

# Cocktail Menu

1 hour - \$36.5pp

2 x cold, 3 x hot,  
1 x sweet

2 hour - \$57.5pp

2 x cold, 4 x hot,  
1 x grazing, 2 x sweet

3 hour - \$84.5pp

3 x cold, 5 x hot,  
2 x grazing, 3 x sweet

## Additional

\$5.5 per cold, hot sweet  
canape

\$8 per grazing canape

## Cold Canapes

Heirloom tomato & buffalo mozzarella bruschetta, basil pesto V

Vegetarian sushi rolls, ginger soy sauce DF V

Vegetable rice paper roll, Vietnamese dip, coriander DF GF

Mushroom & broccolini sushi cone, chilli soy, toasted sesame seeds GFA V

Peking duck pancake wrap, plum sauce, coriander DF

Smoked salmon, wattle seed toast, sour cream, Yarra valley salmon roe GFA DFA

Tuna tartare, wasabi mayo, sesame toast DF GF

Smoked Macedon duck breast, parsley mayo, walnut baguette DF

Freshly chucked Appellation oysters, shallot & red wine vinegar dressing GF

Chicken liver parfait, brioche, Cumberland jelly GFA DF

Whipped Meredith Goat's cheese, pickled walnut, baby chervil, sour dough croute  
V GFA

Kingfish ceviche, lime, chilli, coriander GF DF

Shaved Victorian Jamon, dill pickle, olive mayo, milk bun

## Hot Canapes

Cauliflower, leek & cheese pies, bush tomato relish V

Steamed jackfruit buns, black vinegar & peanut chilli dressing VE GF

Fired falafel balls, zaatar spiced chick pea dip, lemon yogurt VEA GF

Potato, pea & spinach samosa, coriander chutney V

Plum tomato tart, basil pesto, goat's curd, V

Vermicelli & vegetable spring rolls, sweet chilli sauce GF DF V

Seared scallop, cauliflower puree, lemon myrtle brioche crumble GF DFA

Peking duck & apple spring rolls, plum sauce

Crumbed lakes entrance flathead, lemon & caper mayo

Steamed prawn dumplings, chilli garlic dip DF

Wild mushroom arancini, truffled mayo & pecorino V

Cuban toasty, smoked pulled pork, Milawa mustard, cheddar, dill pickle

Panko crumbed prawns, harissa mayo GFA DF

Cumberland sausage rolls, flaky pastry, BBQ sauce

Spiced corn empanada, chimichurri GF VE

Middle Eastern spiced lamb skewer, tahini yogurt DFA

Chicken tandoori skewers, coriander & yoghurt cooler GF DFA

Mac & cheese croquettes, smoked mozzarella, tomato chilli jam V

Crab & coriander spring roll, mango chilli dip DF

Black & Guinness beef pie, tomato relish

Mini Gippsland cheeseburgers, burger mayo, gherkin, sesame milk bun

V / Vegetarian

GF / Gluten Free

GFA / Gluten Free

Adaptable

DF / Dairy Free

DFA / Dairy Free Adaptable

VE / Vegan

VEA / Vegan Adaptable

We will always endeavour to cater for all dietary requirements. Please be aware that there is always a risk that traces of allergens may be transferred during preparation. Therefore, we are unable to guarantee that any item sold is completely free from traces of allergens including shellfish, dairy, gluten & nuts.

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## Grazing Canapes

Artichoke, pecorino & truffle risotto, olive & rosemary sourdough crumble GF V

Grilled Smoked pork belly, apple slaw, Milawa mustard mayo GFA DF

Ricotta gnocchi, basil pesto, semi dried tomato, pecorino V

Beef empanada, chimichurri, wild rocket

Spiced lamb, fattoush salad, mint & yoghurt DFA GFA

Seared Ocean trout, witlof, caper, orange & dill salad GFA DF

Baked macaroni cheese, Smokey paprika, cauliflower & swiss cheese V

Crispy spiced calamari, cos lettuce, lime aioli D GFA

Crumbed blue eye fish & chips, lemon, caper mayo

Roasted cauliflower, currant & pine nut empanada, chimichurri wild rocket VE

## Sweet Canapes

Daintree chocolate tart, orange crème fraiche GF V

Roof Top panna cotta, raspberry jelly, coconut flakes V GF

Rosewater crème brulee tart, sugar flowers V

Date & walnut balls VE GF

Mini vanilla bean ice cream cones, chocolate cigar V

Espresso mousse chocolate cups, chocolate beans GF V

Chocolate caramel slice GF V

Lemon meringue pie V

Baked ricotta macadamia tart & raspberry glaze V

Baked New York vanilla & blueberry cheesecake, blueberry jelly V

Choux bun, chocolate & macadamia nut crème pate V

Gateaux opera V

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# Beverage Packages

All prices are per person unless otherwise stated.

Wait staff for beverage service included in packages.

## Victoria

2 hours	\$44
3 hours	\$49
4 hours	\$54

*Parliament House Wines - Rob Doolan, Yarra Valley*  
White, Red & Sparkling

Victorian boutique beers

Flavoured Capi mineral waters  
Juice & Mineral Water

## Yarra Valley

1 hour	\$43
2 hours	\$47
3 hours	\$52
4 hours	\$58

*Little Yering*  
Chardonnay & Shiraz

*Yarrabank*  
Sparkling Cuvee

Victorian boutique beers

Flavoured Capi mineral waters  
Juice & Mineral Water

## Mornington to the Valley

1 hour	\$47
2 hours	\$52
3 hours	\$59
4 hours	\$66

*Ten Minutes by Tractor*  
Blanc de Blanc

*Warramunda Estate*  
Viognier & Syra

Victorian boutique beers

Flavoured Capi mineral waters  
Juice & Mineral Water

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