

# **Cocktail Menu**

Starfish has catering available to suit a number of different function styles and sizes. We offer a unique and delicious range of canapés.

Choose from our list below or consult with our chefs for recommendations to suit your event.

A minimum of 4 canapes is required for a 1-2 hour function. If your function is longer, we suggest adding in more canapés.

## Cold canapé

- Clyde River Oysters, natural
- Clyde River Oysters, vinaigrette
- Beetroot + smoked salmon frittata
- Tomato, basil and bocconcini tartlets
- Mushroom, rocket and red pepper tortilla
- Pumpkin spinach and feta fartlet
- Poached pear + blue cheese, wrapped in prosciutto
- Selection of dips with starfish flatbread
- Marinated olives with lemon + garlic
- 18 month aged prosciutto on wood fired croutini + roast garlic aioli
- Smoked salmon bruschetta w crème fraiche + capers

#### Hot canapé

- Garlic buttered oysters with prosciutto
- Grilled prawn and chorizo skewers w lemon + herb butter
- Balsamic mushrooms stuffed w goats cheese and caramalised onion
- Slices of woodfired pizza with various toppings
- Ground beef sliders w our own smoked bacon, cos lettuce + ranch dressing
- Pulled pork slider w apple slaw + our own bbg sauce
- Chicken skewers with sambal
- Sticky pork with micro Asian salad
- Battered local fish gougons with remoulade
- Marinated lamb skewers with romesco

## Sweet canapés

- Sticky orange pudding with pistachio crumb
- Warm chocolate brownie with pistachio and salted caramel foam
- Starfish stickydate pudding
- Banana + chocolate spring rolls with raspberry sauce

### **Pricing**

All Starfish menu prices are inclusive of GST. These prices do not include staff, equipment hire or delivery.

Basic (snack): \$20.00 per guest (choose 4 items)

Standard (light meal): \$25.00 per guest (choose 5 items)

Premium (meal): \$35.00 per guest (choose 7 items)

Minimum of 25 people