



COCKTAIL MENU

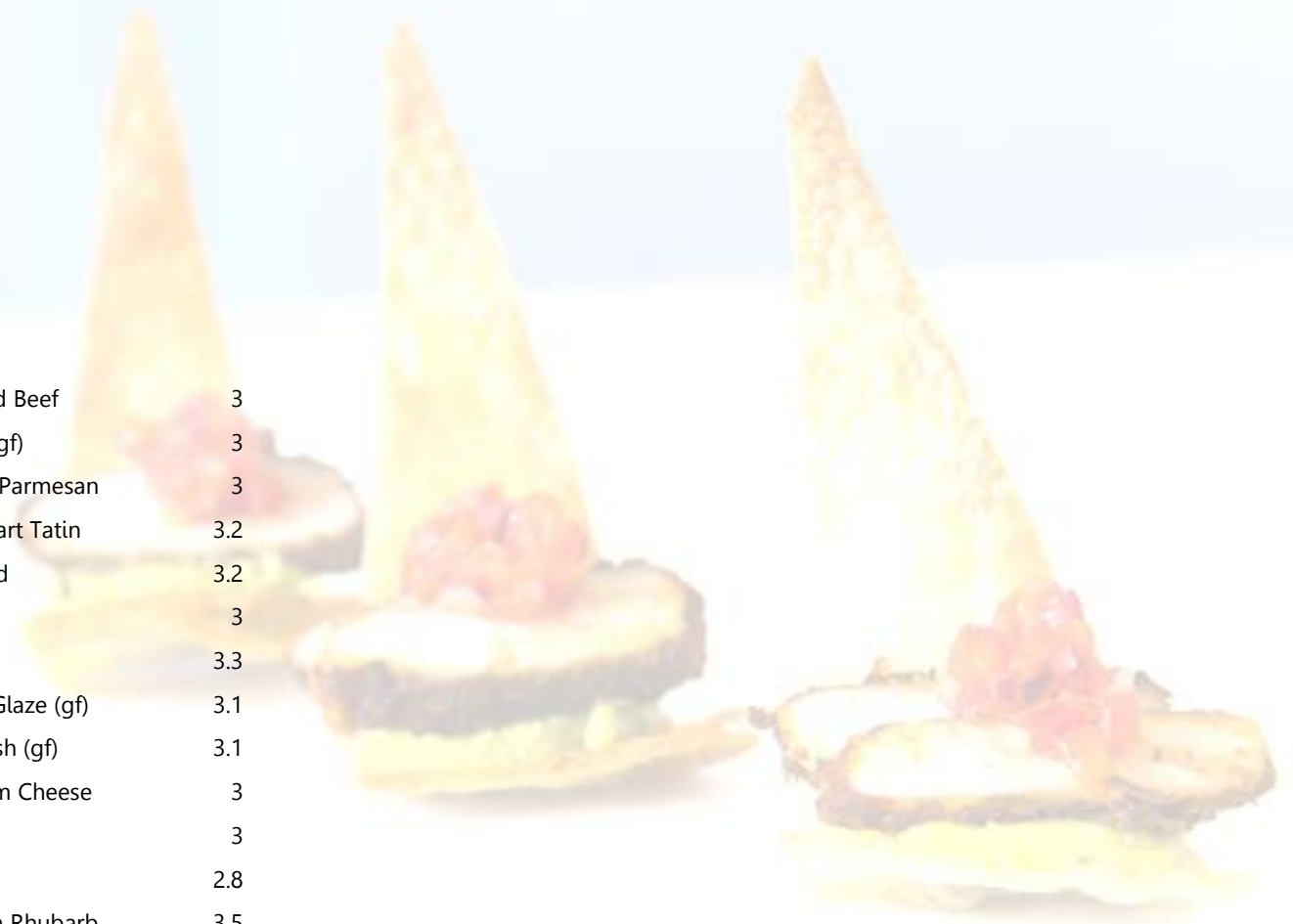
From the Land – Hot

Pancetta wrapped Beef Fillet, Béarnaise Sauce (gf)	3.3	Coconut Crusted Lamb Cutlets, Minted Pesto Dip	3.9
Surf & Turf - Skewered Marinated Beef Fillet, Prawn Cutlet, Tarragon Hollandaise (gf)	4	Sumac Roasted Lamb Loin & Lentil Cake, Spinach, Tzatziki (gf)	3.8
Roast Harvey Beef, French Toast, Red Onion Relish	3.3	Spicy Lamb Borek (pizza), Yoghurt & Feta Whip	3.3
Beef Cheek Popsicle Pie – Red Wine Braised Beef Cheek, Mushrooms, Pearl Onions wrapped in Puff Pastry served on pop sticks	3.3	Chorizo Madeline, Chilli Corn Con Queso (x2)	2.7
Prosciutto, Veal & Cheddar Cheese Arancini Ball, Spicy Provencal Sauce	3	Spiced Lamb & Vegetable Samosa, Spiced Eggplant Puree	3.2
Beef Stroganoff Pie - Beef braised with Mushrooms, Paprika & Sour Cream wrapped in a Shortcrust Pastry	3.2	Pork Lychee & Coriander Wonton, Orange Hoisin Sauce	3
Mini Chilli Con Carne Beef Taco topped with Sour Cream	3.1	Pulled Pork Croquette, Apple Sauce & Pickled Cabbage Spoon	3
Beef Wellington, Mushroom, Thyme Duxelle, Red Wine Jus	3.8	Pork, Apple & Sage Pastry, Ginger, Rhubarb Jam	3.2
Rare Roast Beef, Hot English Mustard, Mini Yorkshire Pudding	3.5	Fried Chorizo Lollipops, Creamy Pear Aioli	3
Shredded Lamb Shank, Caramelised Carrot Tart Tartin	3.2	Baked Chorizo Sausage, Spinach, Tomato Chilli Jam Danish	3.2
Lamb Burger, Crisp Gourmet Potato, Minted Peas (gf)	3.2	Pork, Spinach & Ricotta Sausage Roll	3
