



cocktail menu \$45 per person
eight choices, please select four hot and four cold

cold flavours

- teriyaki beef sushi rolls with pickled ginger and soy (g)
- smoked salmon on herb scone with crème fraiche
- meze stack of polenta grilled chorizo and olive tapenade (g)
- tandoori chicken and avocado wraps with mango chutney
- spicy corn tortillas with guacamole (v)
- peking duck with chilli jam on chinese spoons (g)
- chilled carrot, honey and ginger soup shots (v)
- pork and prawn vietnamese rice paper rolls (g)
- chicken liver pate croustade with crisp prosciutto
- parmesan cheese pastry straws with three dips (v)

hot flavours

- mr lee's duck spring rolls with hoi sin sauce
- salt and pepper squid boxes with asian sprouts and thai dressing
- crispy fried fish and chip boxes with tartare
- glazed artichoke, sundried tomato & goats cheese tartlets (v)
- wild mushroom and walnut arancini with pesto (v)
- tomato and basil pizza crusts with dressed rocket (v)
- bratwurst pastry rolls with mustard dip
- mini beef burgers with tomato chutney and cheddar
- chunky cajun sweet potato wedges with roasted garlic aioli (g) (v)
- chicken satay skewers with spicy peanut sauce (g)

sweet flavours

add chef's selection of mini desserts for an additional \$5.00 per person