

Bayviews

Cocktail Style Dinner Menu

(minimum 40 people)

\$87 per person

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
(G/F) Hot smoked salmon and chive rilette on lavosh with horseradish mousse
Slow cooked beef cheek, lemongrass caramel, noodle salad
Crisp fried calamari with Thai style herb salad, peri peri mayonnaise
Crisp filo cups filled with thai sesame chicken
(G/F) Charred lemon thyme chicken, celeriac remoulade, dukkah
(G/F) Rare roasted eye fillet, horseradish, local butter lettuce

(G/F) Pomegranate molasses infused meringue with berries and cream
(G/F) House made chocolate lamingtons with raspberry sauce
(G/F) Espresso crème brulee

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