Slow Cooked Lamb Tortellini Sour Cherries Spoon	3.4	Macadamia Pork Fillet, Braised Red Cabbage & Mango Cream Spoon (gf)	3.7
Lamb, Mushrooms, Green Beans, Rosemary, Red Currant Jus, Flaky Pastry	3.2	Ham & Cheese Toastie, Smokey Tomato Relish	2.8
Basil & Parmesan Crusted Lamb Cutlet, Bocconcini Pocket, Tomato Chutney	3.9	Sugar Cane Pork & Water Chestnut Skewers, Spicy Peanut Sauce (gf)	3
		Mini Egg Benedict - Chive Pikelet, Quail Egg, Ham Pate & Hollandaise	3.1



From the Land – Cold

Pancetta & Fennel Palmier, Caramelised Onion, Rocket & Shaved Beef	3
Chilli, Ginger, Lime Roast Beef, Crisp Vegetable Rice Paper Roll (gf)	3
Sun-dried Tomato, Rosemary Biscotti, Beef Carpaccio & Shaved Parmesan	3
Garlic & Herb seasoned Lamb Loin Rolled, Caramelized Onion Tart Tatin	3.2
Tandoori Lamb Medallions, Chevre Mousse, Turmeric Naan Bread	3.2
Pork San Chow Bow served in a Witlof Leaf (gf)	3
Pastry Cone filled with Ham Mousse & Rockmelon	3.3
Char Sui Pork & Pineapple Rice Paper Roll with a Ginger & Soy Glaze (gf)	3.1
Sushi Rice with Seared Veal, Wasabi Mayonnaise & pickled Radish (gf)	3.1
Rolled Smoked Ham, Gherkins & Tarragon Crepe, Mustard Cream Cheese	3
Chorizo Sausage, Potato Tortilla, Roast Cherry Tomato	3
Crisp Chorizo with White Bean Purée, Capers & Tomato Salsa (gf)	2.8
Rabbit & Pink Pepper Corn Rillettes on toasted Ginger Bread with Rhubarb	3.5
Shaved Pastrami, Sauerkraut & Mustard on Toasted Rye	3.1
Asian Caramelised Pork, Crisp Taro Root Wafer & Betel Leaf (gf)	3.5
Bacon Pannacotta, Mushroom Purée, Onion Jam, Chicken Crackling (gf)	3.3





