

# COCKTAIL FOOD

**CHOOSE ONE OF THE FOLLOWING OPTIONS** Prices are based on 1 piece per person

**OPTION 1** - \$19.00 pp Choose 4 Options

**OPTION 2** - \$23.00 pp Choose 5 Options

**OPTION 3** - \$27.00 pp Choose 6 Options

**ADD** \$4.50 pp for Each Extra Choice

- Arrabbiata Arancini Balls, Reggiano + Aioli (V)
- Whipped Goats Cheese & Beetroot Jam Crostini (V)
- Vegan Sausage Roll (VEGAN) (GF) (DF)
- Panko Crumbed Camembert Cheese & Prosciutto
- Sweet Potato & Pumpkin Slider, Cheese & Chilli Jam
- (+\$1.5pp for GF/VEGAN option)
- Chicken Slider, Cheese, Pickle, Sweet & Spicy Sauce
- Beef Slider, Cheese, Pickle & Burger Sauce (+\$1.5pp for GF option)
- Salt'n'Lemon Pepper Squid, Lemon & Aioli
- Indian Spiced Lamb Kofta & Mint + Coriander Yoghurt (GF)
- Greek Chicken Skewer & Tzatziki Sauce (GFO)
- Buttermilk Pop Corn Chicken & Spicy Mayonnaise
- Individual Pizza Bites (GF option available at a extra cost)
- Asian Selection of Mini Spring Rolls (V) (DF), Samosas (V) (DF)  
Beef Dim Sims & Sweet Chilli sauce
- Pies, Pasties, Sausage Rolls, Tomato & Smokey BBQ Sauce
- Vegetable Pasties & Beerenberg Chutney (VEGAN) (DF)

# EXTRA PLATTERS

**Platters can only be added in addition to your cocktail food selection.**

- Dips & Pita – Chef's Selection of Dips, Warm Pita Bread & Crudites (V) (GFA) \$80
- Crispy Potato Wedges with Sweet Chilli Sauce & Sour Cream (V) (GF) \$70
- Seasoned Chips with Tomato Sauce & Aioli (V) (GF) \$60
- Cheese Board – Selection of Cheeses, Assorted Crackers, Dried Fruit & Quince Paste \$150
- Antipasto Board – Selection of Meats, Cheeses, Marinated Olives, Dips, Breads & Crackers \$180
- Fresh Fruit Platter – Selection of Seasonal Fruits (V) (GF) \$140