinach and Ricotta Rolls with Spiced Tomato Sauce
Roasted Sweet Potato and Rocket Frittata with Persian Fetta

gluten free options

Lamb Cutlets Cooked on the Barbeque with Mint Yoghurt
Pancetta Wrapped Scallops served Simply with Lemon
Natural Oysters with Lime and Chipotle Dressing
Australian Tiger Prawn Cocktails with Iceberg Lettuce
Asparagus and Roast Capsicum wrapped in Proscuitto
Roasted Sweet Potato and Persian Fetta Frittata with Pesto
Prawn and Avocado Rice Paper Rolls with Black Vinegar Dressing
Cajun Chicken Rice Paper Rolls with Lemon and Herb Dressing
Natural Oysters with Mango, Lime and Coriander Salsa
Bloody Mary Oyster Shots with Fresh Celery
Thai Green Curry Scented Scallops with Grape and Coriander Salsa
Oysters Kilpatrick – Served in the Traditional Manner
Harvey Beef Fillet Skewers with Mild Malaysian Satay Sauce
Harvey Beef Rump Skewers with Chimichurri Dressing

