



## PRIVATE COCKTAIL EVENTS

### Sundowner Package

Poached chicken medallion, cucumber, crispy shallots (g d)  
Chive and beetroot relish crepe (v)  
Vegetable rice roll, Asian dipping sauce (v g d)

Mushroom manchego arancini (v)  
Seared scallops, pea puree, prosciutto, pistachio crust (g)  
Lamb empanada, spiced yoghurt

### Cocktail Menu A

#### COLD

Mediterranean bruschetta, Persian fetta en croute (v)  
Pork rillettes on brioche toast  
Vegetable rice roll, Asian dipping sauce (v g d)  
Smoked chicken and brie en croute

#### HOT

Pumpkin, fetta, parsley arancini (v)  
Wonton basket, Asian minced beef (d)  
Karagee spiced chicken, chilli aioli (d)  
Lamb empanada, spiced yoghurt  
Crispy chilli squid, red pepper aioli  
Roman gnocchi, hazelnut and parmesan butter sauce (v)

### Cocktail Menu B

#### COLD

Candied cherry tomato, chorizo (g)  
Shredded chicken, green papaya, mango salad (g d)  
Pumpkin and goats cheese tart (v)  
Seared scallops, Thai pineapple salsa (d g)

#### HOT

Panko crumbed prawns, wasabi aioli (d)  
Sundried tomato, basil pesto, bocconcini arancini (v)  
Crispy chilli squid, red pepper aioli (d)  
Mini pork taco, avocado, corn salsa  
Beef, caramelised onion, cheddar brioche slider  
Yoghurt and razel hanout marinated chicken pieces, flat bread pocket and greens.

### Cocktail Menu C

#### COLD

Smoked salmon buckwheat blini, herb crème fraiche (g)  
Candied orange duck pancakes, coriander bean shoots  
Cauliflower and truffle mousse savoury cones (v)  
Beef fillet en croute, béarnaise sauce

#### HOT

Mushroom, manchego arancini (v)  
Pork belly, caramelised pineapple (g)  
Mini Shepherds Pie, truffle mash, aged cheddar (g)  
Seared scallops, pea puree, prosciutto, pistachio crust (g)  
Choice of kilpatrick, rockerfeller or natural oysters  
Sweet potato gnocchi stuffed with duck ragout  
Choice of pork, beef or chicken mini burger or  
Fish and chip cones