Finger Foods Menu

Hot Selection

Grilled Chicken or Beef Satay in Coconut & Peanut Sauce

Traditional German Gourmet Sausages with Whole Seeded Mustard and Sauerkraut served on Wood Fired Crisp Bread

Thai Mini Fishcakes in Lemon and Fresh Mint Sauce

Assorted Mini Spring Rolls and Samosas served with Dipping Sauce

Bruschetta

Sun Ripe Tomato Concasse with Shallots and Fresh Garden Herbs

Basil Walnut Pesto, Roasted Tomatoes, and Shaved Parmesan

Seared Garlic Mushrooms, Toasted Pine Nuts, Goat Cheese and Fresh Herbs

Canapés

-3 Color Pick -

Homemade Cognac Pate infused with Extra Virgin Olive Oil, Smoked Salmon Pate with Freshly Picked Garden Herbs, and Garlic Prawns on Chili Cream

Smoked Tasmanian Salmon with Shallots, Fresh Dill and Caper Aioli

Smoked River Trout with Horseradish Cream and Olives

Caramelized Roasted Pineapple Chicken with Maraschino Cherry

Seared Harvey Beef in Black Pepper Crust with Lemon Aioli set on English Spinach

Other Delicacies

Prawn Cocktail in French Cognac Dressing served on lightly Marinated Tomato Halves and Fresh Italian Parsley

Assorted Sashimi - Tuna, Salmon, Snapper, Caviar, Octopus, Prawns and Squid served with Fresh Wasabi and Soy Sauce (Market Price)

Assorted Nori Rolls with Seared Flame Grilled Seafood, Teriyaki Chicken, Curried Tofu, Avocado and Gourmet Lettuce

Grilled Three Onion Polenta with Gorgonzola and Tomato Concasse

Smoked Honey Ham stuffed with White Asparagus in Homemade Mayonnaise, garnished with Pineapple and Maraschino Cherry

Platters

Imported and Domestic Cheese with Dried and Fresh Fruit

Grilled, Roasted and Raw Vegetables with Assorted Homemade Dips served with Woodfired Bread and Homemade Garlic Butter

Fresh Mozzarella with Tomatoes and Basil Vinaigrette served with Woodfired Bread and Homemade Garlic and Herb Butter

Seasonal Melon with Aged Prosciutto and Extra Virgin Olive Oil

Fruit

Fresh Fruit Kebabs (Melon, Pineapple, Strawberry, Grapes) served with Portioned Cheddar Cheese