

Christening Package from \$90.0pp

Cocktail Package ~ Lunch / Dinner

*Complimentary Strawberry Champagne

Served on arrival

Twenty Canapes Per Person, 10 types

- Vegetarian rice paper rolls & soy (V/GF)
- Prawn avocado & tomato cones with dill cream
- Turkish spoon salad, served with Lebanese bread (V)
- Corn fritter, crème fraiche, pickled cucumber & dill (V)
- Fresh feta and watermelon with balsamic drizzle (V/GF)
- Delicious chicken finger sandwiches
- Antipasto skewer – bocconcini, prosciutto & olive (GF)
- Fig jam and stilton puff pastry, candied walnut (V)
- Sticky pork belly chunks, whiskey marinade & honey flavors (GF)
- Prawn and garlic twister with lemon aioli
- Roast pumpkin and parmesan arancini (V)
- Mini poppadums with creamy chicken tikka (GF)
- Leek, caramelized onion & blue cheese pizza bites (V)
- Micro braised beef pies with pea puree
- Hoisin glazed chipolatas (GF)
- Vegetarian spring rolls with soy and chilli sauce (V)
- Salt and pepper calamari with pickled cucumber sauce
- Mini lamb kofta with minted yogurt dressing (GF)
- Butternut puree, chorizo and coriander filo cups

One Something More Substantial

- Pulled beef & Swiss cheese sliders, pickled cucumbers
- Toasted brioche with lobster mayo, fresh cress & lemon
- Tempura fish fillets with tartare sauce, hand cut chips and lemon slice
- Soft shell taco, shredded chicken, lime infused guacamole, tomato salsa, corn & lettuce
- Five spice coconut prawn curry with aromatic rice (GF)
- Pumpkin, spinach & ricotta ravioli with tomato ragu and parmesan wafer (V)

Standard Beverage Package – 4 Hours

Rothbury Estate Collection, Carlton Draught & Cascade Light, Bulmers Cider, Selection of soft drinks & premium juices, freshly brewed coffee & tea

*Complimentary cutting of christening cake as dessert

Optional Extras

Additional Dessert, additional \$6.5pp

Choose two desserts from the list below:

- Assorted mini ice-creams
- Cointreau infused choc pots
- Mini house made tiramisu
- Micro black forest pavlova with cherries and cream
- Miniature lemon meringue pie
- Dark chocolate and salted caramel popcorn tart
- Lavosh, roquefort and quince bites

Antipasto Buffett, additional \$8.5pp

Antipasto selection: marinated vegetables, semidried tomatoes, Kalamata olives, cheeses, honey glazed chorizo and prosciutto.

Alternative: Chargrilled Turkish loaf with dukkah & lemon infused labneh, a variety of homemade Mediterranean dips served with warm breads & olives.

Fruit Platters, additional \$4.5pp

Selection of seasonal fruits.

Children's Menu Available

Children are classified as those under 12 years. Children's Packages are available at a cost of \$25.0 per child for meals (2 courses) & \$20.0 per child for non- alcoholic beverages.

Specials not available in conjunction with other offers.

