

SAVOURY MENU 1 (3 pages)

\$3.50 per item

COLD SELECTIONS

California rolls filled with avocado, omelette, carrot, shitake mushroom & cucumber served with pickled ginger, wasabi & soy

Vietnamese rice paper rolls filled with shredded lettuce, cucumber, vermicelli noodles, bean shoots & Vietnamese mint. Served with a kaffir lime & sweet chilli sauce

Roast vegetable frittata wedges topped with tomato relish, chives & cracked pepper

Thai beef salad served on cucumber cups with wasabi mayo

Caramelised onion and beetroot tarts topped with lemon/mint labna

Corn and coriander fritters with avo salsa, chilli jam and sour cream

Roast pumpkin, blue cheese and walnut tarts with fennel jam

HOT SELECTIONS

Steamed chicken & ginger gyoza tossed in sweet soy & sesame.

Samosa's filled with curried sweet potato, green peas and cashew nuts served with a minted yoghurt dip.

Mini pizzetta topped with sun dried tomatoes, caramelised onions & mascarpone drizzled with pesto.

Risotto Cakes of porcini, pumpkin and thyme, topped with sun dried tomato tapenade.

Home made sausage rolls filled with your choice of:

Traditional bratwurst & rosemary

Spinach & ricotta with tomato chutney

Polenta and goats cheese rounds topped with char grilled pumpkin, red peppers & pesto.

Chickpea, cauliflower and sage fritters with spied tomato kasoundi.

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SAVOURY MENU 2

\$4 per item

COLD SELECTIONS

Mini Nori rolls filled with avocado and miso glazed tuna topped with pickled cucumber and wakame salad and yuzu mayo

Vietnamese rice paper rolls filled with char sue chicken, shredded lettuce, cucumber, vermicelli noodles, bean shoots & Vietnamese mint. Served with a kaffir lime & sweet chilli sauce.

Potato roesti topped with smoked salmon, rocket and a horseradish & dill cream

Fresh Tasmanian Oysters served on Chinese spoons with Mediterranean vinaigrette

Char grilled prawns on crisp tortillas with avocado and green chilli salsa

Rare beef on crostini with cress, fennel jam, truffle cream & shaved parmesan

Chicken, avocado and seeded mustard club sandwiches with mango chutney and baby spinach

HOT SELECTIONS

Duck and water chestnut spring rolls with pickled cumquat caramel

Mini steak sandwiches – char grilled steak, caramelised onions, cheese & tomato sandwiched between layers of Turkish bread with pesto

Thai chicken burgers flavoured with coriander & sweet chilli served on crisp wonton wrappers & topped with mango chutney

Crispy coconut prawns with mango and lime dipping sauce

Mini Lamb burgers on brioche with roasted peppers, bocconcini and harissa aioli

Lamb Kofta skewers with pomegranate molasses and minted yoghurt Satay chicken skewers with sweet and spicy peanut sauce

Wok tossed prawns wrapped in prosciutto & tossed in a honey, soy & sesame sauce

Seared scallops served in Chinese spoons with smoky cauliflower puree, verjuice and bacon crumble.

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MORE SUBSTANTIAL SAVOURIES

Additional \$7 per person per item

Grilled lamb souvlaki filled with baba ghanoush, baby spinach, tabouli and yoghurt sauce

Slow braised brisket sliders with Manchego and chipotle mayo

Fish and chips in a dill and parmesan crumb served in paper cones with homemade tartare and lemon.

Salt and spice squid on rocket salad with dill aoli

Steamed pork bao buns with hoisin pickled cucumber

Karage chicken in bamboo boast with sticky rice and papaya salad

Beef and cheddar sliders, pickles, mustard, ketchup and onion ring