



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 - \$49 per person

Select 12 - \$55 per person

Select 14 - \$60 per person

All of the above - \$65 per person

v - vegetarian

gf - gluten free

Room hire fees may apply for Friday/Saturday/Sunday functions. Menu and prices may vary.