

Cocktail – Regional Themed Parties

COCKTAIL LUAU MENU

Hot

Fish Cakes served with Coconut Chilli Salsa served in Palm Steamed Baskets

Mini Hawaiian Pizzas on our Wood-fired Bases

Small Island Quiche of Gingered Kumera and Cashew

Pacific Spiced Chicken Strips encrusted with Corn Crust and Served with Guacamole and Fresh Salsa in half Coconut Shells

Cold

Cucumber Cups filled with Pacific Rock Shrimp Ceriche

Sunblushed Tomatoes and Chargrilled Pineapple on Banana Bread Croutes

Palm Sugared Beef Fillet atop Herbed Bilini served on Green Banana Leaves

GREEK COCKTAIL PARTY

Cold Hors D'Oeuvres

Taramosalate Dip with pitta toast & fresh vegetables

Cocktail Club & Open Faced Sandwiches

Pastry Tartlets filled with salmon pate & topped with 'Australian' smoked salmon

Marinated Mushroom Caps filled with fresh tabouleh salad

Cocktail Antipasto of Salamis, Dolmades, Fetta Cheese, Olives & Chilli Mussels

HOT HORS D'OEUVRES

Greek Meatballs (Keftredakia)

with a garlic yoghurt sauce

Spinach & Ricotta Filo Triangles

Greek Lamb & Red Pepper Kebabs

Goats Cheese, Black Olive & Tomato Mini Pizzas

Marinated Paprika Chicken & Spinach Vol Au Vents

WA BUSH TUCKER

Hot Items

Lemon Myrtle Snapper Spring Rolls
With Rosella Plum Dipping Sauce

Amelia Park Lamb & Rosemary Kebabs
Served with a Bush Tomato Bearnaise

Exmouth King Prawns in a Seasoned Coconut Crumb
Served with pineapple, honey & dry ginger puree

Grilled Pork & Donnybrook Apple Chipolatas
Served with an onion marmalade

Cold Items

Brandy Smoked Chicken on Kervella Goat Cheese Tapenade

Pemberton Smoked Trout & Roasted Tomato Puree

Karri Valley Ham & Denmark Asparagus Cornets
With a mild pineapple mustard