



ART GALLERY FOOD + WINE EVENTS | WEDDINGS | COCKTAILS | DINNERS | SEMINARS

ART GALLERY FOOD + WINE

COCKTAIL FOOD

COLD SELECTION

polenta pancake, basil, bocconcini, roasted, tomato **V GF**
 tartlets of Woodside goats' cheese with caramelised onion **V**
 avocado & tomato salsa tartlets **V ND**
 rye crouton, Moroccan carrot salad, hummus **V ND**
 Spencer Gulf prawns marinated in Vietnamese flavours **GF ND**
 mini blinis of smoked salmon with horseradish cream & chives **GF**
 prawn tails with herb mayonnaise on crouton **ND**
 chicken Caesar crouton with a Parmesan curl
 pâté en croute (chicken liver pate with fresh herbs)
 antipasto skewer, salami, roasted capsicum, bocconcini, olive **GF**
 croutons of seared beef fillet with salsa verde **ND**
 cocktail sandwiches - chicken with avocado butter, ham & cheese, egg mayonnaise **V**
 sushi with assorted fillings **V GF ND**

HOT SELECTION

arancini – cheese filled risotto **V**
 Thai style vegetable cakes **V GF ND**
 zucchini & fetta fritters with minted yoghurt **V GF**
 aromatic dahl dumplings with mint chutney **V GF ND**
 Indian spiced prawn fritters with raita dipping sauce **GF**
 scallops grilled with pancetta **GF ND**
 Thai style lemon grass chicken cakes with a green curry sauce **GF ND**
 Southern style fried chicken with lemon mayonnaise
 AGF+W turkey + sage sausage rolls
 cocktail meat pies with BK's tomato sauce
 crispy pork and ginger wonton with sweet & sour sauce **ND**
 Middle Eastern style lamb meat balls **GF ND**
 Mini toasties – leg ham + cheese, cheese + tomato

SWEET

trio of tiny tarts – lemon curd, chocolate mousse, berries + crème patisserie
 vanilla pannacotta cups **GF**
 berry pavlovas **GF**
 macarons **GF**
 mini gelati cones in mixed flavours
 tiny apple + rum crumbles (warm)
 Haigh's milk chocolate frogs

V - Vegetarian

GF – Gluten Free

ND – No Dairy



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COCKTAIL PARTIES

Prices are per person & exclude wine and room hire.

(These charges are for a minimum of 75 guests. P.O.A for smaller groups)

Events held on a Sunday or public holiday will incur additional fees. P.O.A.

1 hour (2 cold, 2 hot)

2 hours (3 cold, 3 hot)

3 hours (4 hot, 4 cold)

4 hours (4 hot, 4 cold, 1 sweet, 1 substantial eat)

2015/2016

\$28.00pp

\$37.00pp

\$47.00pp

\$57.00pp

WOULD YOU LIKE TO ADD TO THE MENU?

We suggest you consider adding to the menu if your event is in place of dinner, please see additional extras options below.

■ EXTRA COCKTAIL FOOD ITEMS

\$4.50pp

■ SUBSTANTIAL EATS

Malaysian inspired noodles tossed with tofu + veg

Macaroni + cheese, garlic bread

Fish bites, chips, tartare sauce, lemon

Chicken Tikka Masala, rice + poppadum

New York style chili dog; small hotdog, chilli beef mince, mustard + cheese

\$6.00 per serve

\$6.00 per serve

\$7.00 per serve

\$7.00 per serve

\$8.00 per serve

■ FOOD STATIONS – MINIMUM 75 SERVES PER STATION

fromage trio of cheese; brie, blue + cheddar with fresh + dried fruits, lavosh + crackers

\$9.50pp

charcuterie locally cured meats + sausages, AGF+W pate, pickles, mustards + crusty bread

\$11.00pp

fruits de mer Coffin Bay oysters with citrus wedges, smoked salmon, horseradish crème fraîche, onion rings, Spencer Gulf prawns with aioli

\$14.00pp

patisserie a combination of macarons, trio of tiny tarts, vanilla pannacotta cups + Haigh's milk chocolate frogs

\$14.00pp