

Bayviews
Before or after dinner
Cocktail Menu

(Minimum 20 people)
\$22 per person
Select 6 items

Lemon pepper crumbed fish with house made tartare sauce
Smoked ham hock croquettes
Pork, mustard and sage sausage rolls
3 Cheese arinicini balls
Slowly braised lamb spring rolls crisp fried served with salsa verde
Beef sliders with pickles and mustard mayonnaise
Pork belly, apple and fennel sliders
Hot smoked salmon and chive rilette on lavosh with horseradish mousse
Crisp fried calamari with Thai style herb salad
Leek, onion, bacon and Heidi Farm Gruyere tarts
Ocean trout ceviche and puffed rice
Spanner crab, corn and lettuce cups
Glazed pork fingers in baby cos with fresh slaw
Thai sesame chicken rice paper rolls
Smoked salmon cigars wrapped in filo pastry
Spiced carrot soup served in tea cups

House made chocolate lamingtons
Black Forrest cake
Espresso crème brulee
Lemon curd tart with torched meringue
Salted caramel banana tart, chantilly cream
Espresso mousse cake
Orange and poppy seed cake

Extra items available at \$4.00 per person per item

Choices above may change due to availability of ingredients

Extra vegetarian or gluten free items can be pre-arranged prior to your event