



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**
 Ceviche tart – scallop, salmon, barramundi, citrus vinaigrette, avocado, coriander + salmon pearls **ND**
 mini blinis of smoked salmon with horseradish cream & chives **GF**
 chicken Caesar crouton with a Parmesan curl
 pâté en croute (chicken liver pâté with fresh herbs)
 San Jose Osso Collo, jardinière + marinated fetta on skewers **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**
 zucchini & fetta fritters with minted yoghurt **V GF**
 salt + pepper tofu with black pepper sauce **V GF ND**
 Indian spiced prawn fritters with raita dipping sauce **GF**
 seared scallops on silky sweetcorn with crispy leek **GF ND**
 Thai style lemon grass chicken cakes with a green curry sauce **GF ND**
 mini chicken schnits with peppercorn sauce
 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**
 Thai red curry + kangaroo pies
 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**
 mini gelati cones in mixed flavours
 tiny apple + rum crumbles (warm)
 Haigh's milk chocolate frogs
 Maggie Beer ice cream sticks

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)	\$29.00pp
2 hours (3 cold, 3 hot)	\$38.00pp
3 hours (4 hot, 4 cold)	\$48.50pp
4 hours (4 hot, 4 cold, 1 sweet, 1 substantial eat)	\$59.00pp

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	\$6.50 per serve
Macaroni + cheese, garlic bread	\$6.50 per serve
Fish bites, chips, tartare sauce, lemon	\$7.50 per serve
Chicken Tikka Masala, rice + poppadum	\$7.50 per serve
New York style chili dog; small hotdog, chilli beef mince, mustard + cheese	\$8.50 per serve

- **FOOD STATIONS – MINIMUM 75 SERVES PER STATION**

<i>fromage</i>	trio of cheese; brie, blue + cheddar with fresh + dried fruits, lavosh + crackers	\$9.50pp
<i>charcuterie</i>	locally cured meats + sausages, AGF+W pate, pickles, mustards + crusty bread	\$11.00pp
<i>fruits de mer</i>	Coffin Bay oysters with citrus wedges, smoked salmon, horseradish crème fraîche, onion rings, Spencer Gulf prawns with aioli	P.O.A.
<i>patisserie</i>	a combination of macarons, trio of tiny tarts, vanilla pannacotta cups + Haigh's milk chocolate frogs	\$14.00pp