



SEAFOOD RESTAURANT

MLB CUP CANAPE MENU

\$120 PER PERSON | 3 HOUR CANAPE & BEVERAGE PACKAGE
TUESDAY 4 NOVEMBER | FROM 12PM- 3PM

FOOD

SMOKED SALMON

With Dill Crème Fraiche

PROSCIUTTO WRAPPED ROCKMELON

GOATS CURD ON TOASTED BRIOCHE DISK | V

With Beetroot Jam

MINI CAPRESE SALAD | GF, V

With Basil Oil On Bamboo Skewer

BEER BATTERED KING PRAWNS

With Aioli

CRISPY FRIED CRUMBED CALAMARI RINGS

With Tartare Sauce

WILD MUSHROOM & MOZARELLA ARANCINI

With Truffle Aioli

MARINATED LAMB SOUVLAKI

With Tzatziki

TEMPURA PRAWN YAKITORI STICKS | DF

With Sticky Soy Sauce

BEER BATTER FISH GOUJONS

With Tartare Sauce

VEGETARIAN SPRING ROLLS

With Sweet Chilli Sauce

BEVERAGE

COCKTAIL

Aperol Spritz

Aperol, De Bortoli King Valley Prosecco
& Soda, Orange Wheel

SPARKLING

Cockle Bay Cuvee Brut

WHITE WINES

Nick's Private Label Semillon Sauvignon Blanc
Nick's Private Label Chardonnay

RED WINE

Nick's Private Label Cabernet Merlot Selection

TAP & BOTTLED BEERS

Stone & Wood Pacific Ale

Hahn SuperDry

Corona

Hahn Premium Light

NON - ALCOHOLIC

Soft Drinks

Fruit Juices

