

COCKTAIL PLATTERS

Hot selections

Crunchy potato skins.....\$60.00
Filled with crispy bacon, tasty cheese, chives and sour cream

Spinach and fetta triangles.....\$55.00
Flaky pastry filled with spinach and fetta with a green tomato relish

Asian platter.....\$60.00
Vegetarian spring rolls, dim sims, samosas, prawn gyoza and prawn crackers with a Vietnamese style chilli dipping sauce

Assorted homemade pizza.....\$55.00
Mixture of Hawaiian, supreme and vegetarian

Cocktail pastries.....\$55.00
Mini pies, pasties and sausage rolls with tomato sauce and chargrilled vegetable relish

Vegetarian frittata.....\$55.00
Seasonal vegetables, baked in a free range egg frittata with sundried tomato dip and fresh micro herbs

Bits on sticks.....\$99.00
Chicken satay skewers, Lamb kofta and marinated beef skewers with tzatziki dipping sauce

Salt and pepper squid.....\$55.00
Salt and pepper season squid bites with sweet chilli coriander lime sauce

Seafood extravaganza.....\$140.00
Salt and pepper squid, prawn twisters, prawn and bacon skewers, tempura fish bites, panko crumbed squid rings, fresh oysters with ginger and shallot vinaigrette and smoked salmon rosettes with assorted sauces

FLAGSTAIR
HOTEL

COCKTAIL PLATTERS

Cold Selections

Trio of dips.....\$45.00
House made dips, crudités and grilled pita

Asparagus & Prosciutto.....\$70.00
Steamed asparagus wrapped in roasted red capsicum and prosciutto, with a zesty lemon vinaigrette

Goats curd blinis.....\$55.00
House made blinis, goats curd and roasted beetroot

Cucumber and smoked salmon.....\$70.00
Cucumber rounds topped with dill creamed cheese, smoked salmon and flying fish roe

Garlic crostini.....\$60.00
Crunchy garlic crostini with a pea and mint puree and lemon juice drizzle

Assorted sandwiches.....\$50.00
A mixture of fillings, including vegetarian on wholemeal and white bread

Sweet selections

Individual chocolate mousse G.F......\$45.00
Creamy chocolate mousse topped with Chantilly cream and chocolate shavings
(additional serves \$1.50 per unit)

Mini Citrus tarts.....\$90.00
Crisp pastry case filled creamy citrus curd
(additional serves \$1.50 per unit)

Jelly fruit cups.....\$90.00
Fresh fruit set in assorted jellies
(additional serves \$1.50 per unit)

Fresh fruit platter.....\$60.00
Freshly sliced seasonal fruits

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