

‘ Terzo ’ Finger Food Menu

Choose 5 options for \$15 per person incl GST

1. **Fish Goujons**

 H S

Tender, bite-sized pieces of fish, bread crumbed and deep fried till golden, served with tartare sauce.

2. **Satay Skewers**

 H

Chicken skewers, marinated in spices, oven roasted and served with a peanut and coconut dipping sauce.

3. **Mussels**

 H S

Fresh, New Zealand green-lipped mussels grilled in the half shell, topped with Provencal sauce and garlic butter crumbs.

4. **Mediterranean tartlets**

 H V

Mini vegetarian tartlets filled with sundried tomato, olives, feta cheese and roast capsicum.

5. **Garlic breads**

 H V

Baked ciabatta bread smothered with our own garlic butter mix of parmesan, garlic and fresh herbs.

6. **Frittata**

Traditional Spanish tapas of chorizo sausage, caramelised onion and potato, bound with egg and baked until golden. (Vegetarian option available)

7. **Thai Fish Cakes**

 H S

Hand made fish cakes made with our own fresh fish, traditional Thai flavours and served with a subtle chilli dipping sauce.

8. **Breads and dips**

 V

A selection of olive tapenade, sundried tomato pesto and house made relish served with our own ciabatta bread.

9. **Dim Sum**

—H

A selection of steamed rice paper parcels filled with prawns, pork and Asian vegetables and served with a light soy dipping sauce.

10. **Meatballs**

—H

Lightly spiced lamb koftas served with minted yoghurt.

11. **Chocolate Brownie**

—V

Rich chocolate and walnut brownie drizzled with chocolate sauce and dusted with icing sugar.

Antipasto Platters or a selection of deep fried Asian nibbles, mini pies and savouries are also available on request.

'Secondo' Finger Food Menu

Choose 5 options for \$20 per person incl GST

1. **Smoked salmon** _S
House smoked salmon and cream cheese mousse, rolled within a light spring onion pancake roulade.
2. **Spinach triangles** _H _V
Vegetarian filo pastry parcels filled with spinach and feta, oven-baked and served warm with herb mayonnaise.
3. **Rare beef crostini**
Thinly sliced peppered beef served on crisp crostini with caramelised onion and horseradish.
4. **Pork belly** _H
Slow braised bite sized pieces of pork belly, glazed with a ginger and hoi sin syrup and topped with apple chutney.
5. **Ceviche** _S
Fresh local fish marinated in lemon and lime juice then finished with coconut cream and coriander and served in a tasting spoon.
6. **Arancini** _H _V
Small rounds of savoury risotto stuffed with mozzarella cheese, crumbed and then deep-fried until golden, served with garlic aioli.
7. **Paté en croute**
Crisp crostini topped with duck liver paté and finished with house made relish.
8. **Mushroom Polenta** _H _V
Golden parmesan polenta topped with garlic sautéed mushrooms and finished under the grill with Edendale blue cheese.

9. **Baby red capsicum** 

Stuffed with cream cheese and perched on tiny toast with spinach pesto.

10. **Chocolate Brownie** 

Rich chocolate and walnut brownie drizzled with chocolate sauce and dusted with icing sugar.

'Primo' Finger Food Menu

Choose 5 options for \$25 per person incl GST

1. **Mini Paua fritters**

 H S

Hand made paua fritters, topped with scented chilli yoghurt and cucumber salsa.

2. **Mini Whitebait fritters**

 H S

Bite-sized whitebait fritters with free range eggs, drizzled with subtle lemon butter. (Seasonal Availability)

3. **Champagne/ Bloody Mary Oysters**

 S

Individual oysters served in nip glasses, doused with matching sauces of Bloody Mary (virgin option available) or local methode traditionnelle. (Seasonal Availability)

4. **Stuffed Mushrooms**

 H V

Grilled portobello mushrooms stuffed with home made ricotta and parmesan herb crust.

5. **Crusted Lamb Rack**

 H

Individual lamb cutlets rubbed with dukkah crust and served with a tzatziki dipping sauce.

6. **Garlic Prawn Skewers**

 S

Whole skewered king prawns, baked in garlic butter and accompanied by traditional cocktail sauce.

7. **Ham and cheese melts**

 H

Slices of ham on the bone, wholegrain mustard and smoked brie melted on lightly toasted ciabatta.

