



hot hors d'oeuvres

spicy thai lamb balls, \$28
asparagus wrapped with lemon and parmesan and crisp pancetta, \$28

mini quiche

spinach and feta, \$24
prosciutto and camembert, \$26
mushroom and asiago, \$26
tomato and basil, \$24

phyllo parcels

spinach and feta, \$24
rosemary chicken & chervil, \$26
brie apple and walnut, \$26

fish & seafood

coconut prawns with a mango chutney, \$28
smoked chipotle, basil and orange prawns, \$30
thai fish cakes with a chipotle mayo, \$30
ahi tuna morsels with a wasabi and sesame crust, \$40
crab cakes with a curried mango mayo, \$36
prosciutto wrapped, seared scallops, \$36

samosa's

curried vegetarian, \$24
curried beef, \$26

satay's

spicy peanut chicken satay, \$22
hoisin beef satay, \$24
thyme, rosemary and garlic pork satay, \$20
teriyaki wild salmon satay, \$24
lemon rosemary chicken satay, \$22

mushroom caps

sundried tomato, dill and cream cheese, \$24
crab, lemon, dill and cream cheese, \$26
pancetta and goats cheese, \$24

quesadillas

chorizo sausage and roasted red pepper, \$20
three cheese and jalapeno, \$16
brie and avocado, \$18