



COCKTAIL MENU

COLD SELECTIONS

- Asian seafood salad with nam jim (gf)
- Pumpkin, feta and spinach frittata (v, gf)
- Rising duck pate on crouton with fig and glazed orange
- Roasted button mushroom, goats cheese, capsicum and basil burgers (v, gf)
- Smoked salmon and goats chevre canapes

HOT SELECTIONS

- Fillet mignon with béarnaise sauce (gf)
- Seared scallop on chorizo with bois boudrin sauce (gf)
- Peking duck pies with lime sambal
- Pork and fennel meatballs with spicy apple sauce (gf)
- Salt and pepper squid, served with sambal aioli (gf)
- Wild mushroom arancini (v, gf)
- Yorkshire pudding with rare roast beef and horseradish

DESSERT SELECTIONS

- Baileys parfait ice cream tarts (gf)
- Lemon meringue pies
- Chocolate olive oil cake (v, gf)
- Lemon polenta syrup cake (v, gf)

COCKTAIL MENU PRICES

- Select 10 - \$46 per person
- Select 12 - \$50 per person
- Select 14 - \$55 per person
- All of the above - \$62 per person

v - vegetarian

gf - gluten free

Room hire fees may apply for Friday/Saturday/Sunday functions.