

## Cocktail menu

### Spring

#### Canapes

##### Cold

Rye tart, spring vegetable, house ricotta, fennel  
Crostini, romesco, buffalo ricotta, basil  
Roast tomato tarte tatin (also available hot)  
Gildas, olives, house pickles, anchovy  
House cured salmon blini, horseradish crème  
Mini prawn taco, avocado, pickled pineapple  
House crisps, steak tartare, fresh horseradish  
Pork and pistachio terrine, crostini, pickled sour cherry

##### Hot

Gougères, curd, caramelised leek  
Pea and pecorino arancini (also available as a bigger bite)  
Spiced cauliflower fritters, chermoula (also available as a bigger bite)  
Gnocco fritto, Reggiano cream and shaved prosciutto  
Baked half shell scallop, cauliflower puree, tarragon crumb

##### Bigger bites

King prawn milk bun, kewpie and fresh horseradish  
Panko crumbed chicken goujons, plum sauce  
Fish finger sandwich, iceberg, dill, capers  
Duck pastilla, date and walnut chutney  
Pork fennel and apple sausage rolls, country relish  
Beef and pepper pies, country relish  
House pastrami, gruyere, pickles, milk bun  
Lamb skewers, almond tarator and zhoug (also available in canape size)

\* Additional canapes can be added at \$7.5 per piece  
Additional bigger bites can be added at \$9.5 per piece

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## Cocktail party add ons

### Oyster bar

A seasonal selection of natural oysters with all the accompaniments.  
5 pp (on pre discussed consumption)

### Cheese bar

A curated selection of local and imported cheeses, condiments and  
Wombat Hill baguette and crostini.  
\$15pp

### Grazing table

A selection of local and imported cheeses and salumi accompanied  
by Scrub hill pickles and condiments and Wombat Hill bread and crostini.

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## Ceremony and refreshment package

Select 5 canapes and 2 bigger bites  
\$60pp