



SUMMER FUNCTIONS MENU
CANAPE
SELECTION
THE ROCKS CAFE

ANTIPASTO BOARD

selection of seasonal cured meats, cheeses, breads, olives, pickles & relishes*

COLD

Vietnamese Lettuce Cups; mango, peanuts, nam jim (vn, gf)
Sweet Potato Bruschetta; cashew cheese, caramelised onions (vn, gf)
Deli Skewers; mozzarella, olive, sunblushed tomato, basil (v, gf)
Manchego Bites; fig jam, walnuts, crostini (v)
Oysters Natural; shallots, vinaigrette (gf)
Selection Of Mini Quiches; seasonal, ask your organiser
Ceviche; cured fish of the day, tostada, avocado salsa

HOT

Tempura Tofu; nori, wasabi soy (vn, gf)
Turmeric Cauliflower; mango sriracha (vn, gf)
Wild Mushroom Arancini; goats cheese, capsicum aioli (v)
Baked Garlic Oysters; panko crumb, herb butter
Cajun Dusted Local Prawn Skewers; mojo sauce (gf)
Karaage Chicken Lollipops; pickled ginger mayo
Mini Lamb Koftas; minted puree, drizzled yoghurt, chives (gf)
Sticky Pork Sliders; crunchy apple slaw, plum relish

PREMIUM

Seared Scallops; ginger, soy, shallots (gf)*
Spanner Crab Slider; pickled slaw, lettuce, lemon aioli, brioche*
Szechuan Beef Tenderloin; wakame, sesame dressing (gf)*
Duck & Bok Choy Spring Rolls; hoisin sauce*

DESSERTS

Lemon & White Chocolate Cheese Cake; raspberry coulis (v, gf)
Pavlova Cups; passion fruit curd, seasonal fruits (v)
Vegan Bounty Slice; chocolate, coconut, mango gel (vn, gf)

**Premium Produce*

Please ask organiser for a current price list