

SAMPLE COCKTAIL STYLE MENU

ANTIPASTO PLATTER

HUNGARIAN SALAMI, VENTERACINO, GERMAN SALAMI, FELINO, COPA, SOPRESSO, OLIVES, SUNDRIED TOMATO, MARINATED ARTICHOKE, CHEESE CRACKERS AND DIPS

CHILLI PLUM MUSSELS

HALF SHELL MUSSELS WITH CHILLI, PLUM, CORIANDER AND LEMON ZEST DRESSING

OYSTERS

OYSTER SERVED NATURAL AND SOME KILPATRICK

FINGER FOOD

FRESH HOMEMADE THAI SPRING ROLL

MOROCCAN CHICKEN KEBAB

ROASTED RED CAPSICUM AND SPINACH PINWHEELS (VEG)

GRILLED LAMB CUTLETS WITH MINT AND CORIANDER

PRAWN TWISTERS

VEGETARIAN KEBAB

VIETNAM SPRING ROLL (VEG)

VEG KORMA WITH CUMIN PILAF

MINI LAMB BURGERS WITH A CURRIED AIOLI

ROAST LAMB FOR LATER IN THE EVENING

ROSEMARY AND GARLIC INFUSED LAMB SERVED WITH GRAVY, MINT JELLY AND CRUSTY BREAD

PRICE: \$ 69.50PERSON PLUS G.S.T