



GOURMET PALETTE



GOURMET PALETTE

COCKTAIL PARTY MENU

1 ½ - 2 portion serves _____ \$2.50 per person.

Hot Selection

Cocktail Vegetable Spring Rolls, Ginger & Plum Sauce

Cocktail Vegetable Samosas, Mint Yoghurt Sauce

Spicy Dhaka Chicken Winglets

Potato and Vegetable Mini Rosti Topped with Sour Cream & Chives

Thai Fish Cakes, Chilli, Coriander Sauce

Cocktail Sausage Wrapped in Poppy Seed Pastry

Baked Swiss Brown Mushrooms filled, Gruyere Cheese and Semi Dried Tomatoes

Steamed Chicken and Sticky Rice Cakes, Chilli and Lime Jam.

Char Grilled Herb and Garlic polenta Scallop, Ratatouille Salsa

Seared Beef and Vegetables Teppanyaki Style

Spicy Onion and Potato Bajies, Fruit Chutney Sauce

Petit Sandwich of Grilled Olive Bread, Prosciutto, Mozzarella and Basil

Cold Selection

Bocconcini, Roasted Cherry Tomato, Olive Tartlets

Thai Shrimp Salad in a Crispy Wonton Basket

Tandoori Chicken on a mini Naan Bread, Laccha Salad

Individual Cocktail Spinach and Fetta Quiche

Aromatic Thai Pork Larb, Roasted Rice, on Crispy Lettuce in an Asian Spoon

Avocado, Capsicum Miniature Bruschetta

Smoked Trout Mousse and Cucumber Roulade on a Light Rye Crostini

Beef Dolmades

Tomato Tarte Tatin topped with Smoked Chicken, Pistachio Nut Salad

Prices GST exclusive

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GOURMET PALETTE

COCKTAIL PARTY MENU

1 ½ - 2 portion serves _____ \$3.50 per person.

Hot Selection

Spicy Chicken Homemade Petit Quesadilla with a Capsicum Salsa

Crisp Skin Chicken Teriyaki, Spiced with Sansho Pepper

Fresh Rosemary infused Lamb, Capsicum Skewer, Mint Jelly dip

Agedashi Tofu, Shallot and Ginger, in an Asian Spoon

Satay Beef Skewers, Peanut Honey Sauce

Tandoori Marinated Vegetable Paneer Skewers

Prawn Tom Yum Soup in a Demi Tasse Soup Bowl

Marinated Crispy Pork Belly in YakiTori Sauce

Selection of Mini Gourmet Pies

Tempura Vegetables, Ten-Tsuyu Sauce, Slivered Nori, in a Tea Cup

Salmon, Spinach En Croutes served with Herbed Mayonnaise

Chemoula Char Grilled Baby Octopus

Cold Selection

Smoked Salmon Mini Herb Scones

Parmesan Grissini ends twirled with Prosciutto

Soy Chicken Rice Paper Rolls, Sweet Vietnamese Soy

Prawn, Cucumber Brochette, and aioli

Assorted Sashimi, Alfalfa Salad, Wasabi Soy, in an Asian spoon

Crab Celeriac Remoulade Topped Crouton

Vegetable Sushi Selection, Wasabi Soy Sauce

Cajun Chicken Caesar Salad served on a Garlic Crouton

Five Spice Roast Duck Lychee Salad, served on an Asian Spoon

Prices GST exclusive

GOURMET PALETTE

COCKTAIL PARTY MENU

1 - 1 ½ portion serve _____ \$4.50 per person

Hot Selection

Char Grilled Fillet of Beef in a 'Crying Tiger' Sauce

Fish and Chips in a Newspaper Cone

Salt and Pepper Squid, Prawn, in a Paper Cone

Goats Cheese filled Crispy Wonton, Miniature Herb Salad, Wild Blueberry Ginger Dressing

Crispy Quail 'Peking Style' Pancakes, Plum and Ginger Sauce

Seared Scallops in a Ginger Lime Marinade served in an Asian Spoon

Lobster Tail and Spaghetti Marinara served on a fork

Tunisian Style Quail 'Egg Brick', Quail egg, Cheese and Caper filling, in A Crispy Pastry Pillow

Sweet Potato Gnocchi Tossed in a Venison Bolognese, served on a spoon

Cold Selection

Fresh Oysters, Sparkling Chardonnay Dressing

Potted Blue Swimmer Crab and Avocado, Lavash Crisp

Veal Tataki-Fu served with a Cucumber and White Radish Salad

Beef and Oyster Carpaccio, Watercress Salad and Truffle Oil Dressing

Prices GST exclusive

GOURMET PALETTE

COCKTAIL PARTY MENU

SUBSTANTIAL

1 portion per person

Rosemary Encrusted Lamb, Summer Salad of Strawberries, Beans, Mint, Raspberry,
Vinaigrette Dressing in a Noodle Box
\$6.50

