

Cocktail Menu

(any combination hot or cold)

10 items 24.95p.p 12 items 26.95p.p 15 items 32.95p.p

Mini Pasta Boats (*Chef's selection of pasta*) extra 5p.p

Cold

Tomato bruschetta (*freshly chopped tomato, red onion, garlic & basil on pane*) (v)

Mushroom Bruschetta (*pan-fried wild mushrooms & garlic on pane*) (v)

Smoked salmon (*smoked salmon, capers & sour cream on pane*)

Sundried tomato (*sundried tomato mousse on Italian flat bread*) (v)

Stuffed mushrooms (*oven baked Zucchini & ricotta filled mushrooms. Served warm*) (v/g)

Mini Panini (*an assortment of mini sandwiches filled w cheese & Italian cured meats in focaccia bread*)

Caramelised onion tartlets (*caramelised onion w feta & thyme*) (v)

Pumpkin frittata (*butternut pumpkin & sweet onion frittata*) (v/g)

Crisp formaggio filo (*Philadelphia cheese w cherry tomato set in filo pastry*) (v)

Sweet potato spinach slice (v/g)

Black olive, sundried tomato & bocconcini skewers (v/g)

Miniature chicken Caesar salad

Classic waldorf of apple, walnut & celery (v/g)

Honey roast duck w vermicelli

Prawn, avocado & Garlic Aioli (*fresh tiger prawn, avocado mousse & aioli on potato rosti*) (g)

Caprese Bites (*bocconcini w cherry tomato & basil garnish*) (v/g)

Hot

Smoked chicken croquettes (*crispy crumbed seasoned potato puree w smoked chicken*)

Char grilled eggplant, prosciutto & cheese melts

Buffalo mozzarella Arancini (*buffalo mozzarella filled risotto balls crumbed and fried*) (v)

Crisp Polenta W parmesan (*crispy golden polenta topped w melted parmesan*) (v)

Mini Lasagna shells (*braised veal mince in a pomodoro & béchamel sauce baked in pasta shells*)

Spicy chorizo, olive & feta skewers (g)

Satay chicken skewers

Panko crumbed prawn w lemon aioli

Sicilian fried green olives (*braised pork, veal & chicken stuffed green olives crumbed and fried*)

Spinach ricotta filo roulade (v)

Classic veal meatballs (*served in a rich pomodoro sauce*)

Miniature chicken minions (*prosciutto wrapped chicken baked in a garlic & parsley butter*) (g)

Mixed vegetable spring rolls (*served W a plum dip*) (v)

Tempura chicken (*tenderloins tempuraed & served w spicy sweet chili*)

Pizza varieties (*Chef's selection of vegetarian & non vegetarian pizza*)

Salt & peppered squid (*served W garlic aioli*) (g)

Platters (serves 6 to 8 guests)

Italian mezze antipasto platters 29 Seasonable fruit & cheese platters 38
Gourmet filled sandwiches 35 Selection of wraps 35 Oven baked pizzas 30

(G) gluten free, (V) vegetarian