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## COCKTAIL MENU

### \$40 PER PLATTER

#### Wedges

sweet chilli sauce & sour cream

### \$65 PER PLATTER

**Classic tomato and basil bruschetta** on  
crusty bread (24)

### \$70 PER PLATTER

#### Sushi platter

variety of sushi & soy sauce gf (24)

**Fried chicken and garlic balls** with mayo  
(22)

**Gourmet pies, pasties, sausage rolls** (22)

### \$75 PER PLATTER

**Arancini balls** with aioli (22)

**Salt & pepper squid** with aioli

#### Mini beef burgers

cheese, tomato, aioli (20)

**Panko crumbed flathead** tartare, lemon  
(24)

#### Quiche

tomato sauce (22)

#### Vietnamese cold rolls

filled with chicken & prawn gf vegan chilli  
aioli gf (20)

### \$80 PER PLATTER

#### Smoked salmon & cheese tarts

cream cheese, dill, capers (22)

#### Tempura prawns

sweet chilli lime sauce (26)

#### Chicken satay skewers

peanut, lime & coconut sauce gf (22)

#### Lamb kofta skewers

tzatziki gf (22)

### \$85 PER PLATTER

#### Prawn spring rolls

sweet chilli & lime sauce (22)

## DESSERT

**Fresh seasonal fruit skewers / 60 gf v**  
(20)

**Classic sticky date cake / 70 caramel**  
**sauce** (22)

## VEGAN

**Tofu satay skewers gf / 65**

satay sauce, sesame (20)

**Chickpea & lentil cake / 70 (22 pieces)**

**\*15% Surcharge applies On**  
**public holidays**

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