

## COCKTAIL MENU

### COLD

Assorted Sushi with pickled ginger wasabi and Japanese soy  
Petite rye sandwich points filled with chicken and seeded mustard mayonnaise  
Tomato and basil bruschetta with a garlic olive oil  
Savoury pumpkin and parmesan muffins with crème fraiche and chives  
Smoked salmon blinis with creme fraiche & caviar  
Tartlet of chicken breast in curried mango mayonnaise  
Leg Ham with semi dried tomato caramelized onion tartlet

### HOT

Chinese spring rolls with sweet chilli sauce  
Petite lamb and rosemary pies with a spicy tomato relish  
Handmade pizzette topped with roasted vegetables and fetta  
Tandoori chicken skewers with a cucumber and coriander yoghurt riata  
Spinach and fetta filo pastries  
Vegetable samosa with a sweet chilli sauce  
Parmesan & herb coated chicken tenderloins with tangy lemon aioli  
Roasted pumpkin risotto balls served with cashew nut and roquette pesto  
Chinese style prawn cutlet with honey, ginger and sesame served on fried glass noodles

**Please select 7 items**

**1 hour 5 pieces per person \$15.50**  
**2 hours 9 pieces per person \$22.50**  
**3 hours 12 pieces per person \$30.00**  
**4 hours 10 pieces +1 substantial item + 1 dessert \$40.00**

# heritage events

## COCKTAIL MENU

### SUBSTANTIAL OPTIONS

Noodle box with Chinese spring rolls and fried rice  
Cous cous with Moroccan chicken and minted yoghurt  
Greek Salad with lamb cutlets with natural yoghurt  
Smoked chicken creaser salad  
Penne with a rich Napoli and black olive sauce topped with parmesan cheese

**\$9.50 per bowl**

### SWEET OPTIONS

Warm baby apple pies with whipped cream  
Chocolate coated profiteroles filled with custard  
Baby raspberry and white chocolate tarts  
Baby meringue

**\$3.00 per item**

### PLATTERS

Australian Cheese board served with a selection of the cheeses, quince paste, dried fruit, lavosh and water crakes

**\$7.50 per person**

Chef's selection of a trio dips served with toasted spicy chards and Turkish bread

**\$5.00 per person**

Antipasto platter and marinated vegetables, cured meats and cheese

**\$6.00 per person**

Seasonal fresh fruit

**\$4.50 per person**