Deluxe Cocktail menu

Friday 29 November 2019

Outdoor Corporate Suite — *$117.5 per person (food only)*

ARRIVAL

Mini Italian Toscano
Smoked salmon, crab & crème fraiche, poached chicken, corn & avocado, summer roasted vegetable & pesto

Selection of vegetable pakoras, onion bhaji, lamb samosas, tamarind chutney, mint yoghurt

Sticky prawn salad, green mango, coconut sambal, fresh herbs

AFTERNOON TEA

Antipasto platter
Assorted charcuterie, Australian cheeses, dips, pickled vegetables, olives, Beerenberg chutneys & relishes, toasted pita & baguettes

Selection of Balfours cocktail savoury pastries
Meat pies, vegetarian Cornish pasty, Wagyu beef roll, chicken & vegetable pies, Beerenberg tomato sauce

Flaky Portuguese custard tart

GRAZING DINNER

Double cheese burger, American cheese, onion, pickle, mustard, ketchup

Vegetable spring rolls, sweet soy, chilli

Yellow fish curry, barramundi, steamed rice, fried shallots

Chef's selection of vegetarian & meat pizza

DESSERT

Assorted mini ice creams

King Island cheese platter, lavosh, dried fruits, mixed nuts

Note: *We cannot guarantee complete allergy free meals due to the potential of trace allergens in the working environment and supplied ingredients.*