

Stand up Function Menus

OPTION 1

HORS D'OEUVRES \$24.50 PER PERSON

SELECTION OF HORS D'OEUVRES (NON SEAFOOD) PASSED AROUND

OPTION 2

HORS D'OEUVRES \$28.50 PER PERSON

SELECTION OF HORS D'OEUVRES (INCLUDING SEAFOOD)

HORS D'OEUVRE OPTIONS

MINI TARTS

SHORT CRUST PASTRY FILLED WITH CARAMILISED ONION & GOATS FETA

POLENTA ROUNDS

OVEN ROASTED POLENTA TOPPED WITH FENNEL, SAUSAGE & ROASTED CAPSICUM

OVEN DRIED PEARS

SEMI-DRIED PEARS FILLED WITH GORGONZOLA & MASCAPONE CHEESE, WRAPPED WITH PROSCIUTTO

RARE EYE FILLET

MUSTARD EYE FILLET ON CROSTINI WITH ROCKET TOPPED WITH MUSTARD CREAM

SCALLOPS

ON SHELL GRATINATED WITH FRESH PARSLEY & BREAD CRUMBS

CALAMARI

SALT & PEPPER CALAMARI LIGHTLY FLOURED & DEEP FRIED

CHICKEN PIECES

BREAD CRUMBED CHICKEN PAN-FRIED & SERVED WITH AIOLI

PRAWNS

CHAR-GRILLED PRAWNS MARINATED IN LEMON & GARLIC

ASPARAGUS WRAPPED IN PROSCIUTTO

CRISP ASPARAGUS WRAPPED IN PROSCIUTTO

PATE`

DUCK LIVER, BRANDY & ORANGE PÂTÉ ON CROSTINI

CROSTINI

SWEET PEPPERS & CAPERS

PEPPERED TUNA

SEARED RARE TUNA ON CROSTINI TOPPED WITH AIOLI

AVOCADO TARTS

SHORT CRUST PASTRY SHELLS FILLED WITH AVOCARDO SALSA TOPPED WITH FRESH SPANNER CRAB AND SALMON ROE

SALMON BLINIS

SMOKED SALMON ON BLINIS WITH SOUR CREAM AND CHIVES

FRITTATA

FRITTATA OF POTATO, ONION AND CHIRIZO