



## FUNCTION COCKTAIL

### Choose

FOUR ITEMS | \$35 PP or FIVE ITEMS | \$39 PP or SIX ITEMS | \$43 PP

#### Hot

- Chicken teriyaki skewers** with sweet thai chilli dipping sauce
- Moroccan lamb skewers** with minted yoghurt dipping sauce
- Minted green pea and goats cheese arancini balls**
- Mini blue cheese, fig and pear tartlets**
- Chicken and lemongrass lantern dumplings** with chinese lemon dipping sauce
- Pork and chive dumplings** with honey soy dipping sauce
- Chicken, apricot, spinach and sage pastry rolls** with apricot dipping sauce
- Corn, capsicum and coriander bites** with chargrilled relish sour cream
- Black and white sesame crumbed chicken tenders** with wasabi mayonnaise
- Kawakawa and mustard beef medallions** with horseradish sour cream
- Chilli, lime and coriander fish cakes** with fresh lemon
- Mini stuffed potatoes** with kikorangi blue cheese, chive and crème fraiche filling

#### Cold

- Vegetarian rice paper rolls** with sesame soy dipping sauce
- Mixed sushi platter** with wasabi, pickled ginger and sweet soy dipping sauce
- Potato rosti** topped with smoked salmon mousse, fried capers and lemon zest
- Kumara, haloumi, basil and semi dried tomato mini stacks**
- Mini yorkshire puddings** stuffed with beef tartare
- Shredded cider braised pork fillet** on apple fennel slaw with green apple syrup
- Mint pesto crusted lamb backstrap skewers** served with minted yoghurt dipping sauce
- Chicken liver pate** on ciabatta croutes with crispy bacon and balsamic glaze
- Bruschetta** of mozzarella, baby rocket, sun-dried tomato pesto
- Flaky savoury pastry pinwheels** of spinach, feta, basil pesto and grated parmesan

#### Sweet

- Bite sized chocolate brownie** with chocolate ganache dip
- Mini cappuccino chocolate eclairs**
- Petite lemon meringue tarts** with toasted coconut
- Vanilla profiterole cream puffs**
- Chocolate cacao bliss bites**
- Seasonal fresh fruit platter**
- Seasonal fresh fruit kebabs** with honey yoghurt dipping sauce