

# Cocktail Menus

## COLD CANAPÉS

served on glass buffets consisting of:

### SEAFOOD

Salmon parcels, spanner crab, citrus mayonnaise GF

Seared scallop, caviar aioli, chervil GF

Lobster cocktail, bloody mary crème fraîche GF

Spice crusted tuna, avocado, grapefruit salsa GF

### POULTRY/MEAT

Chilli spiced duck breast, beetroot remoulade GF

Orange brushed beef fillet, apple salad GF

Jamón crostini, rocket pesto

Smoked lamb loin, vodka rhubarb compote GF

### VEGETARIAN

Mini beetroot macaroon, creamed goat's cheese V, GF

Brie, plum jam, pecan crumble V

Caramelised fig, goat's curd, aged balsamic V, GF

Toasted baby corn, chilli pumpkin puree, tomato salsa V, GF

### DESSERT

Cake pops V

Chocolate truffle brownie V

Salted caramel mousse verrine V

Fresh fruit tartlets V

## GRAZING STATIONS

### CARVERY (HOT)

Roast rib fillet of beef, horseradish cream GF

Glazed leg of ham, seeded mustard GF

Crusty bread and accompaniments

### SEAFOOD STATION (HOT)

Beer battered cod

Salt and pepper calamari

Tempura prawns

Potato wedges GF

Lemon wedges and tartare sauce

### CHEESE STATION

Selection of Australian cheeses and sun ripened fruits

Coffee and tea station

