

COCKTAIL PARTY

Recommended catering:

Light 4-5 canapés per guest

Medium 6-8 canapés per guest

Meal replacement 8-10 canapés per guest

Minimum order per canapé choice is 25 pieces

CANAPÉS

Oysters, natural * 3.0

Oysters, tempura with radish & wakame salad & wasabi mayonnaise 3.5

Orange & lime scallop ceviche with apple & witlof salad served in chinese spoons * 3.0

Nori wrapped tempura ocean trout & wakame salad 3.0

Crepes filled with Peking duck, cucumber julienne & hoisin sauce 3.0

Mini beef burger with aioli, tomato & mesclun 4.5

Chermoula lamb cutlets with mint labneh * 5.0

Fried Japanese chicken with sesame mayonnaise 2.5

Vegetarian rice paper roll with dipping sauce 2.5

Saffron infused vegetable arancini served with tomato relish 2.5

Orange infused churros & dulce de leche (Spanish donuts with caramel sauce) 2.5

Selection of traditional French macaroons * 2.5

CHEESE STATION

1kg wheel each of King River Gold, Milawa blue & Markwood cheddar with crackers, housemade bread rolls, balsamic & olive oil, muscatels, quince paste & grapes 600.0

** Gluten free; other items may also be prepared gluten free, please ask when ordering*

Menu is subject to change due to availability of seasonal produce

We can also tailor menus for seated dining events. Please speak with our function coordinator eatdrink@theaviary.com.au or 9428 7727

