

# COCKTAIL MENU

Cocktail food in our private function room is offered by staff to your guests when appropriate (and placed on tables around the room when this is not the case). Items from our shared selection menu may also be incorporated.

Minimum 60 people

PRIVATE COCKTAIL MENU - \$40.00	
Chinese spoons with roast beetroot, Persian fetta, cumin pumpkin and rocket	
Vegetarian pakoras <i>with mint aioli</i>	
Mongolian beef skewers <i>with sour cream</i>	
Crumbed fish goujons <i>with lemon aioli</i>	
Peri peri chicken tenderloin skewers, <i>lemon and yoghurt</i>	
Pork bites <i>with plum sauce and sesame</i>	

ADDITIONAL ITEMS CAN BE ADDED	
Fresh oysters served natural <i>with lemon and a coriander, chilli and lime dressing</i>	COLD \$6.00pp
Spring rolls and samosas <i>(vegetarian)</i>	HOT \$6.00 pp
Beef dim sim <i>with Asian sauce (30pcs)</i>	HOT \$6.00 pp
Asparagus mustard and gruyere cheese puffs	HOT \$6.00 pp
Arancini balls <i>with Mediterranean flavours</i>	HOT \$6.00 pp
Vegetable pakoras <i>with dipping sauce</i>	HOT \$6.00 pp
Chicken satay skewers <i>with peanut dipping sauce</i>	HOT \$6.00 pp
Fresh oysters served Kilpatrick style in half a shell	HOT \$6.00 pp
Prawn twisters <i>with sweet chilli sauce</i>	HOT \$6.00 pp
Baby burgers, <i>cocktail sized hamburger with melted cheese, lettuce and tomato relish</i>	HOT \$7.00 pp
Chicken baby burgers <i>with cheese and mayo on a mini bun</i>	HOT \$7.00 pp
Fillet mignon style skewers, <i>diced fillet threaded with thick cut bacon served with horseradish cream and garlic</i>	HOT \$7.00 pp
Grilled lamb cutlets <i>marinated in lemon, rosemary and garlic served with tzatziki</i>	HOT \$7.00 pp
Tea and coffee station	\$2.00 pp
available for an hour toward the end of your event	