



1P Henley Marine Drive
Drummoyne NSW 2047

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COCKTAIL / CANAPES MENU

Wait-staff will circulate the selected canapés over the course of the function

Minimum 50 people
Maximum 120 people

\$51 per guest:

3 selections from A, 3 selections from B, 3 selections from C and 1 selection from D

\$54 per guest:

3 selections from A, 3 selections from B, 3 selections from C and 3 selections from D

All the above packages do not include exclusive use of The Watershed Kitchen.
The above packages are not inclusive of beverages.

Please do not hesitate to ask our Event Manager how we can tailor your function to your specific needs.

Selection A

- (V) Potato stilton and chive croquettes
- (V) Turkish Bread with homemade dips
- Mini Arancini balls
- (V) Mozzarella and potato polpette
- (V and GF) Grilled Greek Haloumi with lemon juice and parsley
- (V) Margherita mini pizzette
- (V and GF) Frittata – a creamy potato frittata served cold in finger food portions
- Cocktail sausage roll
- Chicken schnitzel strips served with aioli
- Selection of pies
- (V) Cheese and Spinach Triangles
- Spicy Meatballs
- (V) Focaccia Bites with garlic and basil pesto, goat's cheese, oregano, spring onion and fresh tomato.
- Vietnamese rice paper rolls (vegetarian or chicken)

Selection B

- Salmon tartar – avocado on crisp sourdough
- Sweet Chilli Chicken Bites
- Prawn cutlets
- Salt and Pepper squid served with aioli
- Sushi Rolls
- Assorted mini wraps
- (V) Crumbed Camembert
- (GF) Marinated Chicken wings
- (V) Mini Bruschetta
- Prosciutto ham filled with rockmelon & bread
- Spanish chorizo, mozzarella cheese, rosemary and garlic mini pizzette
- Braised rosemary and feta lamb filo
- Noodles box
- Pasta box

Selection C

- (GF) Fresh Sydney Oysters
- (GF) Kilpatrick Oysters
- Seared tuna – rolled in herbs, crisps sourdough, lemon cream
- Roast Beef and pesto on sourdough croutons
- Bread crumbed flathead tails with roasted garlic aioli
- Mini Satay chicken skewers
- Guinness steak and mushrooms shepherds mini-pie
- Roasted chilli jam, goat cheese and cherry tomato tartlet
- Brie, prosciutto and tomato tartlet
- Spanish inspired garlic prawns, parmesan crouton and smoky paprika aioli

Selection D

- Herb and Cheddar Crumbed Chicken slider – lettuce slaw, spicy mayo
- Pulled Pork Belly slider – red cabbage slaw, BBQ mayo
- Pulled Lamb Shoulder slider – yoghurt dressing and rocket slaw
- Mini grass fed beef burgers
- Smoked eggplant caviar – soft goat cheese, quinoa, parsley, lemon