

ANTARES FOOD MENU

COCKTAIL SELECTION \$90 PER PERSON (3 x Cold | 3 x Warm | 1 x substantial | 1 x sweet)

COLD

- Tasmanian smoke salmon w. orange & lemon & cream cheese mousse topped w. black caviar
- Quails egg on semi dry tomato & Kalamata & olive tapenade
 - Tartlet of goats cheese, beet root & walnut
- Honeydew melon w. jamon serrano & baby bocconcini
 - Mini crape rolls w. baby spinach, mustard & ham
 - Zucchini fritters w. spicy tomato & avocado salsa
 - Cucumber w. spicy guacamole

WARM

- Black angus steak sandwiches w. honey mustard, beet root relish & melted American jack cheese
 - Chicken saltimbocca spicks
- Mozzarella stuffed Napolitano arancini balls w. pesto
- Garlic prawn w. sweet chili, coriander & lime sauce
 - Mini spinach & cheese pies
 - Mini vegetable samosa w. chili & lime sauce
 - Crumbled jalapeno poppers



SUBSTANTIAL

- 8 hour cooked succulent pulled pork w. caramelized onion & Julián root vegetable slicers
- Wagyu beef slicers w. vine ripped tomato, American mustard & pickles
 - Cherry tomato & chorizo w. orecchiette
- Caponata of eggplant, zucchini, capsicum & capers w. sourdough
 - Eggplant in arrabbiata sauce w. penne
 - Chili, mint, halloumi & prawn linguini
- Oven baked barramundi w. crushed potato & Salsa Verde

SWEET

- Strawberry cheesecake
- Salted Caramel Cheesecake
 - Mixed Fruit Tart
 - Lemon Meringue Tart
 - Banoffee Tart
- Passionfruit Cheesecake

GRAZING

x 4pp \$150 | x 4-6pp \$200 | x 6-8 pp \$250 | x 9+pp \$300 | *Grazing table feast \$950*

Grazing options include varying antipasti vegetables and meats, cheese, crackers, fruits, chocolates, nuts, olives, and dips.

