

Deluxe Wedding Cocktail Party

Please 5 hot and 5 cold items

Cold Canapés

Thai style prawn, coriander chutney (g)
Assorted sushi and nori rolls, ginger wasabi dip (g)
Seared scallops, chilli & lime salsa (g)
Smoked salmon tartar, pumpernickel & caper relish
Sydney rock oyster with frosted mango salsa (g)

Cold Vegetarian Canapés

Roasted artichoke with goats cheese
Tian of roasted vegetables with humus & parmesan flakes
Vegetarian California rolls, light soy dip
Roulade of blue mascarpone, honey & toasted hazelnuts (g)
Brushetta with semi dried tomato

Cold Canapés

Grand Marnier parfait, caramelized onion, French toast
Prosciutto & grilled vegetable, crostini
Minced tandoori flavoured lamb, baby potato (g)
Smoked chicken & mango salad in flaky pastry
Cocktail prawn on crispy round with pesto aioli

Hot Canapés

Gourmet cocktail pies with tomato sauce
Kransky with BBQ sauce
Chicken tikka with mango pickle (g)
Sui mai Chinese dumpling sesame dip
Roasted baby chats with creamed chicken, Swiss cheese gratin
Assorted cocktail quiches
Gourmet mini pizza

Hot Seafood Canapés

Tasmanian salmon croquettes with sesame crust lime dip
Salt & pepper squid with garlic aioli (g)
Baby blue eye cod tempura, relish mayo
Tasmanian oyster Kilpatrick (g)
Tempura prawn with wasabi dip

Hot Vegetarian Canapés

Curried vegetable samosa, cucumber raita
Mini bouche with mushroom ragout
Roasted pumpkin tartlet with Persian feta
Vegetable spring roll with oriental dipping sauce
Spanakopita triangle with cooling tzatziki dip

dockside



Stand up Main Course (Select 3 items)

Thai yellow curry with bamboo shoots and cashew nuts (beef, chicken, pork or veg)

Stir fry chicken or beef, shiitake mushrooms, bok choy, oyster sauce

Tandoori chicken thighs with cooling raita and lentil wafer

Beef tortellini, garlic tomato and marjoram sauce

Stir fried Hokkien noodles with Asian vegetables, chilli and oyster sauce

Penne pasta tossed with spinach, cherry tomatoes, kalamata olives and evo

Viennese boneless chicken thigh, breaded & deep-fried

Salt and pepper squid with saffron mayo

Pork Char Sui and peanut salad on rice vermicelli

Lamb tangine on herbed couscous

Truffle Mushroom risotto

Fish and chips wrap w/wasabi mayo



Sugar & Spice

Our pastry chef presents hand made

Iced petite fours, assorted Friandise, Toffee profiteroles, chocolate truffle, panna cotta with macerated berries, Ginger brulee in spoon, Cointreau ganache

or

Three selected Australian handcrafted cheeses

With muscatel cluster fresh and dried fruit of the season

Assortment of crackers, oat meal biscuits and crusty European style breads



Select three (3) hand crafted cheeses from our selection of:

South Australian blue cheese Tarago River

Made from whole cows milk, chalky curds, mature to a soft runny texture,
full slightly astringent flavour

Gippsland brie cheese

Light fermentation, mild milky flavours & mild mushroom rind

From burnie Tasmania- mercy valley cheddar

Spicy crumbly smooth, distinctive sharp bite of vintage cheddar with a creamy melt

Tasmanian Brie

From the rich dairy country around Burnie

Delightful pigment flavour, hand crafted with a fragrance of mushrooms

Persian style feta cheese from the Yarra Valley

A salty tang rounded by the smooth taste of cow's milk, oil garlic & fresh picked herbs

Saint Claire

From the Tasmania south coast sweet nutty and full of flavour

Quince paste

Its perfume, and sweetness compliments all varieties but especially blue & soft ripened cheeses

Coffee and tea

dockside