Innovations catering

... Indulge

Poultry – Hot

Scotch Egg-Quail Egg, Rosemary Almond Chicken, Panko Crumbs, Tartar Sauce	3
Chicken, Feta, Sun-Dried Tomato Sausage Roll	3
Chicken Sage, Pancetta Skewer, Capsicum Ketchup (gf)	3.1
Crispy Szechwan Chicken, Spicy Cherry Plum Sauce	3
Baked Empanada of Mexican Chilli Chicken, Chive Sour Cream Dip	3
Turkey, Corn, Spring Onion Fritters, Spiced Pumpkin Relish (gf)	3
Cajun Spiced Chicken, English Spinach Pizza, Red Capsicum Pesto	3.1
Chicken Tikka Pies, Mango Chutney	3
Turkey, Root Vegetable Puff Pastry, Sage Cream Sauce	3.1
Crispy Noodle Coated Sugar Cane Turkey Skewers, Chilli Cranberry (gf)	3.2
Roast Quail Terrine with Creamed Polenta & Pomegranate (gf)	3.5
Duck & Macadamia Nut Wonton, Sherry Raspberry Vinaigrette	3.2
Duck, Gin & Juniper Risotto, Pear Relish Spoon (gf)	3.5
Sesame Chicken Cake, Coriander Chutney (gf)	2.9
Turkey Cordon Bleu - Minced Turkey Cake, Ham & Swiss Cheese	3

Poultry – Cold

Sesame Crusted Chicken Wings, Chilli Watermelon Relish	2.9
Vietnamese Turkey, Mango Noodle Salad Spoon (gf)	3
Pumpkin Risotto Cake, Poached Turkey, Sage & Onion Roulade (gf)	3.1
Thai Chicken & Lime Salad Noodle Basket	2.9
Chicken, Avocado & Mint Salad Rice Paper Rolls (gf)	3
Coconut Poached Chicken, Baked Paratha Bread, Laksa Mayonnaise	3
Crisp Fried Tortilla, Blackened Turkey Breast, Guacamole & Capsicum	3
Chinese BBQ'd Duck, Coriander Pancake	3.2
Roasted Duck & Mandarin Rice Paper Rolls, Orange Hoi Sin Sauce (gf)	3.1
Quail & Roast Hazelnut Salad, Date Purée Spoon (gf)	3.4
Duck Rilletes, Walnut & Fennel Crisp, Red Current & Onion Jam	4
Toasted Brioche, Shredded Duck Confit & Fig Jam	3.1
Duck & Nashi Pear Crisp Wonton Cone	3



Innovations catering

... Indulge

Seafood – Hot

Crispy Kaffir Lime, Coriander & Chilli Barramundi Wontons, Chilli Plum Chutney	3.1
Squid, Apple & Red Onion Bhajees, Chilli Apple Mint Relish (gf)	2.9
Prawn, Saffron & Red Capsicum Arancini Balls, Red Capsicum Sauce	3.5
Kedgeree Croquette - Curry Rice, Egg & Smoked Trout, Lime Aioli	3
Cajun Fremantle Sardine fillets, Preserved Orange Butter (gf)	3.1
Herb & Katifa Pastry Wrapped Scallops, Chorizo & Tomato Salsa	3.5
Seared Scallops, Crisp Bacon & Apple Crumble Spoon	3.6
Seafood Mornay - Local Seafood & Vegetables, Creamy Cheese Sauce, Flaky Pastry, Chives & Sour Cream	3.1
Spicy Mussel & Yam Fritter, Chilli Tomato Dip	2.9
Thai Fish & Snake Bean Cakes, Chilli Lime Dressing (gf)	2.9
Prawn Tortellini, Creamed Leek Spoon	3.5
Fish & Chip - Tempura Lemon Myrtle Snapper Goujons, Potato Skin, Remoulade Sauce	3.1
Skewered Tasmanian Herbed Salmon, Zucchini, Chive, Chardonnay Cream (gf)	3.8
Shrimp & Fennel Tart, Salmon Caviar	3
Prawn & Coconut Mousse, Crisp Wonton Skin, Chilli Coconut Dip	3.5
Oysters Kilpatrick - Oyster baked with Bacon & Worcestershire Sauce (gf)	3.8
Oysters Baked with Golden Cheese Crust	3.4
Lime & Coriander Cured Scallops, Rice Puffs, Curried Mango Curd (gf)	3.5
Mussels, Saffron Sofrito, Taro Wafer (gf)	3

