

PR & McGregors – Cocktail Food Options

updated January 2025

CANAPES (selection of 3, 5 or 7 canapes)

- Halloumi, cornichons, kewpie mayo + fermented honey (GF/V)
- Teriyaki chicken skewers, crispy shallots, sesame seeds, spring onion (GF/VEA[tofu])
- Mortadella, smoked mozzarella & cornichon crostini (GFA/VA)
- Spring rolls with dipping sauce (VE)
- Dairyman sausage, crisp cracker + chèvre (GF)
- Pumpkin & vegan feta pastry, pea & mint salsa (VE)
- Falafel with vegan mayo (GF/VE)
- Salted caramel + chocolate brownie, Chantilly cream (GF)
- White chocolate tart, Pepe Saya passionfruit curd

Selection of

3 canapes \$30pp (4-5 canapes pp)

5 canapes \$45pp (7-8 canapes pp)

7 canapes \$60pp (10-11 canapes pp)

GRAZING TABLE

- An epic selection of dips, local cheeses, seasonal cured meats, olives, quince paste, breads, crackers & seasonal fresh fruit. **from \$20pp or choose a set table size e.g. \$800, \$1000, \$1200 etc.**

Function Add-ons:

CHEESE & CHARCUTERIE GRAZING BOARDS

\$120 per board

LATE NIGHT FRIES

\$5pp or \$12 per bowl

OYSTER PLATTERS (minimum 5 dozen)

- Fresh Oysters served on a bed of rock salt served with lemon and chives.

from \$10pp

CAKEAGE

- BYO special dessert or celebration cake - cut and served by our staff

\$3pp

