

# Before or after dinner Cocktail Menu

**(Minimum 20 people)**

**\$33 per person**

**Select 6 items**

Lemon pepper crumbed fish with house made tartare sauce

Smoked ham hock croquettes

Pork, mustard and sage sausage rolls

**(V)** Wild mushroom and truffle oil arancini balls

Beef sliders with pickles and mustard mayonnaise

**(V)** Mini tacos with zucchini relish, horseradish mousse and roasted capsicum

**(G/F)** Hot smoked salmon and chive rilette on lavosh with horseradish mousse

Crisp fried calamari with Thai style herb salad, peri peri mayonnaise

**(V)** Crispy cumin spiced cauliflower bites, lemon and dill dressing

**(G/F)** Ginger and five spice caramel glazed pork, fennel and apple salad

Crisp filo cups filled with Thai sesame chicken

Beef cheek croquettes on soba noodle salad with mustard dressing

**(G/F)** Rice crusted soft shell crab with charred corn salsa on baby cos

**(G/F)** Charred lemon thyme chicken, celeriac remoulade, dukkah

**(G/F)** Rare roasted eye fillet, horseradish, local butter lettuce

**(V) (G/F)** Pomegranate molasses infused meringue with berries and cream

**(V) (G/F)** House made chocolate lamingtons with raspberry sauce

**(V) (G/F)** Espresso crème brulee

**(V) (G/F)** Lemon, vanilla and ricotta cake, lemon curd, almonds

**(V)** Caramel glazed eclairs with hazelnut praline cream

**(V) (G/F)** Orange, almond and poppyseed cake with citrus mascarpone cream

Extra items available at \$5.50 per person per item

**Choices above may change due to availability of ingredients**

**Extra vegetarian or gluten free items can be pre-arranged prior to your event**

**Prices are subject to change**

**G/F Gluten Free**

**V vegetarian**