

COCKTAIL MENU \$50 per person

- Antipasto platter – cured meats, marinated & char-grilled vegetables, semi-dried tomatoes, olives, tzatziki served with char-grilled sourdough
- Coconut prawns with mango dipping sauce
- Char-grilled marinated lamb skewers with tzatziki
- House-made dumplings with spicy dipping sauce (chicken or vegetarian option)
- Seared sea scallops with japanese seaweed, wasabi mayo & bonito flakes
- Char-grilled chorizo with salsa verde
- James squire fish & chip baskets with tartare sauce
- Mini magnum - chocolate coated vanilla ice cream

NB We can tailor our cocktail menus to meet your requirements