



**sample menu 1**

**stand-up cocktail party finger food  
\$15 per person**

chicken terrine with pickles on toast  
vegetable samosa,  
spicy plum dipping sauce  
pumpkin and sage arancini with  
green sauce  
home-made pork sausage roll and  
house-made ketchup  
bruschetta, vine ripened tomato and  
granite belt dairy fetta  
to finish  
chocolate and hazelnut brownie,  
double cream



**sample menu 2**

**stand-up cocktail party dinner menu  
\$30 per person**

antipasto selection – marinated  
vegetables, mt stirling olives, grissini  
individual quiche lorraine  
bruschetta, vine ripened tomato and  
granite belt dairy fetta  
lamb koftas, minted yoghurt sauce  
grilled thai prawn skewers  
herb crumbed goujons of snapper,  
sauce remoulade  
seared scallops, hot and sour salad  
house-made spring rolls,  
plum dipping sauce  
to finish  
miniature lemon curd tart, double cream  
local cheese selection, pear and saffron  
chutney, lavosh, fig and walnut bread



**sample menu 3**

**stand-up cocktail party dinner menu  
\$40 per person**

antipasto selection – marinated vegetables,  
mt stirling olives, grissini  
demitasse of cauliflower soup with truffle oil  
spinach and fetta triangles  
home-made sausage rolls with  
house-made tomato ketchup  
individual quiche lorraine  
bruschetta, vine ripened tomato and  
granite belt dairy fetta  
lamb koftas, minted yoghurt sauce  
grilled thai prawn skewers  
herb crumbed goujons of snapper,  
sauce remoulade  
seared scallops, hot and sour salad  
house-made spring rolls, plum dipping sauce  
to finish  
miniature lemon curd tart, double cream  
local cheese selection, pear & saffron chutney,  
lavosh, fig & walnut bread