

COCKTAIL MENU



The Deck
AT REGATTA POINT

MINIMUM PACKAGE REQUIREMENTS

2 HOURS // \$30	6 canapés OR 4 canapés & 1 slider of your choice
3 HOURS // \$37	6 canapés & 1 slider of your choice
4 HOURS // \$49	6 canapés, 1 slider & 1 substantial item of your choice
5 HOURS // \$62	6 canapés, 1 sliders & 2 substantial items of your choice

COLD CANAPÉS // **ADD TO YOUR PACKAGE AT \$5.00 EACH**

spiced sweet potato & minted yoghurt tart **v**

whipped goat's cheese, truffled asparagus tartlet **v**

small vegetable rice paper roll, Vietnamese dipping sauce **gf df v**

rainbow sushi selection, wasabi mayonnaise **gf df**

peking duck pancake triangle, hoisin dipping sauce **df**

huon smoked salmon bagel with lemon caper, parsley, crème fraîche & dill

petite salmon & celeriac tart, salmon pearls

chicken, chive, toasted almond sandwich on baby bread

jambón wrapped asparagus, smoked paprika aioli **gf df**

beef carpaccio, celeriac remoulade, caper & cornichon mayonnaise **gf**

baby bruschetta with tomato, basil, onion & feta **v**

HOT CANAPÉS // **ADD TO YOUR PACKAGE AT \$5.00 EACH**

vegetarian gyoza, chilli ginger soy dipping sauce **v**

deep-fried celeriac ricotta ravioli topped with basil pea cream sauce & reggiano shavings **v**

corn croquettes, harissa aioli **v**

mushroom stuffed with almonds, semi sun dried tomato & basil mascarpone **v gf**

seared scallop on saffron paella rice & char grilled chorizo **gf**

potato wrapped prawns, preserved lemon aioli

Pork belly, green apple slaw, chilli caramel

herbed lamb fillet, roasted peppers **gf**

rare beef on potato rosti, horseradish crème fraîche, baby herb **gf**

assorted gourmet pies, house made tomato relish

SLIDERS // ADD TO YOUR PACKAGE AT \$7.50 EACH

fried calamari in a flower dusted roll, aioli & pickled peppers

pulled pork roll with cucumber & apple slaw

slow braised beef, sticky onions & Italian tomato sauce in a fresh roll

vegetable fritter bun with herb aioli **v**

SUBSTANTIAL ITEMS // ADD TO YOUR PACKAGE AT \$12.00 EACH

sautéed gnocchi, sage beurre, peas, asparagus & persian fetta **v, gf**

jumbo pumpkin tortellini, tomato salsa, rocket pesto & shaved Parmesan **v**

lightly battered fish, roasted garlic & rosemary salted chips, aioli

chicken & red wine risotto, roast baby beets & shallots **gf**

red curry & lemongrass rubbed chicken breast, coconut rice, chilli palm sugar salad **gf df**

parmesan crusted chicken goujons, rosemary salted chips, winter slaw

slow cooked lamb ragu, pappardelle, shaved Parmesan

roast pork belly, cider risotto, green apple & currant salad **gf**

MINI DESSERTS // ADD TO YOUR PACKAGE AT \$5.00 EACH

churros, warm chocolate sauce **v**

petite fours **v**

opera slice, salted caramel **v**

crème brulee spoons **v**

baby pavlova, marscapone cream **v**

white chocolate cheesecake **v**

baby lamingtons **v**

crushed raspberry panna cotta **v gf**

mini ben & jerry's ice cream

Please note minimum numbers & spends apply for all function packages.



BARRINE DRIVE, PARKES, ACT, 2600

02 6230 7234 – THEDECK@ARTISTICFOOD.COM.AU

WWW.THEDECKATREGATTAPOINT.COM.AU