

# COCKTAIL FINGER FOOD

## Individual Platters - \$35.00 per platter

Blinis w' crème fraiche and caviar  
Chilli fried squid w' adjud  
House made dips w' grilled pide bread  
Fried crumbled goats cheese balls w' honey sauce  
Saffron & mozzarella arancini w' tomato sauce  
Smoked potato and gouda croquettes w' tomato relish  
Wild mushroom and goats cheese bruschetta  
Cauliflower fritters w' spiced yoghurt  
Serrano ham and manchego cheese croquettes  
Harissa marinated chicken skewers w' labne  
Beef meatballs w' house made tomato sauce  
Beef brisket sliders w' pickles  
Crispy pork belly w' sweet miso

## Individual Platters - \$40.00 per platter

Prawn tartar spoons  
Fresh fish ceviche spoons  
Blinis w' smoked salmon and dill pate  
Chicken lime sliders w' aioli  
Beetroot and goats cheese sliders w' pesto  
Mini chicken fajitas w' chipotle aioli  
House made lamb sausage rolls  
Spicy chicken empanada  
Steak tartar spoons

## Self-Serve Options

Honey glazed ham on the bone w' freshly baked bread rolls, salad & condiments  
Whole ham \$500.00 for up to 60 people or ½ for \$300.00  
Sliced warm roast beef (60-day aged scotch fillet) w' freshly baked bread rolls, salad & condiments  
\$250.00

### Dietary Requirements

We can cater for most dietary requirements with adequate notice and will adjust recipes and dishes to suit.

All prices include 15% GST & menus may be subject to change.

# LONGROOM