

COCKTAIL OPTIONS

Choose from a selection of deluxe, premium, in a box, in a macchiato glass, desserts, platters and more. You create combination with our price per item concept, now there's no need to be balanced, you choose how many, what's hot and what's not!

Deluxe

Cold

- ❖ Rare beef crostini with caramelised onion, parmesan and rocket
- ❖ Polenta with prawn and avocado
- ❖ Thai chicken salad tartlets
- ❖ Beef carpaccio, shaved parmesan, rocket and aioli
- ❖ Sundried tomato, basil and feta tartlets
- ❖ Bruschetta of tomato, garlic and basil

Hot

- ❖ Zucchini fritters with aioli
- ❖ Mushroom Fritters
- ❖ Thai chicken sausage rolls
- ❖ Vegetable skewers
- ❖ Chicken and lemon grass skewers
- ❖ Lamb kurma on mini papadoms with raita
- ❖ Braised veal meatballs
- ❖ Tandoori chicken on mini papadoms with coriander yoghurt
- ❖ Gourmet selection of house made pies

3.50 per selection

Premium

Cold

- ❖ Nori and sushi with wasabi and soy sauce
- ❖ Salmon carpaccio with pear, cranberry and cress
- ❖ Peking duck cones
- ❖ Fig and fennel scones with washed rind fromage

Hot

- ❖ Shepherd's pie with creamed mash and tomato chutney
- ❖ Skewers of swordfish with preserved lemon
- ❖ Skewers of dukkah crusted barramundi
- ❖ Crab cake with coriander pate
- ❖ Grilled figs with prosciutto and gorgonzola (seasonal)

4.00 per selection

In a box

- ❖ Stir fry vermicelli noodles with chicken and ginger
- ❖ Salt and pepper squid with French fries
- ❖ Southern fried chicken tenderloins with spicy wedges
- ❖ Chicken, bacon + spinach risotto
- ❖ Oricchiette with broccoli pesto and pancetta

4.50 per selection

In macchiato glasses

- ❖ Chilled Gazpacho
- ❖ Pumpkin with coriander pesto and herb focaccia croutons
- ❖ Cauliflower with white truffle oil and parmesan shaving

3.00 per selection

Oysters

- ❖ Natural
- ❖ Kilpatrick
- ❖ Tomato, chili and coriander
- ❖ Prosciutto and balsamic vinegar

4.00 per selection

Dessert

- ❖ Little lamingtons
- ❖ Lime curd + raspberry tart
- ❖ Profiteroles with white chocolate
- ❖ Custard + fruit tart
- ❖ Dark chocolate brownies
- ❖ Chocolate dipped strawberries

3.50 per selection

In a glass

- ❖ Strawberry and pimm's with cream
- ❖ Tiramisu
- ❖ Chocolate pots
- ❖ Vanilla panna cotta

4.50 per selection

Cheese platter option 1 @ \$10.00 per person

- ❖ Cheese selection with walnut + fig bread, quince paste and muscatels

Antipasto platter option 2 @ 14.00 per person

- ❖ Olives, roasted salsiccia, saffron arancini, roast capsicum dip with garlic pita, fried chicken meatballs, eggplant parmigiana, ham and provolone

Antipasto

Served to the center of the table: Citrus marinated olives, anchovies, sticky balsamic and Mitolo olive oil

Individual plates: Prosciutto, eggplant parmigiana, double smoked ham, saffron arancini, air dried roma tomato, provolone, cherry bocconcini, capsicum frittata and Italian salsiccia

Afetatto platter option 1 @ \$65.00 per table

- ❖ San Danielle Prosciutto di Parma, double smoked ham, Sopresa salami, mortadella and provolone

Sot' Ollio platter option 2 @ \$60.00 per table

- ❖ Smoked capsicum, char grilled eggplant, marinated mushrooms, minted zucchini and house made gardeniera

Anitpasto Platter option 3 @ \$75.00 per table

- ❖ Prosciutto, double smoked ham, capocollo, Sopresa salami, bocconcini, chargrilled eggplant, flame roasted capsicum, marinated mushrooms and kalamata olives

