

COCKTAIL MENU \$50 per person

- Antipasto platter – marinated & char-grilled vegetables, semi-dried tomatoes, olives, dips, cheeses served with char-grilled sourdough
- Coconut prawns with mango dipping sauce
- Mushroom arancini balls with aioli
- Crispy chicken money bags with spicy dipping sauce
- Sea scallops, lightly seared topped with wasabi mayo & salmon roe on bed of wakame seaweed, served on shell
- Char-grilled chorizo bruschetta with basil pesto
- James squire beer battered fish & chip baskets with house-made tartare sauce
- Mini magnum - chocolate coated vanilla ice cream

NB We can tailor our cocktail menus to meet your requirements