

# COCKTAIL RECEPTION



## Standard one hour package

Minimum 30 people

Two cold / two hot

\$27pp

## Standard one and a half hour package

Minimum 30 people

Two cold / two hot / one substantial

\$36pp

## Standard two hour package

Minimum 30 people

Two cold / three hot / one substantial

\$46pp

### Additional items

Hot/cold

\$5pp

Substantial

\$10pp

## COLD CANAPÉ SELECTION

Bruny Island oysters natural with lemon **LG ND**

Confit pork rillettes encroute with cranberry **ND**

Coconut prawn, chilled butternut soup **LG ND**

White fish cerviche, witlof, aioli **LG ND**

Ricotta pikelets, beetroot pesto, basil **V**

## HOT CANAPÉ SELECTION

Tilsit and fennel arancini **V**

Bruny Island oysters Kilpatrick **LG ND**

Celeriac and blue cheese tartlet **V**

Duck spring roll **ND**

Tempura cauliflower, fenugreek and turmeric aioli **ND V**

Lamb and goats cheese arancini

## SUBSTANTIAL SELECTION

Moroccan lamb cutlets, raita **LG**

Tempura scallops, lemon grass panna cotta

Chicken tikka marsala with sauce. Perfumed rice and pappadum **LG**

Lamb koftas with tzatziki and cumin scented rice **LG**

Petite thai beef salad **LG ND**

**V** VEGETARIAN **LG** LOW GLUTEN **ND** NO DAIRY **VEGAN** VEGAN **NN** NO ADDED NUTS

Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen, handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free. Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary requirements.

# COCKTAIL RECEPTION



## PLATTER OPTION

### CHEF'S SELECTION Minimum of 10 people

\$15pp

Wagyu meat balls, chilli jam **LG ND**

**Choice of one:** Petite pies with Lesley Black's Chutney, chicken cordon bleu, beef ale and mushroom, wasabi cauliflower and cheese, chicken balti

Panko prawns – sweet chilli aioli **ND**

Vegetable spring roll – sweet soy **ND V**

### CHEESE BOARD Minimum of 10 people

\$20pp

Selection of hard, soft, blue Tasmanian cheeses, quince paste, muscatels, crackers, crusty bread

### GRAZING BOARD Minimum of 50 people

\$20pp

Salami, prosciutto, smoked ham, smoked salmon, blue cheese, double brie, vintage cheddar, pickles, olives, semi dried tomatoes, marinated eggplant, marinated zucchini, artichokes, preserved lemon, tomato relish, hummus, beetroot pesto, focaccia, baguettes, grissini, lavosh

### TONIC CATERING Minimum of 10 people

#### Hot Platter

\$15pp

– Wagyu meat balls, chilli jam **LG ND**

– Choice of one: Petite pies with Lesley Black's Chutney, chicken cordon bleu, beef ale and mushroom, wasabi cauliflower and cheese, chicken balti

– Panko prawns – sweet chilli aioli **ND**

– Vegetable spring roll – sweet soy **ND V**

#### Selection of Quiche, Pies and Sausage roll platter

\$10pp

**Cheese Board** – Roaring forties, Ashgrove pepperberry, southcape Brie, quince paste, strawberries, dried fruit, grapes, crackers \$20pp

**Antipasto Platter** – Prosciutto, salami, ham, cabana, olives, chargrilled zucchini, semi dried tomatoes, dip, grissini sticks, toasted sourdough \$20pp

**Dessert Board** – Selection of slices and fruit \$10pp