



Grazing Stand Up Dinner

FINGER FOOD SELECTIONS

- Japanese Nori tempura crisps topped with smoked salmon and wasabi aioli
- Seafood platter of king prawns smoked trout served on crisp iceberg and cucumber with capers and citrus aioli.
 - Chicken celery and pinenut Sandwiches
- Baby quiche selection of sundried tomatoes, spinach and mozzarella topped with ricotta and fresh basil

SMALL BOWL FOOD

- Eye fillet roasted with prosciutto - served with a celeriac remoulade, fresh baguette & mustard
 - Warm salad of roast duck, roasted sweet potato and beetroot with a star anise dressing and spring onions. OR Greek style lemon and haloumi chicken roasted with root vegetables.
- Italian Coleslaw served with lemon vinaigrette, fresh peas, Spanish onion and parmesan

Price from \$32 per person. Minimum 20 guests.
Final price per person depends on items selected