Seafood – Cold

Chilled Poached Oysters Vichyssoise, Salmon Caviar (gf)	3.8
Oysters Bloody Mary - shooter glass with Tomato Juice, Vodka & Celery (gf)	3.9
Lettuce Gazpacho, Bread Wafers & Poached Prawns	3.6
Anchovy & Parmesan Straw	2.8
Taco Shell, Crab, Iceberg Lettuce, Tomato, Avocado Salad	3.2
Salted Cod, Dijon Mustard & Potato Crostini (gf)	3
Poached Prawns, Avocado & Tomato Salsa Wonton Cup	3.5
Choux Buns, Smoked Salmon & Chive Mousse	2.9
Coconut Crumbed Prawn, Roast Kumara, Lychee, Red Onion Salad Spoon	3.3
Potato Scone, Salmon Gravlax, Dill Cream & Salmon Caviar	3.6
Salmon Pastrami, Pumpernickel, Mustard Relish	3.3
Smoked Tasmanian Salmon & Rocket Egg Roll Cone (gf)	3.4
Lemon & Nutmeg Potted Crab on Chive Palmier	3.2
Tomato Jelly Ravioli, Crab, Squid, Cucumber & Basil Cream (gf)	3.5
Sea Scallops & King Prawns Rice Paper Rolls (gf)	3.1
Gravlax of Salmon, Crisp Potato Cake, Lemon, Dill Dressing (gf)	3.5
Smoked Salmon, Crisp Pastry, Wasabi Mousse	3.2
Rolled Crab & Saffron Crepes, Coriander, Parmesan Shavings	3.3
Crab & Apple Salad, Pickled Asparagus & Grapefruit Jelly Spoon (gf)	3.4
Prawn Balls, Black Sesame Seeds, Seaweed Salad Spoon (gf)	3.1
Sashimi Tuna, Creamed Avocado & Wasabi, Cocktail Cucumber (seasonal) (gf)	3.2
Salted Cod & Quail Egg, Parmesan Cup, Citrus Labne (gf)	3



Innovations catering

... Indulge

Vegetarian – Hot

Wild Mushroom, Artichoke, Tomato, Haloumi Arancini	3
Lentil Patties, Eggplant Chutney (gf)	2.8
Chic Pea Chips, Capsicum Mayonnaise (gf)	2.8
Cheese & Broccoli Beignets, Capsicum Ketchup	2.8
Chic Pea, Sweet Potato & Fresh Herb Falafel, Lemon Mint Yoghurt (gf, vegan)	2.8
Doubled Crumbed Camembert Cheese, Cranberry & Pear Relish	2.9
Field Mushroom, Feta Cheese & Walnut Money Bag	3
Salt & Pepper Tofu with Wasabi Spiced Avocado & Nigella Seeds (gf, vegan)	3
Potato Rostie topped with Creamed Feta & Pumpkin Jam (gf)	2.9
Cherry Tomato, Bocconcini, Fresh Herbs & Chargrilled Eggplant Tartlets	2.9
Red Wine Poached Pear Pastries glazed with Brie	3
Handmade Potato & Pea Samosa	3
Vegetable Spring Roll, Chilli Mint Sauce	3
Corn Fritter, Goats Curd & Rocket	2.8
Silken Tofu, Cauliflower Textures, Roast Almond & Curry Spoon (gf, vegan)	3
Wild Mushroom Ragout, Garlic Crouton	3
Baked Pumpkin, Capsicum & Ricotta Sausage Roll	2.8
Baked Ratatouille Pie, Basil Pesto Dip	3
Basil Marinated Haloumi Crouton, Tomato Relish	3
Tempura Zucchini Flowers (seasonal), Grated Zucchini, Chic Pea & Feta, Tomato Basil Sauce	4
Baby Mozzarella Cheese, Mushroom & Vine Leaf Tart, Truffled Grapes	3.1

