

SAVOUR THE SEASON

\$68.00PP/HOUR

Enjoy 1 Hour of Unlimited Canapés (3 Varieties) Paired with 1 Hour of Free-Flow Beverages (2 Whites, 2 Reds, 1 Prosecco, 3 Beers & Non-Alcoholic Options).

HOST IN AN EVENT SPACE

Capacity: 20 guests - 120 guests

Venue Hire: Complimentary

LCD Screen: Provided at no extra cost

Valet Parking: 1 complimentary park

HOST AT COOKES RESTAURANT

Capacity: 10 guests - 64 guests

Timings: From 2pm - 5pm

Cold

PROSCIUTTO BRUSCHETTA tomato salsa, grana padano, & focaccia

POACHED BLACK TIGER PRAWN marie rose sauce & coriander (GF)

CHICKEN & PORCINI PATE port wine fig

MARKET FISH CEVICHE chilli, coriander, fennel & lime emulsion (GF)

SMOKED BEEF FILLET chimichurri & toasted brioche (GF)

TORCHED SALMON TARTARE tobiko & avocado puree

TOMATO CONCASSE bocconcini & fried basil focaccia bruschetta (V)

COMPRESSED WATERMELON cucumber, butternut & pea puree, & balsamic pearls (VE)

TOASTED BRIOCHE whipped feta & candied beetroot (V)

PRAWN TARTARE tobiko, mayo, & chives (DF)

SALMON GRAVLAX coriander & lime foam, mustard cream, & cucumber (GF) (DF)

BEEF TARTARE capers, shallots, horseradish, wasabi caviar, & salted duck egg (GF) (DF)

Hot

BEEF WELLINGTON mushroom duxelle

BRAISED LUMINA LAMB kumara miso & jus

MISO GRILLED EGGPLANT & TOFO rice flakes (V)

BOSTOCKS BBQ CHICKEN SLIDERS

ARANCINI preserve lemon, peas, & smoke yohgurt (V)

VENISON LOIN charcoal crackers, date & date fig puree, & juniper salt (DF)

MARKET FISH chorizo zucchini roulade & nduja aioli (GF)

BEEF SHORT RIB fig relish & horseradish sliders

CHICKEN TIKKA SKEWERS mango sauce