



FINGER FOOD & HORS D'OEUVRES MENU

\$36+GST PER PERSON - SELECT 8 CHOICES

A variety of hot & cold with lean meats, local seafood, vegan, gluten free and vegetarian options as well. Add more choices @ \$4 per person per item.

Price includes chef. Extra charges apply for waitstaff, kitchen staff and food service staff and travel costs if more than 30km from base.



SEAFOOD

- Chilled and shucked Thai-style oysters [GF]
- Pastry parcels with salmon and smoked ham in a dill and mustard white cream sauce
- Prawn san choy bao with vermicelli noodles, coriander, and lime served in individual lettuce cups [GF]
- Toasted sourdough topped with cottage cheese, smoked salmon, and fresh dill
- Peruvian fish ceviche, lime, avocado, radish, chilli [GF]

VEGETARIAN / VEGAN

- Ricotta cheese, sun-dried tomatoes, and asparagus frittatas [V] [GF]
- English goat's cheese, basil pesto, kalamata olives, snowpea sprouts on puff pastry squares [V]
- Baked mushroom with eggplant, sun-dried tomato, cheese, and parsley [V] [VGA] [GF]
- Nori rolls (assorted fillings) with soy sauce, ginger, wasabi [V] [VGA] [GF]
- International cheese board with breadsticks, water crackers, and dried fruit

COLD SELECTIONS

MEATS

- Crostini bread with a variety of toppings: roast beef, horseradish, capsicum, shredded chicken, rocket, sour cream, spicy lentils, tzatziki
- Chorizo egg tart, caramalised onions and smashed avo
- Peking duck breast on cucumber slice with carrot and hoisin dressing [GF]
- Mediterranean mixed tapas selections with stuffed vine leaves, artichokes, sun-dried tomatoes, stuffed green olives, marinated mushrooms, grilled eggplant, stuffed mini peppers, crisp asparagus stems wrapped with prosciutto [GF], and bocconcini cheese on a stick with cherry tomatoes and fresh basil [GF] [V]

Legend: [V] - Vegetarian, [VGA] - Vegan, [GF] - Gluten-Free

***Menu ingredients and dishes may change due to seasonality and availability of products from suppliers.*





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SEAFOOD

- Portuguese codfish croquette with fresh lime [GF]
- Crumbed panko prawns with lemon grass, cashew, and chili dip
- Local blue crab vol au vents topped with thyme
- Tempura squid tentacles tossed in sea salt, served with lime aioli
- Scallop on sliced cucumber cup with beetroot relish
- Barramundi patties with wasabi mayonnaise dip [GF]

VEGETARIAN / VEGAN

- Mini Asian bites served with soy sauce (cabbage and chives dumpling, vegetarian curry samosas, and spring rolls) [V]
- Porcini mozzarella arancini and marinara dip [V]

HOT SELECTIONS

MEATS

- Oven-baked chicken mignons in bacon wrap with garlic butter & hollandaise [GF]
- Chicken satay with a spicy peanut dip [GF]
- Hot buffalo chicken wings with ranch dressing
- Vietnamese pork skewers with lemongrass and soy dip [GF]
- Marinated lamb skewers with a cucumber yoghurt dip [GF]
- Italian beef meatballs in marinara sauce
- Scotch fillet beef wrapped around julienne vegetable sticks (carrot, red capsicum, long beans), served with English mustard dip [GF]
- Peppered beef bacon mignon & hollandaise sauce [GF]
- Moroccan chicken mince balls with bush tomato relish dip
- Duck shanks with honey soy dip [GF]

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Legend: [V] - Vegetarian, [VGA] - Vegan, [GF] - Gluten-Free