

Cocktail Items

Selection

- Retro style prawn cocktail
- Ratatouille tarts with crumbed goat's cheese
- Bruschetta
 - o with slow roasted tomato, Spanish onion, whiskey cured smoked salmon and crumbled feta
 - o vine ripened roma tomatos basil and oregano
- Mini Aranchini
- Fresh WA rock lobster available (in season only) – MP
- Smoked salmon mousse served on caramelised onion blini
- Assortment of sushi and maki rolls
- Mediterranean tartlets
- Panko calamri crab claw
- Oysters kilpatrick, panko, natural
- Zucchini & cheese fritters
- Seared scallop spoons served with mango & corriander salsa.
- Natural oysters shooter - lemon, sea salt, lime mirin & ginger dressing
- Lightly panko crumbed butterflied King Prawns with wasabi mayonnaise
- Mushrooms filled with parmesan seafood risotto
- Spinach, ricotta and feta parcels
- Selection of homemade Thai fish cakes, vegetable spring rolls, pork wonton

- Sang chow bow
 - o chicken
 - o vegetarian
- Rare roast beef, horseradish crème, toasted ciabatta
- BBQ king prawns
- Homemade Italian sausage
- French lamb cutlets
 - o Lightly Italian crumbed
 - o seasoned with garam masala, grilled served with papadum and coconut infused curry sauce
- Ravioli
 - o pumpkin and ricotta
 - o roasted veal
- Marinated Greek Style Chicken Skewers with Tzatziki
- Western Australian pink snapper & chips, home made tartare
- Traditional Sri Lankan (not too hot) beef curry & jasmine rice
- Char Kway Teow (Noodle Box)
 - o Prawn
 - o Chicken
- Burger
 - o scotch fillet with onions relish
 - o roast beef rolls with béarnaise and rocket
- Shared fresh fruit platters
- Shared Cheese Platters

IMPORTANT: "Please don't worry if you cant see your favourite dish above.....our experience chefs are very flexible and can tailor and menu to suit all tastes.....Kali Orexi" - Aristo