Vegetarian – Cold

Roast Red Capsicum Cracker, Asparagus Salad, Creamed Tofu (gf, vegan)	3
Greek Yogurt & Almond Sphere, Kashmir Spiced Orange (gf)	3.2
Scarlet Endive, Mozzarella & Mango, Lime Vinaigrette (gf)	3
Greek Salad Kebab - Marinated Capsicum, Red Onion, Cherry Tomato & Feta Cheese with a Lemon Basil Dip (gf)	2.8
Savoury Jammy Dodger - Peppered Cream Cheese & Red Onion Jam Sandwiched between Pastry Disks	2.8
Goats Cheese & Pickled Beetroot, Crisp White Wine Risotto Cake (gf)	3.5
Asparagus, Charred Red Pepper, Pesto, Provolone Cheese Roll (gf)	2.8
Beetroot Risotto Cake, Fig, Cardamom Chutney, Balsamic Syrup (gf)	2.8
Herbed Pikelets, Blue Cheese Mousse, Poached Pear in Red Wine	2.9
Pastry Shells, Artichokes, Kalamata Olive, Bocconcini Cheese, Red Onion, Sun Dried Tomato Tapenade	2.9
Butternut Pumpkin, Fresh Crushed Corn Cakes, Avocado, Tomato Salsa (gf)	2.9
Pumpkin & Cashew Pesto, Spinach, Herb Damper	2.9
Roast Kumara, English Spinach, Red Onion Frittata, Slow Roast Tomato (gf)	2.8
Caramelised Leek, Poached Pear & Brie Quiche	3
Tomato Jelly Ravioli, Chilli Ratatouille, Basil Cream (gf)	3
Parmesan Custard, Shaved Asparagus, Lemon Crisp Puff Pastry	3
Spinach & Parmesan Polenta Cake, Marinated Button Mushrooms (gf)	2.8



Innovations catering

... Indulge

Miscellaneous

Sushi Rolls - Chicken, Salmon, Tuna Mayonnaise & Vegetarian Fillings (gf)	1.8
Cocktail Sandwich cut into Ribbons with Assorted Fillings	2.2
Cocktail Club Sandwich- Ham pate, Chicken Avocado & Egg & Lettuce	2.3
Red Salmon & Asparagus Whole Grain Pinwheel Sandwich	2.4
Toasted Turkish, Lebanese & Other Flat Breads with Dips	3.1
<i>select 2 dips from:</i>	
Warm Roast Artichoke / Hummous / Red Capsicum Pesto / Eggplant Chutney / Harissa Mayonnaise	

Sippers (served in shooter glasses)

Savoury

Sweet Corn Soup with Basil Oil (gf, v)	3.3
Chilled Gazpachio topped with Tapenade Parmesan Twists (v)	3.3
Spicy Chicken & Coconut Laksa (gf)	3.3
Minestrone Soup with Pesto Croutons (gf, v)	3.3
White Bean & Truffle Oil Soup (gf, v)	3.4
Cauliflower & Blue Cheese Soup (gf, v)	3.3
Prawn & Vegetable Chowder	3.2
Crab & Lobster Bisque	3.3
Warm Oyster Vichychoise	3.2

Sweet

Pineapple & Chilli Sorbet (gf)	3.8
Chocolate, Tequila & Chilli Ice Cream (gf)	3.8
Fig, Pine Nut & Olive Oil Ice Cream (gf)	3.8
Bourbon infused Hot Chocolate with Ginger Cream & Cocoa (gf)	3.8
Apple Compote topped with Butter Scotch & Hazelnut Crumble	3.8

