



COCKTAIL MENU

FINGER FOOD

MINI BRUSCHETTA BITES

SALT & PEPPERED SQUID TENDER SQUID, KOSHER SALT & PEPPER MIX, LEMON AND AIOLI
MARINATED MUSSELS (4TH GEN FAMILIA RECIPE) LIME, CHILLI, ONION & CAPSICUM MARINADE
CHICKEN MEATBALLS MADE IN-HOUSE SERVED ON NAPOLETANA SAUCE SPOON
CHORIZO, CAULIFLOWER ARANCINI CAULIFLOWER, CHORIZO CRUMBED BALLS SERVED W/ AIOLI
MINTED LAMB PIES MASHED POTATO AND PEA BITE SIZED PIES
SAN CHOI BOW SERVED ON ICEBERG LETTUCE SPOONS
PUMPKIN ARANCINI ROASTED PUMPKIN & LEMON THYME BALLS W/ AIOLI
MALAY CHICKEN SKEWERS W/ PINEAPPLE DIPPING RELISH
MIDDLE EASTERN LAMB MEATBALLS W/ GARLIC SAUCE
Crumbed Prawns Cutlets panko crumbed w/ tartare & lemon
Dim Sims deep fried pork dim sims w/ soy chilli dipping sauce
Pork Spring Rolls w/ soy chilli dipping sauce

CHOICE OF 4

FORK FOOD

MASSAMAM BEEF CURRY W/ FRAGRANT JASMINE RICE & GRILLED PINEAPPLE
BATTERED FLAT HEAD FILLETS W/ FRIES, TARTARE AND LEMON
MOROCCAN LAMB W/ MIDDLE EASTERN STYLE COUS COUS AND MINTED YOGURT
LAMB KAFTA BITES W/ CORIANDER AND GARLIC SEASONED POTATOES
SATE CHICKEN W/ FRAGRANT JASMINE RICE
GRILLED CHICKEN CAESAR SALAD
CHILLI BEEF AND BEAN CON CARNE W/ TOASTED CORN CHIPS
CHAR SUI PORK BELLY W/ APPLE SLAW SALAD
FIELD MUSHROOM RISOTTO MUSHROOMS, LEMON THYME, GARLIC, PARMESAN & RICE
SWEET N SOUR PORK W/ FRIED RICE & CHARGRILLED PINEAPPLE
ROGAN JOSH W/ FRAGRANT JASMINE RICE & FRIED NAAN BREAD
BEEF BRISKET & HOMEMADE SLAW SLIDERS

CHOICE OF 4

\$55 PER HEAD
MINIMUM 50 PAX
2.5 HOUR DURATION
PRICES SUBJECT TO CHANGE