



Finger Food Menu

Gourmet Finger Food

- Four cheese "Quattro Fromaggio" crispy risotto croquettes
- California Rolls with Smoked Salmon, Tuna Mayonnaise and Crisp Vegetables
- Chicken Fillet and Tarragon Butter Filo Parcels
- Hand made Vegetable Rice Paper Rolls with Soy and Coriander
- Grilled Tandoori Chicken Burgers on Naan Bread with Cucumber Raita
- Lamb Tikka skewers with Chilli and Coriander Yoghurt
- Bite size Braised Beef Burgundy Pie
- Chicken Gyoza Dumplings with Japanese Dipping Sauce
- Home Made Pork and Beef Sausage Rolls
- Indonesian Style Chicken skewers with Satay Sauce
- Crispy Indian Vegetable Samosas with Minted Yoghurt
- Fresh Japanese Crumbed Fish Fillets with Lemon and Chive Mayonnaise
- Potato and Pesto Pizzas with Baby Bocconcini Cheese
- Chicken Caesar Club Sandwiches in Triangles
- Prosciutto, Sage and Shaved Parmesan Pizzas
- Sautéed Field Mushroom and Chive Tartlets
- Moroccan Spiced Lamb and Eggplant in Filo Parcels
- Prawn Ginger and Spring Onion Gyozas with Chilli Soy Sauce
- Mediterranean Tartlets with Fresh Tomato and Olive Tapenade
- Tiny Chicken and Mushroom Pies
- Crispy Falafel with Lemon and Chive Yoghurt
- Crispy Lamb, Bean sprout and Water Chestnut Spring Rolls with Plum Sauce

Select 8 items \$23.00 Suitable for food service duration of up to 2 hours

Select 10 items \$27.00 Suitable for food service duration of up to 3 hours



Premium Finger Food

- Steamed Peking Duck Rolls with Spring Onion Cucumber and Hoi Sin
- Homemade Smoked Salmon Bagels with Dill Cream Cheese
- Baby Fillet Mignon Wrapped in Prosciutto with Tarragon Mayonnaise
- Fresh Chilled Peeled Prawns Served with Thousand Island Dressing
- Small Cheeseburgers with Onion Jam and Tomato Chutney in a Tiny Roll
- Tandoori Lamb Cutlet with Cucumber Raita
- Wild Mushroom Chive and Mozzarella Pizzette
- Leek, Cheddar Cheese and Artichoke Tartlet
- Tasmanian Oysters in Spoons with Shredded Vegetables and Soy
- Spicy Salt and Pepper Prawns with Chilli Soy
- Caramelised Onion and Blue Cheese Calzone
- Juicy Tiger Prawns tossed in Garlic, Parsley and Cream
- Poached Salmon and Lemon Mayonnaise Ribbon Sandwiches
- Warm Smoked Trout, Gruyere Cheese and Dill Tartlets
- Scallop, Spring Onion and Ginger Dumplings with Sweet and Sour Sauce
- Crispy Hand Cut Fat Chips with Béarnaise Sauce
- Rolled Rare Beef Porterhouse with Crispy Vegetables and Wasabi Mayo
- Oysters Kilpatrick in their Half Shells
- Atlantic Salmon Fillet in Filo with Mustard and Dill Butter
- Pumpkin and Coconut Samosas with Sweet Chilli Sauce

Select 8 items \$29.00 Suitable for food service duration of up to 2 hours

Select 10 item \$32.00 Suitable for food service duration of up to 3 hours



Grazing Menu

Per grazing item \$9.50 per person

Ideal for events held over longer periods, these dishes are served in half pint noodle boxes with wooden forks.

Pumpkin & Rocket Risotto with Shaved Parmesan (v)
Crispy Fish Fillet with Shoestring Potatoes & Tartare Sauce
Penne Rigate with Virgin Olive Oil, Chilli & Basil
Hokkien Noodles with Shredded Vegetables & Peanut Dressing (v)
Baby Caesar Salad with Char Grilled Chicken & Crispy Bacon
Chicken Butter Masala with spicy Pillau Rice
Thai Beef Noodle Salad with fresh Mint & Coriander
Roasted Vegetable salad with Pesto Dressing & Shaved Parmesan

Desserts in boxes

\$9.50 per person

Fresh Strawberries with Vanilla Ice Cream
Seasonal Fruits & Berries with King Island Cream
Chilled Tira Misu with Kahlua & Roasted Almonds

Desserts as finger food

\$3.50 per item

Petite Light, Dark & Milk Chocolate Ice Cream
Fresh Strawberries with Citrus infused Mascarpone
Mini Chocolate Éclair with Fresh Cream
Apple & Sultana Spring Rolls sprinkled with Cinnamon Sugar
Baby Lemon Tart