Desserts 3.3

New York style Baked White Chocolate, Raspberry Cheese Cake
Champagne Summer Berry Jelly, Mandarin Mascarpone (served in a Caffeino Glass) (gf)
Coconut Tapioca Pudding, Crystallized Ginger, Torched Pineapple, Pandan Mousse (served in a Caffeino Glass) (gf)
Chocolate Walnut Brownie
Traditional Hedgehog Slice
Rocky Road Slice (gf)
Éclairs filled with Chocolate & Grand Marnier Mousse dipped in White Chocolate
Tiramisu Shooter - Coffee dipped Sponge Finger layered with Mascarpone Cream
Mini Pavlova with Lemon Curd & Fresh Seasonal Fruit (gf)
Apple Strudel Parcel with Cinnamon Cream Dip
Mini Death by Chocolate topped with Chocolate Ganache
Raspberry & Almond Frangipane Tart
Italian Cannoli filled with Mandarin & Chocolate Mousse
Chocolate Chip Scone with Praline Cream & Tequila Soused Strawberries
Mango, Passion Fruit & Roast Coconut Cheese Cake
Orange, Polenta & Poppy Seed Cake (gf)
Whipped Brie topped with Cinnamon Spiced Pear & Nougat served on Fig Biscotti (gf)
Chocolate Ganache, Mascarpone & Black Cherry Crepe
Orange Marmalade & Walnut Tart
Rhubarb Crumble Tart with Rose Petal Cream
Fig, Apple & Basil Custard Tart with White Chocolate Cream
Raspberry & White Chocolate Tart
Mini Lemon Meringue Pie
Pecan, Honey & Bourbon Tart
Poached Pear & Chocolate Tart
Romanoff Cream - Strawberry & Cointreau Cream with Crisp Meringue on a Shortbread



Add something a bit more substantial

From the Land

Shredded Tuscan Braised Lamb Shank, Buttered Gnocchi, Sautéed Silver Beet	8.5
Curried Lamb Masala, Turmeric, Cinnamon Rice Pilaf (gf)	9
Moroccan Spiced Lamb, Vegetables, Minted Pea Cous Cous, Toasted Almonds	9
Lamb & Capsicum Shashlik, Braised Pumpkin, Eggplant Chutney (gf)	10.5
Beef Bourguignon, Diced Beef Braised, Bacon, Mushrooms, Creamed Potato	9
Grilled Fillet Steak, Green Bean, Tomato, Mushroom Salad, Béarnaise Sauce (gf)	12
Red Wine Braised Beef Cheek, Gratin Dauphinoise, Green Beans (gf)	11.5
Roast Sirloin Steak, Yorkshire Puddings, Stuffed Potato, Steamed Vegetables	10
Seared Carpaccio of Beef, Fennel, Cabbage Salad, drizzled with EVOO (gf)	9.5
Coriander, Cumin Crusted Beef Fillet, Curried Potato, Cauliflower (gf)	12
Chili Con Carne, Steamed Rice, crushed Avocado, Sour Cream, Jalapeno (gf)	9
Beef, Broccoli, Cashews stir fried with Ginger Oyster Sauce, Steamed Rice	9.9
Roast Pork Belly, Cream Potato, Braised Red Cabbage, Apple Sauce (gf)	9.5
Watermelon BBQ'd Pork Spare Ribs, Thai Coleslaw (gf)	9
Twice Cooked Sticky Pork Belly, Pumpkin, Apricot, Cashew Salad (gf)	9.5
Chinese BBQ'd Pork Belly Stir Fried with Baby Corn, Bok Choy, Water Chestnuts, Flat Rice Noodles (gf)	10

