

COCKTAIL MENU

SUITABLE FOR GROUPS OF 25 GUESTS AND OVER
PLATTERS OFFERED GRAZING OR ROVING STYLE
SERVED OVER 2 HOURS



(5 PIECES PER PERSON RECOMMENDED AS LIGHT SNACKS, 7 PIECES IF OVER LUNCH OR DINNER)

COCKTAIL OPTIONS - PICK YOUR OWN 5 PIECES

\$35PP - 2 STANDARD + 3 PREMIUM

\$40PP - 1 STANDARD + 2 PREMIUM + 2 DELUXE

(EXTRA ITEMS PP - \$5 STANDARD, \$6 PREMIUM, \$7 DELUXE)

COLD

STANDARD

House Made Dips with Pita & Vegetable Crudities (DFO)(VGO)
Vietnamese Cold Rolls (DF)(GF)(VGO)
Pumpkin & Fetta Frittata (GF)
Spinach & Feta Polenta Slice (GF)
Assorted Petite Open Sandwiches

PREMIUM

Tomato Bruschetta with Fresh Tomatoes, Spanish Onion
and Basil on Toasted Croutons (DF)(VG)
Assorted Sushi (DF) (VGA)
Mini Avocado & Feta Toasts

DELUXE

Caramelised Onion, Feta and Thyme Tarts
Prosciutto, Bocconcini, Basil & Tomato Skewers (GF)
Pickled Baby Octopus with Dill and Lemon (GF)(DF)
Smoked Salmon Crostini with Dill Lemon Aioli
Prawn, Mango & Chilli Cucumber Cups (GF)
Charcuterie Board with Assorted Cured Meats, Cheese, Pickled Vegetables, Olives,
Condiments & Croutons
(10-15 pax per board)

SWEET COCKTAIL FOOD \$6 per item

Mini Vanilla Panna Cottas with Mixed Berry Compote (GF)
Assorted Profiteroles
Sticky Date Pudding with Caramel Sauce (GF)
Churros with Chocolate Sauce
Mini Chocolate Brownie with Chocolate Sauce

CHILDREN'S PLATTERS

(minimum quantity of 10 children)
Platter of Nuggets, Pizza and Chips @ \$12pp

HOT

STANDARD

Potato Wedges, Sweet Chilli & Sour Cream
Hot Chip Platters or Individual Bowls
Cheesy Garlic & Herb Pizza (GFO*)
Cauliflower Popcorn (GF)

PREMIUM

Dumplings - Prawn, Chicken OR Vegetarian
Asian Selection – Cocktail Samosas (VG), Dim Sims, Spring Rolls (VG)
Chicken Wings tossed in our own Westie Style Hot Smokey Sauce
Arancini Balls (Chefs Choice)
Spiced Corn & Chickpea Fitters (GF)(VGA)
Pizza Selection - Pepperoni, Hawaiian and/or Margarita (GFO*)
Mini Samosas with Tamarind Date Chutney (VG)
Assorted Pastries – Pies, Pasties and Sausage Rolls
Cocktail Falafels with Cucumber Tzatziki (DFO)

DELUXE

Dukkha Crumbed Haloumi
Crispy Tofu with Asian Dipping Sauce (VG)(DF)
Salt & Pepper Squid (DF)
Crumbed Prawns with Lemon Aioli (DF)
Flathead Panko Crumbed Fish Strips with Tartare Sauce (DF)
Chicken Skewers with choice of (Peanut Satay Sauce, Moroccan with Aioli
OR Asian style with Sweet Chilli Ginger & Coriander Dressing) (GF)(DF)
Homemade Pork & Beef Meatballs with a Smokey Paprika Sauce (GF)
Lamb Kofta Skewers (GF)(DF)
Marinated Beef Shasliks skewered with Capsicum and Spanish Onion (GF)(DF)
Pizza Selection - Vegetarian, Seafood, Pepperoni,
3 pigs and a Bird and/or Chipotle Chicken (GFO*)
Pulled Pork Sliders
Pulled Chicken Sliders
Paella Boats with Chicken and Chorizo (DFO)(GF)

BYO CAKE SERVICE

We Cut/Serve Your BYO Cake on Individual Plates \$2pp
Add Chantilly Cream & Mixed Berry Compote \$4pp
You Cut/Serve Yourselfs (plates provided by us) \$60

DIETARIES

V) – VEGETARIAN | (VG) – VEGAN | (GF) – GLUTEN
FREE – DOESN'T CONTAIN GLUTEN BUT TRACES MAY BE
PRESENT WITHIN THE KITCHEN | (DF) – DAIRY FREE
(VOA) -OR- (GFO) -OR- (DFO)– VEGAN, GLUTEN FREE
OR DAIRY FREE OPTIONS AVAILABLE
GFO* PIZZA BASES ARE +\$6 PER PIZZA

ALL DIETARY RESTRICTIONS MUST BE PROVIDED 72
HOURS IN ADVANCE, SPECIFYING THE GUESTS
NAME AND ALLERGY/DIETARY PREFERENCE.
THERE IS NO EXTRA CHARGE WHEN NOTIFIED IN
ADVANCE.

ALL FOOD MUST BE ORDERED 14 DAYS PRIOR TO YOUR EVENT