

SUBSTANTIAL ITEMS

Grazing Table

Selection of Local Cured Meats, Olives, Pickles, Breads, Dips, Olive Oil, Dukkah and South Australian Cheeses, Lavosh, Dried Fruits and Nuts

Coffin Bay Oysters

Freshly Shucked, Fresh Lime, Mignonette-Eschallot, Red Wine Vinegar, Nam Jim

Sashimi

Selection of Fresh Fish Hand Sliced, Soy Sauce, Wasabi, Pickled Ginger

Paella

Paprika Chicken, Saffron, Cumin, Onion, Red Capsicum, Peas

Fish or Salt and Pepper Squid

With Chips and Spicy Mayonnaise

Tandoori Chicken

Steamed Basmati Rice, Raita

Mini Slider

Pulled Beef Brisket and Mustard Pickle Buns

Potato Gnocchi

Roasted Pumpkin, Old Man's Saltbush, House Dukkah

Spinach and Ricotta Cannelloni

Tomato Sauce, Parmesan Cheese

Make Your Own Fajita

House Spiced Beef, Onion, Fire Roasted Pepper Mix, Selection of Dips and Warm Tortilla

Interactive Station Option

Should you wish to let your guests enjoy the sights, sounds and aromas of our interactive stations, an additional fee of \$5.00 per person / per station will apply.

(Minimum 50 Guests and 2 Hour Cocktail Package Required For All Interactive Stations)