Spicy Traditional Singapore Noodles in a Box
\$4.50

Gourmet Mini Beef Burger, Tomato Relish
\$4.50

Roast Pumpkin, Macadamia Nut filled Ravioli, Basil Pesto, Parmesan Sauce
\$5.50

Lamb Fillet, Pistachio Nut Stuffing, in a Crispy Pastry Parcel.
\$6.00

Mii Grop 'Chicken and Tofu Crispy Noodles', Sticky Sweet Dressing,
on a Banana Leaf Dish
\$4.50

Seafood Biryani served in a Noodle Box.
\$6.00

Prices GST exclusive

GOURMET PALETTE

COCKTAIL PARTY MENU

DESSERT

1 portion serve _____ \$4.00 per person

Tropical Fruit Skewers with a Passionfruit Coulee

Mini Native Wild Lime, Meringue Pie

Strawberries with Chilli Chocolate Fondue

Meringue Kisses with Peppermint Dark Chocolate Ganash

Summer Fruits in Rose Water Jelly

Petit Lamingtons

Traditional Vanilla Bean Cream Brulee

Decadent Chocolate Tart

Apple, Ginger, Palm Sugar Crispy Wonton served with a Coconut Cream

Prices GST exclusive

GOURMET PALETTE

COCKTAIL PARTY MENU

SPECIALTY

Barbeque.

\$18.00 per person

Have one of our Chefs entertain your guests with their skills at the Barbeque.

This Offer is available in conjunction with a minimum spend \$20.00 per person from the Cocktail Menus.

This Menu is recommended for '50 plus' pax.

Extra charges will be incurred for guest numbers below 50 pax.

Select 1 type of Gourmet Sausage and 2 other items per person.

Cocktail Size Gourmet Sausage Selection

Served in a Mini Baguette with Sautéed Onions and a Selection of Condiments

Spicy Beef
Lamb and Mint
Chicken and Spinach
Pork and Apple
Vegetarian

Gourmet Barbeque Selection

Spicy BBQ Chicken Wings
Lamb Kofta served in a Mini Pitta Bread Pocket Salad, Tzatziki Dressing
Tandoori Marinated Vegetable Paneer Skewers in a Garlic Chapatti
Cocktail Beef Burger, Sesame Seed Bun, Cheese and Salad
Seared Cocktail Tuna Steaks in Semi Dried Tomato and Olive Bread Roll, Wasabi Mayonnaise and Salad

Gourmet Barbeque Extras

1 portion serve _____ \$9.00 per person

Garlic King Prawns
Barbeque Marinated Baby Octopus Skewer
Cajun Spiced Half Quail
Lemon Peppered Garfish
Baby Capsicum, Garlic Herbed Wild Rice Stuffing
Moroccan Lamb Cutlet
Fillet Mignon Skewer

Prices GST exclusive

COCKTAIL PARTY MENU

SPECIALTY

Carvery.

\$12.00 per person.

Have one of our Chefs Entertain your guests with their Impressive skills at the Carvery Station.

This Offer is available in conjunction with a minimum spend \$20.00 per person from the Cocktail Menus.

This Menu is recommended for '50 plus' pax.

Extra charges will be incurred for guest numbers below 50 pax.

Select 2 types of Gourmet Roasts.

Roast Rib of Beef served in a Freshly Bake Damper Bread Roll with Horseradish sauce

Roast Greek Style Lamb in a Mini Pitta Bread Pocket, Salad and a selection of Sauces

Roast Leg of Pork, Sour Dough Bread Roll, Salad and Apple Sauce

Roast Seasoned Turkey Breast, Cranberry Sauce in a Freshly Baked French Stick

Vegetarian Option Also Available

Mongolian Barbeque.

\$12.00 per person.

Have one of our Chefs entertain your guests with their Impressive skills at the Hot Plate Barbeque.

Select your choice of Meat or Vegetarian Alternative. Together with vegetables, add your choice of noodles, and Sauce. Our Chef will complete the dish at the Hot Plate and serve in a bowl for each guest.

This Offer is available in conjunction with a minimum spend \$20.00 per person from the Cocktail Menus.

This Menu is recommended for '50 plus' pax.

Extra charges will be incurred for guest numbers below 50 pax.

Selection of Meats: Chicken, Beef, Prawn, Tofu.

Selection of Noodles

A variety of Vegetables

Selection of Mongolian Style Barbeque Sauces

Prices GST exclusive

COCKTAIL PARTY MENU

SPECIALTY

Asian Soup Bar.

\$12.00 per person.

Have one of our Chefs individually serve your guests with their choice of asian vegetables, meat or Vegetarian Alternative, add noodles, and soup . Our Chef will complete the dish at the wok served in a cocktail bowl with chop sticks and asian spoon.

This Offer is available in conjunction with a minimum spend \$20.00 per person from the Cocktail Menus.

This Menu is recommended for '50 plus' pax.

Extra charges will be incurred for guest numbers below 50 pax.

A variety of Asian Vegetables

Selection of Meats: Chicken, Beef, Prawn, Tofu.

Fine Egg Noodles

Fresh Vegetable stock.

Asian inspired condiments

Prices GST exclusive