

Cocktail Functions

Menu 2022/23



paranapple
convention centre

Cocktail Function

All prices are inclusive of GST

Minimum numbers 20pax

20% surcharge on Sundays and Public Holidays

Standard package - \$29.50pp

Chef's selection of 8 items

Premium package - \$41.50pp

Chef's selection of 12 items including two substantial dishes

The Chef will select from the items below to fit with dietary requirements

Cocktail Items

- 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
- 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)
- Italian Bruschetta (V)
- Mini Gourmet Pies
- Roast Pumpkin Falafel
- Sweet Selection on request

Substantial additional items available with the Premium Package only

- Pad Thai Noodles
- Prawn Risotto
- Mushroom Risotto
- Curry and Rice
- Mac and Cheese with Bacon
- Loaded Wedges
- Special Fried Rice