



COCKTAIL MENU
2017 / 2018

Cocktail Menu



Our cocktail menus are designed for every occasion from corporate functions to private gatherings. If you don't see what you want listed, we can tailor a menu to suit your taste and needs.

Please choose from our selection of Cold, Hot, Local and Sweet Bites and we will forward you the pricing.

- *For a 2 hour cocktail, we recommend 10 canapés per person*
- *For a 3 hour cocktail, we recommend 14 canapés per person*

COLD BITES

Smoked Salmon on new potato **gf**
Oysters in cucumber, soy, chili, lime and coriander
Seared Tuna Tataki on potato confit with wasabi
Smoked Eggplant and Tahini Chili Dip with tostadas **v**
Crispy Fried Crabmeat, Wasabi and Potato Cream Spring Rolls
Mamaganoush – mashed green peas with tahini, mint, olive oil and lime on crostinis **v**
Our Famous Kokoda Shots **gf**
Smoked Walu with horseradish cream on sourdough bread with capers
Beef Carpaccio Rolls with chili sambal **gf**
Mini Bruschetta of grilled marinated vegetables, olive tapenade, feta and capers **v**
Sashimi of Yellow Fin Tuna with wasabi dip
Cheese and Pineapple Canape on 8 grain bread **v**
Shrimp Skewers with brandy cocktail sauce **gf**

HOT BITES

Tempura Prawns with Chefs plum chili sambal
Chickpea and Onion Fritters with miti dip **v**
Fish Fingers in sesame crumbs with chipotle mayo
BBQ Smokey Chicken Wings with hickory dipping sauce
Tiger Prawns tossed with onion and garlic
Beef and Cheese Sliders
Mini Burritos with pablano sauce **v**
Crisp Fried Seafood Wontons with coriander, chili & soy dip
Sizzled Beef Skewers in plum sambal **gf**
Salt and Pepper Calamari with nam jim
Fried Ricotta and Spinach Tortellini in parmesan crumbs with tomato jam **v**
Mini Mushroom and Leek Quiche **v**
Potato, Cheese and Cauliflower Croquettes with mustard mayo **v**



LOCAL HOT BITES

Masala Fried Fish in besan flour and spices with mint chutney **gf**

Cocktail Samosa with mint chutney **v**

Local Style Beef in onion and soy reduction

Tandoori Fish Tikka with mint chutney **gf**

Aloo Tikki with tamarind and mint chutney **v**

Fiji Style Bone-In Duck Chaser **gf**

Pork in soy, chili and garlic

Chicken Malai Tikka with coriander chutney **gf**

Tandoori Seekh Kebabs with green mango chutney **gf**

Masala Chicken Bites (boneless) **gf**

Fiji Style Bone-In Goat Chaser **gf**

Chickpea Fritters with hummus dip **v**

Chicken Tikka with mint chutney **gf**

SWEET BITES

Chocolate Slice

Cheesecake Bites

Mini Pavlovas

Petite Cupcakes

Lime Meringue Tartlets

Chocolate Profiteroles

Mini Pineapple Tarte Tatin

Carrot Cake

Chocolate Mousse Bites

Tropical Fruits with chili choco dip



Our Quick Pick Cocktail Packs

COCKTAIL PACK 1 \$24.00 pp

2-Hour Package (Minimum 50 Pax)

- Onion and Spinach Fritters with mint chutney **v**
- Masala Fried Fish in besan flour and spices with mint chutney **gf**
- BBQ Chicken Wings with hickory sauce
- Vegetable Manchurian **v**
- Golden Fried Seafood Wontons with coriander chili soy dip
- Aloo Tikki with tamarind and mint chutney **v**

COCKTAIL PACK 2 \$30.00 pp

2-Hour Package (Minimum 50 Pax)

- Cheese and Pineapple Canape on 8 grain bread **v**
- Mini Vegetable Samosa with tamarind chutney **v**
- Masala Fried Fish in besan flour and spices with mint chutney **gf**
- BBQ Smokey Chicken Wings with hickory dipping sauce **gf**
- Vegetable Manchurian **v**
- Mini Beef and Cheese Sliders
- Crisp Fried Seafood Wontons with coriander chili soy dip

COCKTAIL PACK 3 \$45.00 pp

3-Hour Package (Minimum 50 Pax)

- Yellow Fin Tuna marinated with bird eye chili, sesame, miso, wasabi cream
- Mini Bruschetta of grilled marinated vegetables, olive tapenade, parmesan and capers **v**
- Mamaganoush – mashed green peas with tahini, mint, olive oil and lime on crostinis **v**
- Chickpea and Onion Fritters with miti dip **v**
- Lamb Seekh Kebabs with green mango chutney **gf**
- Fish Fingers in sesame crumbs with chipotle mayo dip
- BBQ Smokey Chicken Wings with hickory dipping sauce **gf**
- Crisp Fried Chicken Wontons with water chestnuts and soy dip
- Chicken Tikka with coriander chutney



COCKTAIL PACK 4 **\$59.00 pp**

3-Hour Package (Minimum 50 Pax)

Shrimp Skewers with brandy cocktail sauce **gf**

Smoked Salmon with horseradish cream on sourdough bread with crisp capers

Mini Bruschetta of grilled marinated vegetables, olive tapenade, parmesan and capers **v**

Smoked Eggplant and Tahini Chili Dip with tostadas **v**

BBQ Smokey Chicken Wings with hickory dipping sauce **gf**

Tempura Prawns with Chefs plum chili sambal

Fried Ricotta and Spinach Wontons in parmesan crumbs with tomato jam **v**

Chicken Tikka with mint chutney **gf**

Moroccan Beef Sliders

Pancetta and Leek Quiche

Chickpea and Onion Fritters with miti dip **v**

Chicken Teriyaki Skewers