

# COCKTAIL MENU

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## Cold Canapés

Beetroot and horseradish tart, goat curd, lemon balm (V)  
Smoked salmon mousse, blini, dill (NF)  
Beef tartare, sesame cone, cured egg yolk (DF)  
Curry spiced chicken, pappadum, raita (GF)  
Vegetarian frittata with tomato relish (GF, V)

## Hot Canapés

Sticky pork belly, pickled cucumber (DF, GF, NF)  
Bao bun – with tofu (v) or crumbed chicken and siracha mayonnaise  
Roasted pumpkin and spinach, pine nut arancini ball (DF, GF, VG)  
Mini lamb burger, beetroot relish  
Beef skewers with peanut dipping sauce (DF)  
Vegetable dumplings, soy and chilli dipping (V)

## Sweet Canapés

Lemon curd tarts with Italian meringue  
Chocolate mousse shots with honeycomb (GF)  
Assorted macarons  
Vanilla panna cotta with honey jelly (GF)  
Ricotta doughnuts with raspberry gel

## Menu options

Chefs selection of 2 canapés	<b>\$10.00 per person</b>
Chefs selection of 4 canapés	<b>\$20.00 per person</b>
Your choice of 3 canapés	<b>\$16.50 per person</b>
Your choice of 4 canapés	<b>\$22.00 per person</b>
Your choice of 5 canapés	<b>\$27.50 per person</b>
Your choice of 7 canapés	<b>\$35.00 per person</b>

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