

## COCKTAIL MENUS



### **MENU ONE**

- Crispy fish bites with tartare sauce
- Tandoori chicken skewers with yoghurt dip
- Mini beef and gruyere pies
- Vegetarian cocktail spring rolls and samosas
- Tempura shrimps with wasabi mayonnaise
- Filo baskets with smoked lamb, corn and mint chutney
- Moroccan beef and bell pepper kebabs
- Savoury chick pea and lentil cake with hummus
- Miniature filo parcels with spinach, apricot and brie
- Mussel fritters with lime aioli

**\$18.00 per person GST inclusive**

Please select 6 items from the above selection. \$3.00 per additional item.

### **MENU TWO**

- Sesame crusted black tiger prawns
- Cajun chicken nibbles with harissa
- Roasted beef with pickles on rye toast
- Chicken, mushroom and bacon vol au vents
- Prawns wrapped in bacon
- Malaysian fish kebabs
- Soy and honey marinated salmon
- Blue cheese and broccoli bites
- Mini quiche with goat's feta, rocket and olives
- Prawn dumplings
- Chicken and pork wontons

**\$21.00 per person GST inclusive**

Please select 6 items from the above selection. \$3.50 per additional item.



### **MENU THREE**

Bloody Mary oyster shots

Roast Aoraki salmon wrapped in nori

Verjuice marinated scallops with mango chutney and dill

Sushi with smoked salmon, avocado and condiments

Lamb cutlets with ground wattle seed and horopito mustard

Oysters natural

Seafood trio; crumbed mussels, calamari and prawns

Turkish style lamb burgers with yoghurt mint sauce

Sichuan style roast duck wrapped in a savoury pancake

Crumbed mushrooms with plum sauce

**\$26.00 per person GST inclusive**

Please select 6 items from the above selection. \$4.50 per additional item.

*Please feel free to choose items from different menus to create your own, and we can price it accordingly for you.*

## EVENT & SUPPER MENUS



These menus are specially designed to cater for themed events or casual stand up dinners and are a mix of tray service and self-service.

### **MENU ONE**

Honey and mustard baked ham on the bone with fresh bread rolls and condiments

Tempura fish fillets with sweet and sour sauce on the side

Assorted meat and vegetable pies

Malaysian style stirfry chicken with noodles

Seafood kebabs with kaffir lime and cajun seasoning

Club sandwiches with a selection of meat and vegetarian fillings

Mini beef burgers with tomato relish

Fresh sliced seasonal fruit

**\$28.00 per person GST inclusive**

**Minimum number of 25 delegates**

### **MENU TWO**

Carvery of roast beef accompanied with horseradish and mustard

Gratinated lime and chilli mussels with herbs

Pork wontons with ginger and soy

Thai chicken curry with basmati rice

Mini mint lentil cakes topped with fried eggplant

Hoki bites with tartare sauce

Fresh strawberries and chocolates

Assorted French pastries

Freshly brewed coffee and a selection of teas and herbal infusions

**\$30.00 per person GST inclusive**

**Minimum number of 25 delegates**

## WINE AND BEER LIST

Your bar can be provided on a **Cash** or **Consumption** basis.

<b>HOUSE WINES</b>	<b>BOTTLE</b>	<b>GLASS</b>
Lindauer Brut	\$37.00	\$9.50
Settlers Hill Range	\$37.00	\$9.50

Sauvignon Blanc, Chardonnay and Cabernet Sauvignon

*A large selection of New Zealand and Australian wines is also available from our extensive wine list including wines from Allan Scott, Brown Brothers, Church Road, Corbans, Montana, Oyster Bay, Wither Hills and Villa Maria. This wine list is available to you on request.*

### **BEERS**

Speights Gold Tap		\$7.00
Macs Gold Tap		\$7.00
Tui	\$6.50	
Steinlager	\$7.50	
Heineken	\$7.50	
Stella Artois	\$8.50	
Becks	\$8.50	

*More beers and low alcohol beers are available on request.*

### **SPIRITS**

30ml ~	Gin • Vodka • Brandy • Whisky Rum • Bourbon • Bacardi	\$8.50
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*Premium spirits and liqueurs are available on request.*

### **SOFT DRINKS**

A selection of juices:

Carafe	\$10.50	
Glass		\$4.50
Coke, Diet Coke, Tonic Water, Lemonade		\$3.50
Mineral Water		\$4.50

*Beverage packages are available on request.*