



Cocktail and Finger food

Choose from 7 or more options + staff costs

SALSA & DIP SELECTION

Choose from the selection below a great way to start your event
All served with Crisp Moroccan spiced flat breads

FRESH TOMATO OLIVE & BASIL SALSA \$4 pp
Tossed Through Olive Oil & Lemon Juice.

ROASTED CORN & AVOCADO SALSA \$4pp
With Coriander & lime & olive oil

WARM TOMATO & CHORIZO SAUSAGE SALSA \$4pp
With Herb Feta.

BRAISED LEEK \$4pp
With Pancetta Caraway Seed & Sour Cream

TZATZIKI \$4pp
A Mediterranean Style, Cucumber and yoghurt Dip.

GRAZING TABLES \$9pp
Antipasto with cured meats & salamis homemade marinated vegetables & olives, Feta Served with a selection of breads & Crisp cumin





COCKTAIL SELECTION - \$5 each per person
TO DESIGN YOUR OWN MENU OF YOUR CHOICE

MINI BEEF HAMBURGERS

with caramelized onion , lettuce & a house made tomato relish

BBQ PRAWNS & CHORIZO SAUSAGE

Tossed in a lemon parsley butter

MINI STEAK AND ONION ROLLS

With tomato and caramelized onions & Rocket

DUCK SPRING ROLLS

Served with a spiced orange plum sauce

CHICKEN SNITTY SLIDERS

With a bacon & avocado salsa

BACON, LETTUCE & TOMATO MINI ROLLS

ROSEMARY LAMB SKEWERS

Marinated in Lemon Juice, Olive Oil, Seeded Mustard & Rosemary, Seared on the Hot Plate and Tossed through a Light Jus.

CORIANDER LAMB SKEWERS

Marinated in Cumin, Coriander & Chili, Seared on the Hot Plate and Served with Garlic Yoghurt.

LAMB SATAY

Seared on the Hot Plate, Served with a Sweet & Spicy Sate Sauce.



COCKTAIL SELECTION - \$4 each per person

MOROCCAN CHICKEN SKEWERS

Marinated in Lemon, Olive Oil, & Moroccan Spices, Seared on the Hot Plate & Served with a Fresh tomato dressing & Yogurt.

CHICKEN SATE SKEWERS

Seared on the Hot Plate, Served with a Sweet & Spicy Sate Sauce.

CHICKEN & PANCETTA

Tossed in a sage butter

CHORIZO RUSTIC TARTS

Puff Pastry with a Combination of Chorizo Sausage , Tomato, spinach & Cheese.

MINI QUICHES

Filled with Bacon and Zucchini, Finished with a Trio Cheese.

MEXICAN BEEF & BEAN MINCE

Served in Baby Chat Potatoes, Baked in the Oven and Topped with Tasty Cheddar Cheese, Sour Cream & Chives.

RICOTTA LEBANESE BREAD

Filled with spinach, ricotta , doused in a garlic oil & grilled on the Hotplate served with Tzatziki

EGGPLANT BRUCHETTA

Marinated Char Grilled Eggplant & roasted capsicum , Served on Crisp Bruschetta and Topped with Herb Feta.

SALMON CREPE ROULADE

Freshly made crepes filled with Smoked salmon a sour cream, dill & caper dressing Rolled with Rocket and Spanish onions & sliced.



MEAT BALLS

Served with Tomato Relish & Minted Yoghurt.

SPICED FRIED WHITING FILLET

Served with a saffron infused mayonnaise dusted with a lime salt

SALT & PEPPER SQUID

Served with a lime mayonnaise

GRILLED CHEESEY QUESADILLA

Tortillas filled with a Tomato, Bacon & capsicum salsa , Grilled & cut into wedges served with sour Cream

MINI DESSERT SELECTION ON PLATTERS - \$7.50pp

Puff pastry lemon tartlets

Mini meringues with cream & berries

Homemade Orange , chocolate & almond cookies.

Mini sticky dates , with butterscotch sauce

staff costs

\$35p/h per staff member - minimum 5 hours

1 staff per 30 guests

2 staff per 50 guests