Seafood platter option 4 @ \$69.00 per table

- ❖ Galacian octopus and marinated South Australian calamari

Seafood platter option 5 @ \$75.00 per table

- ❖ 3 dozen fresh king prawns with cognac marie rose dressing

Seafood platter option 6 @ \$55.00 per table

- ❖ Salt and pepper squid with aioli and sweet chilli glaze

Seafood platter option 7 @ \$45.00 per table

- ❖ 2 dozen oysters natural

Seafood platter option 8 @ \$60.00 per table

- ❖ 2 dozen oysters Kilpatrick

Dips platter option 9 @ \$50.00 per table

- ❖ A selection of skordalia, babaganush and tzatziki with garlic pita bread

**All Seafood price are subject to price increase, this will depend on the market prices before your event.*

Bread

- ❖ House made ciabatta bread with butter
- ❖ House made olive ciabatta bread with flavoured tomato and anchovy butter (surcharge \$1.00pp)
- ❖ House made tomato ciabatta bread with flavoured olive and anchovy butter (surcharge \$1.00pp)

Soup

- ❖ Papa con il pomodoro
- ❖ Pumpkin with coriander pesto and herb focaccia
- ❖ Minestrone with risoni with parmesan shavings

Entree

Cold

- ❖ Tender slices of poached veal, tuna aioli, capers, red onion, rocket and olive oil
- ❖ Seared prawns served with avocado, beetroot puree and rocket
- ❖ Smoked salmon and potato timbale, watercress, crème fraiche and salmon roe
- ❖ Rare beef Thai style salad with glass noodles, peanuts and herbs

Hot

- ❖ Salt and pepper squid, served with glass noodles and honey + soy braised bok choy
- ❖ Twice baked cheese soufflé with apple and walnut salad
- ❖ Cannelloni with spinach and ricotta, tomato sugo, parmesan and basil pesto
- ❖ Orichiette with Italian salsiccia, broccoli and parmesan
- ❖ Roulade of ham, mozzarella, ricotta with tomato sugo and basil crush
- ❖ Veal tortellini, baby spinach, and a white wine chive cream reduction with parmesan zest
- ❖ Fusilli with tomato sugo, basil and parmesan
- ❖ House made basil gnocchi with beef ragu, and shaved grana padanno
- ❖ Roasted chicken breast slices on flame grilled capsicums and saffron risotto cake with candied balsamic

Main Course

- Barramundi fillet rested on potato gratin, and wilted spinach topped with flame roasted capsicums, capers and red onion salsa with wild rocket leaves
- Eye fillet served on potato mash, ratatouille, oven dried roma tomatoes and beef jus (served medium)
- Parmesan and herb crusted chicken breast, potato gratin, green beans and sun dried tomato cream reduction
- Porcini dusted chicken breast, twice baked parmesan soufflé with asparagus and thyme jus
- Tenderised baby veal with mushroom ragu, parmesan mash and demi-glaze
- Mushroom, chevre and leek open tart with truffled cream and fresh herbs

Served to the center of the table

- ❖ Organic leaf salads with tomato, cucumber, feta cheese, Spanish onion and kalamata olives

Dessert

- ❖ Tiramisu – layers of espresso soaked saviardi biscotti and Italian mascarpone cream dusted with Belgian cocoa and served with almond biscotti
- ❖ Vanilla panna cotta, berry compote and almond biscotti
- ❖ Chocolate brownie served with chocolate mousse, raspberry coulis and honey comb
- ❖ Apple and rhubarb crumble with vanilla cream
- ❖ Local cheese plate with lavosh, quince paste and muscatels
- ❖ Chocolate pudding with hot chocolate sauce & honeycomb gelato
- ❖ Brandy snap basket with seasonal fruits, mango gelato and passionfruit glaze

Dessert platter Option 1 @ \$70.00 per table

- Petit fours plate – house made truffle, Turkish delight, lemon and chocolate tart

Dessert platter Option 2 @ \$35.00 per table

- 1 dozen continental petit cakes