Poultry

Chicken Stir Fried, Bok Choy, Baby Corn, Bamboo Shoots, Basmati Rice (gf)	8.9
Tandoori Spiced Chicken Thighs, Turmeric Rice, Mango Chutney, Mint Yoghurt & Poppadums (gf)	9.5
Penne Pasta, Chicken, Bacon, Sun Dried Tomato Cream	9
Chicken, Pancetta, Sage Skewer Steamed Gourmet Potatoes, English Spinach, Mustard Cream (gf)	11
Coconut Poached Chicken, Pineapple, Green Bean, Cos, Laksa Mayonnaise (gf)	11.5
Szechuan Spiced Chicken Breast Pieces, Bean Shoots, Baby Corn Salad, Chilli Plum Sauce (gf)	11
Teriyaki Chicken, warm Sushi Rice, Seaweed Salad, Wasabi Mayonnaise (gf)	11
Chicken Tajine - Braised with Date, Tomato, Moroccan Spice, Preserved Lemon & Tomato Cous Cous	10
Red Duck Curry, Buttered Noodles	13
Crispy Skin Duck Leg on Bok Choy, Sticky Rice, Mandarin Hoisin Sauce (gf)	14
Thai Green Chicken Curry, Jasmine Rice (gf)	9.5
Chicken & Prawn Pad Thai (gf)	9.9
Chicken, Bacon, Wild Mushroom, Leek Risotto, shaved Parmesan (gf)	9
Chicken, Prawn, Lime, Chilli Risotto, Coriander, Lemongrass Salsa (gf)	10
Beetroot, Orange Risotto, Crispy Skin Duck, Pomegranate (gf)	13
Stir Fried Chicken, Bok Choy, Bamboo Shoots, Satay Sauce, Steamed Rice (gf)	9
Chicken, Shrimp & Tofu Laksa (gf)	10.5
Chicken & Prawn Pad Thai, Vegetables, Rice Noodles, Egg, Spicy Tamarind Sauce, Peanuts (gf)	10.5



Innovations catering

... Indulge

Seafood

Seared Tasmanian Salmon Fillet on Minted Pea Risotto (gf)	13
Mini Goujons of Fish & Chips served with Tartare Sauce	7.7
Lemon Pepper, Basil & Parmesan Crusted Basa Fillet with Sweetcorn Salsa	9
Smoked Salmon on Salad of Crisp Cos, Croutons, Parmesan, Cucumber, Anchovy Dressing (gf)	10
Grilled Garlic, Basil & Chilli Bugtail Cocktail with Thai Coleslaw (gf)	12
Skewered Prawns with Smoked Eggplant Purée & Laksa Soup (gf)	12.5
Grilled Barramundi, Thai Stir Fried Rice & Tom Yum broth (gf)	12.9
Crispy Salt & Pepper Squid, chunky Potato wedges, Lime & Garlic Mayo	11
Deville Whitebait, Chips, Mayonnaise	11
Prawn, Baby Squid, Mussels, Fresh Fish, Chorizo Sausage, Capsicum, Saffron Risotto (gf)	12

Vegetarian

Mediterranean Vegetable Ratatouille served with Steamed Rice (gf, vegan)	7.5
Wild Mushroom Risotto scented with Truffle Oil served with fresh Parmesan (gf)	9
Nut Loaf with Tomato Basil Ragout	9
Pumpkin, Eggplant & Potato Curry with Rice & Poppadums (gf)	8.5
Twice Baked Goats Cheese Souffle on a bed of English Spinach with Mornay Sauce	10
Goats Cheese & Roast Beetroot Salad with Walnut Dressing (gf,vegan)	9

Mini Burgers / Sliders & Rolls

Lamb and Kalamata Olive Patty topped with Green Olive Tapenade & Feta Cheese	6
Ground Beef & Caramelized Onion Patty, Tomato, Gherkin Crisp Lettuce & Tomato Relish Slider	5
Roast Beef Mini Rolls with Mushroom Red Wine Gravy	6
Steak Burger, Peppered Sirloin, Caramelized Onion, Rocket & Tomato Slider	8
Cajun Chicken & Corn Patty, Tomato, Coriander & Mango Salsa	6
Chicken, Avocado, Tomato & Cheese Enchilada with Jalapeno Sour Cream	6
Grilled Turkey Burger, Cranberry Aioli & Rocket Slider	6.5
Soft-shell Crab Tortilla Wrap with Avocado & Tomato Salsa	8

(gluten free rolls available on request)