

MENU 1

\$36.30pp (min. 8 people)

- Antipasto Platter – marinated vegetables, meats, olives, bocconcini & flat breads
- Pacific Rock Oysters with champagne sabayon, red wine vinaigrette or lemon
- Crispy wafer cones filled with avocado salsa & smoked salmon
- Noodle tarts with a Thai chicken salad & nam jim dressing
- Californian sushi rolls topped with pickled cucumber, daikon & ginger
- Roast peking duck & apple rice paper rolls

Plus a dessert choice of: - chocolate brownies OR Kaffir lime coconut tartlets

MENU 2

\$50.60pp (min. 8 people)

- Antipasto Platter – marinated vegetables, meats, olives, bocconcini & flat breads
- Peeled cooked king prawns
- Pacific Rock Oysters with champagne sabayon, red wine vinaigrette or lemon
- Smoked salmon & avocado sour dough rounds
- Californian sushi rolls topped with pickled cucumber, daikon & ginger
- Crab & potato cakes mixed with asian spices
- Noodle tarts with a Thai chicken salad & nam jim dressing

Plus a dessert choice of: -

Profiteroles filled with Grand Marnier patisserie topped with white chocolate

OR

Kaffir lime coconut tartlets

BEVERAGES

BRONZE PACKAGE - \$21pp

- Seppelt Stony Peak Sparkling
- Jindalee Estate Sauvignon Blanc
- Lindeman's Bin 45 Cabernet Sauvignon
- Victoria Bitter
- Cascade Premium Light
- Assorted soft drinks, juices & mineral water

SILVER PACKAGE - \$27pp

- Fleur de Lys Pinot Noir Sparkling
- Lindeman's Bin 95 Sauvignon Blanc
- Penfold's Koonunga Hill Shiraz Cabernet
- Cascade Premium
- Cascade Premium Light
- Assorted soft drinks, juices & mineral water

GOLD PACKAGE - \$35pp

- Seppelt Salinger Sparkling
- Lindeman's Bin 95 Sauvignon Blanc
- Tyrell's Twin Wells Shiraz Cabernet
- Crown Lager or Hahn Premium
- Cascade Premium Light
- Assorted soft drinks, juices & mineral water