



Cocktail Menu 1 - \$80.00 per person

Assorted Sashimi platter:
Seared Tuna with Za'atar and an orange/soy dipping sauce
Seared tandoori Kingfish and a yoghurt/cucumber dipping sauce
Atlantic salmon sashimi
Sushi
Seafood paté
Sydney rock oysters served with an optional vinaigrette dressing and limes
Medallions of lobster in a warm honey, macadamia and basil Sauce
King prawns with an avocado dip and seafood sauce
Brioche with smoked Tasmanian ocean trout and salmon caviar
Roasted capsicum, basil and sun dried tomatoes on pesto toast
Cashew and basil tartlets
Curry puffs with a Thai cucumber, chilli, coriander and peanut sauce
Chicken satays
Lamb satays
Coffee
Belgian Shell Chocolates

Cocktail Menu 2 - \$50.00 per person

Duck and Orange Paté
Smoked salmon and dill Dip
Blue cheese mousse
Roasted capsicum, basil and sundried tomatoes on pesto toast
Cashew and basil tartlets
Herbed cheeses in golden cases
Scallop bites with sweet Bavarian mustard Sauce
Turkey and pistachio nut ribbon sandwiches
Herbed lamb kebabs with garlic mint yoghurt
Antipasto plate
Tea/Coffee with chocolates

Cocktail Menu 3 - \$40.00 per person

Pheasant paté
Duck and Orange paté
Smoked Salmon and Dill Dip with crudites
Sydney rock oysters served with an optional vinaigrette dressing and limes
Sushi
Roasted capsicum, sundried tomatoes and basil on melba toast Sydney
Rare, tenderloin grain-fed, beef eye fillet with roasted capsicum, rocket, and bernaise sauce on French crusty bread
Lamb Satays
Chicken Satays