

Bayviews

Cocktail Style Dinner Menu

(minimum 40 people)

\$66 per person

Lemon pepper crumbed fish with house made tartare sauce

Smoked ham hock croquettes

Pork, mustard and sage sausage rolls

Three cheese arincini balls

Beef sliders with pickles and mustard mayonnaise

Hot smoked salmon and chive rillette on lavosh with horseradish mousse

Pork belly, apple and fennel sliders

Crisp fried calamari with Thai style herb salad

Leek, thyme, smoked bacon and gruyere quiches

Sesame chicken in filo cups

Duck liver mousse en croute with piccalilli and mustard

Salted caramel banana tarts with chantilly cream

House made chocolate lamingtons

Espresso crème brulee

Choices above may change due to availability of ingredients

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