

## GRAZING MENU

Valid until 30<sup>th</sup> June 2010

Create your own personalised menu consisting of:  
**Canapés** as well as **Substantial Items**  
followed by the option of **Dessert**

From \$71.00 per person

### Our Grazing Menu Includes:

- Double clothed white damask linen scattered tables
- Paper napkins
- Black 88cm wrought iron candle sticks with a gold or silver oil filled candle on each table
- Supervisor to oversee and coordinate your function
- Trayed beverage service throughout your event
- Five Hour Duration

### FIVE HOUR BEVERAGE PACKAGE

Stony Peak Brut Sparkling Wine  
Stony Peak Chardonnay  
Stony Peak Shiraz Cabernet

Rothbury Estate Sparkling Wine  
Rothbury Estate Semillon Sauvignon Blanc  
Rothbury Estate Cabernet Merlot

Choose one sparkling, one red and one white wine from the list above

Bottles of Carlton Draught and Carlton Light  
A Selection of Soft Drinks  
Carafes of Iced Water

*Select 6 Canapés from the lists below:*

*(10 pieces served per person)*

## COLD CANAPÉS

Asian Tokyo and Rice Paper Rolls  
served with a Soy and Ginger dipping sauce \*

Buttermilk Rolls filled with tender Roast Beef, Wild Rocket and Seeded Mustard Mayonnaise

Duo of Crostini : Cherry Tomato, Bocconcini and Basil Oil \*  
: Kalamata Olives, Marinated Peppers and Fetta \*

Lemongrass Chicken with Snow Peas, Bean Shoots and Spicy Plum dressing  
in a Crispy Wonton basket

Bowls of - Sundried Tomato and Parmesan Palmiers and Crispy Chickpeas  
tossed in Middle Eastern Spices and Roasted Almonds \*

Smoked Salmon with Dill on toasted Brioche with Sweet Mustard

## HOT CANAPÉS

Pizzas topped with Roasted Potato, Sage and Buffalo Mozzarella \*

Mushroom, Chive and Parmesan Suppli\*

Asian Steamed Dumplings served with an Indonesian Soy and Coriander Sauce

Saffron Chicken on Bamboo Skewers served with Sumac and Lime Yoghurt

Crumbed Blue Eye Fillets with a Dill and Caper Sauce

Petite Beef and Burgundy Pies with Tomato Relish

Vegetarian Spring Rolls with a Szechuan and Honey Dipping Sauce\*

Greek Style Lamb with Eggplant, Tomato and Basil  
served in a Lavosh cup and topped with a Cucumber and Garlic Yoghurt

Baby Potatoes filled with Bacon and Caramelised Onion

**\*Vegetarian Items**

## SUBSTANTIAL ITEMS

*Select three items from the list below*

**Butternut Pumpkin Risotto \***

with wild rocket and shaved parmesan

**Malaysian Beef Rendang**

with coriander and topped with shaved coconut

**Flathead Fillets in a Turmeric Batter**

with home made chips and garlic aioli

**Crispy Skin Chicken**

with a chickpea, tomato and spanish onion salad

**Orecchiette Pasta**

with roasted cherry tomatoes, pancetta and basil pesto

**Hokkien Noodles \***

with fried tofu, chinese broccoli in hoisin sauce with pickled ginger

**\*Vegetarian Items**

## DESSERT

*Select two items from the list below*

Orange and Coconut Curd tarts

Chocolate and Raspberry Pots

Warm Sticky Date Pudding with Butterscotch sauce and Double Cream

Mini Pavlova with Cinnamon Cream topped with Passionfruit and Chocolate Shards

Patisserie Fruit Tartlets

Mini Heaven and Drumstick Ice Cream

### Cheese and Fruit Platter

Fine Victorian cheeses with quince paste, crisp lavosh and assorted biscuits  
served with fresh seasonal fruit

**\$45.00 per platter**

Serves 10-15 guests

Freshly Brewed Coffee and Tea served with Chocolates