



## COCKTAIL PARTY

Recommended catering:

Light 4-5 canapés per guest

Medium 6-8 canapés per guest

Meal replacement 8-10 canapés per guest

Minimum order per canapé choice is 25 pieces

## SAVOURY

Oyster ~ natural \* 3.5

Oyster ~ tempura w/ wasabi aioli \* 4.5

Roast butternut frittata w/ feta \* 2.5

Housemade sausage rolls w/ tomato jam 3.5

Polenta & parmesan balls w/ parsley sauce \* 2.5

Buffalo drumettes w/ blue cheese dipping sauce \* 3.5

Zucchini, feta & dill fritters w/ beetroot tzatziki \* 2.5

Saffron & yoghurt braised lamb meatballs \* 3

Falafels w/ tabouleh & labne \* 3

Jalapeño & sweet potato croquettes 3

Chorizo, guindilla & parmesan croquettes 2.5

Jalapeño & cheese croquette 2.5

Saffron & cheese arancini 3.5

Herb crumbed market fish goujon w/ house made tartare 5

Mushroom stuffed potato cakes \* 4

Mini beef burgers w/ cheese, tomato jam, aioli & dill pickle 5

Mini southern fried chicken burger w/ slaw, jalapeño & chipotle mayo 5

Mini pork carnitas burger w/ spiced apple coleslaw & BBQ sauce 5

Char grilled lamb skewers w/ yoghurt & sumac \* 6

Grilled lamb ribs w/ hummus & harissa \* 6

## SWEET

Spice cakes w/ lemon curd 2.5

Lemon meringue tart 3

Dark chocolate mousse w/ hazelnut praline 3.5

## CHEESE STATION

The perfect focal point for arriving guests

A selection of Calendar Cheeses [3kg] with lavosh, bread, quince paste & apple \* 520

*Some items may be prepared to accommodate dietary requirements upon request, please ask when ordering*

*May be prepared gluten free \**

*Menu is subject to change due to availability of seasonal produce*

*We can also tailor menus for seated dining events. Please speak with our Event Coordinator*