

Pass-arounds

These beautiful cocktail nibbles compliment a glass of bubbles or a few beers perfectly.

For an hour-long post conference nibble or a full meal replacement celebration. You are welcome to design your own menu or leave the decision to us.

- Salt n Pepper Squid with Aioli (can be supplied GF)
- Hot Smoked Salmon on Toasted Brioche with Cream Cheese and Capers
- Croquettes with Salsa Verde
- Caramelised Onion on Crostini with Blue cheese & candied walnut
- Grilled Corn and Shrimp Potato Fritters
- Mushroom Arancini with Truffle Oil (V)
- Slow Roast Vine Tomato on Crostini with Mozzarella and Basil Pesto (V)
- Mini Shots of Bloody Mary with Grilled Chorizo (GF)
- Zucchini, Mint and Feta Fritters with Lemon (V)
- Pacific Oysters with Champagne Vinegar and Shallots (GF)
- Grilled Green Beans Wrapped in Pancetta (GF)
- Crostini of Roast Capsicum, Basil and Feta (V)
- Crispy Mussel Fritter with Tartare Sauce
- Rare Beef and Smoked Aged Cheddar on Crostini with Pickled Spanish Onion
- Beetroot risotto Balls with brinza cheese (V)
- Marinated Chicken on skewers with satay sauce (GF)

Pricing

4 items per person \$14

5 items per person \$15

6 items per person 16.80

