

COCKTAIL MENU 2012

SERVED COLD

Fresh Oysters – subject to availability
\$30 a dozen | minimum of 60 oysters
Please ask for dipping sauce options

SERVED AT ROOM TEMPERATURE

All canapés below are \$3.30 per piece | minimum of 30 pieces per style

Roasted artichoke pate + olive tart V
Roast beetroot, basil + Persian feta tart V
Sweet potato + pistachio dukkah tart V
Vietnamese rice paper rolls with prawns + peanut and hoisin dip *V
Haloumi + zucchini fritters with tomato + red pepper relish
Roasted vegetable + aged cheddar tart with organic seeds V

SERVED WARM

Red lentil and fresh mint kofta with pomegranate dressing * V
Singapore style fish cakes with chilli jam*
Char grilled Lebanese spiced chicken sticks with rosewater yoghurt*
Balinese style tamarind + lemongrass chicken with a macadamia satay
Dijon + rosemary Dardanup beef skewers with smoked garlic mayo*
Thai style Bbq pork and coriander sausages with tamarind syrup*
Middle Eastern spiced lamb patties with tomato chutney *
Chicken coconut and peanut sugarcane skewers with kaffir lime + soy dip*
BBQ Korean bulgogi beef skewers with Kim chi pickle
Bbq Venison chipolata 'hot dogs with spicy organic bbq relish
Arabic eggplant + potato cakes with orange, olive + watercress salsa*V
Cauliflower, mint + pistachio falafel with sesame yoghurt
Chinese red braised pork + hokkein noodle balls with pineapple achar

RISOTTO BALL FLAVOURS

Merlot, black olive + roasted artichoke V
Asparagus, Riesling + organic feta V
Blue cheese, rocket, walnut + fig V
Charred sweet corn, Blue swimmer crab, chilli + lime
Porcini mushroom + goats cheese risotto balls V
Sweet potato, sage + chestnut risotto balls V
Quince, Queso Manchego + venison chorizo
Prawn paella balls with smoky paprika + lemon aioli
Roasted cauliflower, Heidi gruyere + leek

*gluten free canapé option - or is available as gluten free
V= vegetarian or available as vegetarian
All prices include GST

FROM THE BBQ – FULL SIZE

At \$12.50 per piece

Minimum order 30 serves – staff required for this option

Venison sausages in a bun with rocket leaves + organic bbq relish
Ferguson valley free range sausages in a bun with tomato chutney
Dardanup beef burgers with mizuna + caramelized onion jam
Turkish style bbq lamb with sumac, rosemary + lemon, hummus + pita
(\$2 surcharge for lamb)

Served on bamboo eco friendly plates

NOODLE BOXES + FORK STYLE FOOD

Entree \$13.50 - 350g | Main size \$18.50 - 650g

Minimum order 20 serves | staff required for this option

Teriyaki chicken or tofu noodle salad with sesame soy dressing *V
Nasi goreng with fried egg + chilli jam *V
Organic linguine with tiger prawns, chilli, lemon + rocket pesto*
South American style bbq chicken with charred sweet corn quinoa*
Margaret River Venison moussaka *
Lamb + quince tagine with minted cous cous, harissa + labne
Good old fashioned spaghetti + meatballs
Pumpkin, chickpea + spinach Breyani with minted yoghurt*V
Indian beef curry with cashew basmati,
mango chutney and pappadums*

Fresh tropical fruit salad with passionfruit,
mini meringues, double cream*

*We also have eco friendly bamboo bowls and plates

CHEESE PLATTER

Serves 15 – 20 guests

Australian cheese selection | \$80
International cheese selection | \$95

Blue, Brie + Cheddar
Served with muscatels, nut mix, quince paste, fresh fruit,
crisp bread + wood fired bread

SUSHI PLATTER

40 pieces assorted | \$99

MR Free range omelette + asparagus nori rolls V
Smoked salmon + avocado nori rolls
Bbq teriyaki chicken

Served with wasabi paste, pickled ginger + ponzu sauce

FRUIT PLATTER

Serves 15 – 20 guests | \$77.00

Assorted seasonal fruits, sliced + arranged
Served with a passionfruit dipping sauce

DIP PLATTER

Serves 15 – 20 guests | \$66.00

PLEASE CHOOSE TWO DIP VARIETIES PER PLATTER

Hommus with pistachio dukkah
Red capsicum with tomato jam
Greek style feta with fresh dill + caramelized onion
BBQ Eggplant with Smoked paprika and lemon
White bean + truffle oil (can be served warm)
Smoked trout with onion, dill + caper berries

Served with crudities, lavosh and Yallingup wood fired bread

SWEET PLATTER

40 pieces | \$75

Chocolate rocky road and rosewater tartlets
Lemon curd and vanilla cream tartlets
Greek style coconut cake
Cherry cranberry pistachio nougat

STAFFING

Drink service staff at \$33.00 per hour minimum 4 hours
Chefs at \$44.00 per hour minimum 4 hours
All prices include GST