

COCKTAIL MENUS



Food service is approximately a two hour continuous duration
(Please contact our events team for a full list of cocktail menu items)

4 cold 4 hot

5 cold 5 hot

6 cold 6 hot

\$28.00 per person

\$36.00 per person

\$42.00 per person

Add a food station, minimum of 100 guests

COLD ITEMS

- Flaked confit of salmon, kewpie, brioche crumb, flying fish roe
- House smoked chicken, apple and seeded mustard salad, semi dried tomato (GF)
 - Heirloom tomato, Meredith feta, baby basil (V)
- Charred lime and chilli prawn, guacamole, tortilla crisp
 - Thai beef salad, toasted cashews, Nam Jim
- Compressed watermelon, burnt goats curd, pickled rind, chia (V)
- Mini wrap of rare roast beef, celeriac and horseradish, mustard aioli
 - Prawn, crab and chervil remoulade, toasted sesame
 - Seared lamb, shallot jam, aioli, cress

HOT ITEMS

- Creole style salt and pepper squid and prawn tails, chipotle aioli
- Spansih chorizo and goat cheese puffs, roasted garlic, tomato dipping sauce
 - Pumpkin and chive arancini, black garlic aioli (V)
 - Petit lamb shank and rosemary pie
- Petit quinoa fritter, vanilla scented yoghurt, beetroot relish (V)
- Teriyaki beef skewers, spring onion and sesame soy dipping sauce
- Southern fried buttermilk chicken slider, chipotle aioli, Monterey Jack, slaw
 - BBQ pork belly, scallop, wakame

SWEET TREATS

- Passionfruit curd blueberry tartlets
- Mini vanilla and raspberry pannacotta
 - Mini espresso cupcakes
 - Mini magnums
 - Mini crème brulee
 - Macaroons

DF - Dairy Free GF - Gluten Free V - Vegetarian
We cannot guarantee complete allergy free dishes due to trace allergens and supplied ingredients

Morphettville