

Finger Food Choices

S/potato & fennel ravioli -
hand made w fresh pesto (V)



Mini Bao bun with spiced
chicken and asian salad

Seared scallop w caramelised
balsamic and grape must



Indonesian chicken satay
with coconut curry sauce

Flame grilled salmon w
wasabi and caramelized soy



Coconut king prawns
with garlic aioli

Lamb souvlaki skewers with
tzatziki



Crispy pork belly w char siu

Roasted kipfler potato with
sour cream and chives (V)



Roasted butternut pumpkin
tart w caramelized onion (V)

Crispy mushroom risotto
bites (V)



Beef fillet (rare)
w horseradish cream

Salt and pepper squid w
citrus aioli



Grilled lamb cutlets with
chilli jam glaze

Grilled tandoori chicken
skewers with minted yoghurt



Seafood cakes (crab, scallop,
fish) w lime & coriander

Peking Duck pancakes



Wagyu beef sliders w rocket
and bush tomato relish

Prawn and crab gyoza w
corriander and lime



Poached king prawn served in a
demi cup

South American empanada
(traditional Chilean)



Tasmanian oysters w spiced
tomato & lime salsa (gf)

Scallop sashimi, fresh lime
with asian slaw (gf)



Veg rice paper rolls with
asian dipping sauce (gf, v)

Caramelized onion w goats
cheese tartlets (v)



Thai beef salad in cucumber
rounds (gf)

Prawn biryani in noodle box
(Nepalese dish)



Butter chicken on mini garlic
naan w minted yoghurt

Blue swimmer crab wonton
cups



Smoked salmon with crème
fraiche and salmon roe

Fresh king prawn on turkish
bread w mary rose sauce



Succulent pork ribs (slow
smoked) with a smoky glaze

Tortilla cones, w king prawn,
wasabi mayo & avocado



Momo dumplings with
chicken and Nepali spices

Fish tacos with mexican style
salsa



Crostini, cream cheese and
caviar

Cocktail and Petit Four Dessert Options



CHOICES

- Apple Blueberry Tart
- Apple Pie
- Banana Cream Pie
- Blueberry Tart
- Chocolate Salted Caramel Tart
- Chocolate Pecan Pie
- Italian Ricotta Tart
- Lemon Lime Tart
- Lemon Meringue Tart
- Mango Strawberry Tart
- Mixed Fresh Fruit Tart
- Mixed Red Berry Tart
- Passion Fruit Tart
- Passion Fruit & Meringue Tart
- Rhubarb & Apple Crumble Tart
- Fresh Strawberry Tart



Dessert prices based on 20 guests minimum and exclude service staff

Note: all dessert items can be served cocktail size individually or as a buffet presentation