

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
Tomato, basil and smoked paprika 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 rillette on lavosh with horseradish mousse
Crisp fried calamari with Thai style herb salad
Leek, onion 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
Aromatic masterstock poached chicken and vegetable rice paper rolls with fresh herbs
Smoked salmon cigars wrapped in filo pastry
White onion and parsnip soup served in tea cups

House made chocolate lamingtons
Lemon and olive oil cake, caramelised white chocolate mousse
Espresso crème brulees
Roasted almond meringue cake, blackberry jam
Lemon curd tart with torched meringue
Salted caramel banana tart, chantilly cream

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