



paranaple
convention centre

canapé &
cocktail menu



Cocktail Function

*Minimum numbers 20pax. The Chef will select from the items below to fit with dietary requirements.
\$2.00pp Surcharge to select own items. V = Vegetarian GF = Gluten Free. Prices as of 1 July, 2024, All
prices are inclusive of GST, 20% Surcharge on Sundays and Public Holidays*

Standard package

\$32.00pp

Chef's selection of 8 items

Premium package

\$44.00pp

Chef's selection of 12 items including two substantial dishes

Canapés

Sweet Selection on request

House made Nori Sushi selection with light soy sauce (GF)

Arancini with lemon sour cream (V)

Fried Dim Sum selection with Kecap Manis

Sausage Rolls with chutney

Spicy Beef Meatballs with house made tomato sauce (GF)

Cauliflower Pakoras with minted cucumber yoghurt (V, GF)

Mushroom and Potato Croquettes (V)

Crumbed Chicken Tenderloins served with aioli

Rare Roast Beef en croute served with horseradish cream

Slow Cooked Pork Belly served with apple sauce (GF)

Minted Lamb Kofta served with lemon and cumin cream (GF)

Satay Chicken Skewers served with a coconut satay sauce (GF)

Roast Vegetable Filo Parcel (V)

Panko Crumbed Local Fish Bites served with house made tartare sauce

Garlic Prawn Skewers with lemon butter sauce



Mini Quiche topped with baby herb salad (V)

Continued

Italian Bruschetta (V)

Mini Gourmet Pies

Roast Pumpkin Falafel (V, GF)

Minted Lamb Kofta served with lemon and cumin cream (GF)

Satay Chicken Skewers served with a coconut satay sauce (GF)

Roast Vegetable Filo Parcel (V)

Panko Crumbed Local Fish Bites served with house made tartare sauce

Garlic Prawn Skewers with lemon butter sauce

Mini Quiche topped with baby herb salad (V)

Italian Bruschetta (V)

Mini Gourmet Pies

Roast Pumpkin Falafel (V, GF)

Substantial Additional Items

Available with the Premium Package only

Pad Thai Noodles

Prawn Risotto (GF)

Mushroom Risotto (V, GF)

Curry and Rice (GF)

Mac and Cheese with Bacon

Loaded Wedges

Special Fried Rice

