



## SAMPLE MENU FOR COCKTAIL EVENTS

### **Canapes**

#### Cold

Lamb loin, beetroot infused curd, crostini

Seared salmon, sesame seeds & wasabi avocado *df, gf*

Poached lobster & shrimp tartlets, chervil mayonnaise, black caviar

Angus steak tartare, puffed cracker, sous vide egg yolk *df, gf*

Smoked tuna & radish tacos *df, gf*

#### Warm

Goats' cheese & basil tortellini, sage brown butter *v*

Merguez sausage, bacon jam, buttermilk dressing

Charcoal crumbed king prawns, sriracha aioli *df*

Crackled pork belly, lilly pilly relish

Truffle polenta chips, smoky ranch dressing *gf, v*

### **Fork Dish**

#### Orecchiette

Chorizo, calamari, baby spinach, sauce vierge *df*

### **Live Cooking Station**

#### Jamoneria

Freshly sliced Jamon serrano, 36-month aged Manchego, marinated olives, seasonal fruit, sourdough baguettes

*European*  
CATERING