

# Cocktail Party Menu



## Cold Selection

Baskets Of Corn Crackers With A Spicy Mexican Tomato And Herb Salsa  
Herb Crepes Wrapped Around A Mousse Of Ocean Trout And Cream Cheese  
New Zealand Greenlip Mussels With Cucumber Salsa And Chilli Lime Dressing  
Honey And Sesame Glazed Beef On A Coconut Fritter And Green Papaya Salad  
Tasmanian Smoked Salmon On Light Rye With Cream Cheese, Avocado, Fresh Mesclun And Capers  
Roma Tomato And Basil Bruschetta  
Rare Roast Beef On Light Rye  
Smoked Salmon Mousse On Brioche, Crème Fraiche, Caviar  
Ratatouille Of Roast Vegetables & Goats Cheese Tartlets  
Wonton Crisps With Malaysian Calamari Salad  
Balinese Vegetarian Skewers With Traditional Peanut Dipping Sauce  
Seared Yellow Fin Tuna On Cucumber Linguine And Chardonnay Vinaigrette  
Assorted Sushi With Wasabi And Japanese Soy Sauce  
Sashimi Platter Consisting Of Top Grade Tuna, Salmon And Baby Snapper Served With Pickled Ginger And Soy Dipping Sauce  
Potato Hash Brown With Smoked Chicken And Sweet Corn Salsa  
Tandoori Chicken, Cucumber Raita In Mini Papadum Cups  
Fennel And Pepper Crusted Beef Tenderloin And Watermelon Relish  
Tartlet Of Roasted Trio Capsicum Bruniose With A Hint Of Cajun Spice  
Chilled Potato And Leek Soup With Shredded Prawn Meat  
Rock Oysters With White Balsamic & Eschallot Vinaigrette

## Hot Selection

Three Mushroom Risotto And Prosciutto Or Parmesan Wafer  
Chilli Salt Squid With A Garlic Aioli  
Crispy Baked Italian Pizzetas  
Chicken San Choi Bau Served In Endive Lettuce Cups  
'James Squire' Beer Battered Fish And Chips With Tartare Sauce And Lemon  
Mini Middle Eastern Falafel Bites Served With Hummous  
Fresh Aparagus And Mushroom Soup With Pesto Toast  
Pacific Oysters Two Ways: Kilpatrick And Mornay  
Traditional Vegetarian Spring Rolls With Sweet Chilli Dipping Sauce  
Traditional Balinese Chicken Or Beef Skewers With Spicy Peanut Sauce  
Coconut Crumbed Prawns With A Sweet Chilli And Coriander Aioli  
Seared Japanese Scallops With Apple Puree And Sweet Balsamic Glaze  
Wonton Of Chicken And Ginger With Shallot And Mirin Broth  
Arancini Of Sweet Corn And Asparagus With Napoletana Dipping Sauce  
Leek And Red Onion In Filo Basket With Grilled Chorizo  
Nannata (White Bait Fritters) With Lemon And Basil Aioli  
Tender Roast Garlic And Rosemary Lamb Cutlets Servied With Chef's Special Dipping Sauce