

COCKTAIL MENU I \$24.00 per person (choice of 5 items)

- Beef Pies, Pasties, Sausage Rolls
- Gourmet Quiches - (vegetarian options available)
- Samosas with dipping sauces
- Spring Rolls with dipping sauces
- Wedges with Sour Cream and Sweet Chilli sauce
- Lemon Pepper and Salt dusted calamari
- Marinated Chicken Wingets
- Gourmet Pizza Selection (12 inch) - (vegetarian options available)

COCKTAIL MENU II \$28.00 per person (choice of 5 items)

- Lemon Pepper and Salt Dusted Calamari
- Chicken Noodle Balls with dipping sauces
- Individual Ceasar Cups
- Gourmet Pies - Lamb with Rosemary, Pepper Beef, Satay Chicken
- Tomato and Goats Cheese Brushetta Bites
- Chicken and Beef Satays with dipping sauces
- Mini Goats Cheese and Caramalised Shallot Tartlets
- Rare Beef Croutons with Horseradish and rocket dressing

COCKTAIL MENU III \$32.00per person (choice of 5 items)

- Smoked Salmon Canapés
- Individual Chicken Ceasar Cups
- Roma Tomato Chevere Goats Cheese Brushetta
- Cucumber Cups filled with Thai Beef Salad
- Baby Chat Potato filled with Bacon, Tomato and Sour Cream
- Mini Goats Cheese, Caramalised Shallot Tartlets
- Bbq Marinated Pork Ribs
- Marinated Lamb Cutlets
- Rare Beef Croutons with horseradish and rocket dressing

Assorted platters available starting from \$65.00 per platter

- Assorted in House made Sushi
- Oyster Platters Natural & Kilpatrick (3dozen per platter)
- Chefs Selection of gourmet cheese and dry fruit
- Fresh Fruit platters (seasonal)
- Assorted Cold rolls - vegetarian options available
- Antipasto Platters - vegetarian options available
- Fish and Chip cones (price per serve)

GLUTEN FREE MENU \$28.00 per person (choice of 5 items)

- Tempura vegetables with dipping sauce
- Lemon Pepper and Salt Dusted Calamari
- Chicken Noodle Balls
- Garlic Prawn Skewers
- Sweet Potato Puffs
- Marinated Chicken Wings
- Marinated Lamb Cutlets

VEGETARIAN OPTIONS AVAILABLE

All menus subject to seasonal change

grange hotel