

meadowbank estate

C o c k t a i l M e n u



Cocktail Style - Suggested Menu 1

CANAPES

White anchovy crostini with roasted cherry tomato
Demi tasse of seasonal soup
Herb arancini (crisp risotto balls)
Steamed East Coast mussel with creamed leeks and herb crumbs

BOWL FOOD

Soy glazed chicken on Vietnamese style salad
Slow roasted harissa lamb with date and pistachio cous cous

FEASTING PLATTER

enjoy a delicious selection of platters including
fresh roasted vegetables and seasonal salads
smoked and cured meats
local smoked salmon and local Bay oysters
frittata and marinated olives with fresh house made bread

YUMMY BITS

Chocolate truffles
Madeleines
Lemon curd tartlet

Tea & Coffee

\$75.50 per person

meadowbank estate

Cocktail Menu



Cocktail Style - Suggested Menu 2

CANAPES

Wasabi and pickled ginger Local-Southern Tasmania Oysters
Smoked quail crostini with fig paste
Tartlet of wild mushroom paté
Piadina with prosciutto, flat parsley and Taleggio
Marinated scallop, chilli lime and coriander dressing

BOWL FOOD

Warm salad of char grilled octopus, chickpeas, roasted peppers, parsley and preserved lemon
Biryani – sweet spiced Indian style rice pilaf with slow cooked chicken

FEASTING PLATTER

enjoy a delicious selection of platters including
fresh roasted vegetables and seasonal salads
smoked and cured meats
local smoked salmon and local Bay oysters
frittata and marinated olives with fresh house made bread

CHEESE PLATE

King Island cheese, fruit, nuts, crackers and bread

Tea & Coffee

\$78.00 per person