

# Cocktail Menu

6 ITEMS PER HEAD: 3 COLD, 3 HOT

## Cold Selection

Rolled grissini with prosciutto

Goats cheesecake with red onion jam

Pillow with poached chicken, tarragon and kewpie mayonnaise  
(2 per serve)

Grilled Greek flatbread with parsnip skordalia

Smoked salmon, herb crêpe and pickled qukes

Corn cakes with smashed avocado and crisp pancetta

Rare beef on sesame lavosh and whipped horseradish

Garden pea and chickpea falafel with tahini yoghurt

Mini shrimp tacos with a red onion and tomato salsa

Selection of California rolls with wasabi and pickled ginger

Herbed rice stuffed grape vine leaves

Spanish potato and baby spinach tortilla and onion jam

## Hot Selection

Leek and three cheese filo pastries

Bolognese filled arancini, pepper sauce and shaved pecorino

Cheddar and bacon croquettes with aioli

Beef empanada with chilli tomato chutney

Prawn twister with chipotle mayonnaise

Turkish lamb kofta with Tzatziki

Mini loaded cocktail potatoes with sour cream and chives

Wild mushroom and thyme tart with roquette

Green curry Thai chicken pie

Housemade sausage rolls with jalapeno and tomato relish

Chicken schnitzel, sweet chilli mayonnaise, cheese slider

Vegetable spring rolls with tamari sauce

Flash fried calamari with sauce remoulade

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## ADD ONS

### Sweet Tooth

Lemon curd tart

Almond and blueberry cake (GF)

Caramel and macadamia tart

Assorted macarons: bubblegum, salted caramel, passionfruit and chocolate (GF)

Baked raspberry cheesecake (GF)

Baby vegan banana cake

### Savoury

Freshly shucked oysters with shallot and red wine vinaigrette (2 per serve)

Gourmet baked selection of pies:  
Slow cooked lamb and Moroccan spiced Cauliflower and tahini fataya pie with roasted sesame seed  
Argentinian beef and chimichurri  
Mushroom, cheddar cheese, seeded mustard & thyme

Vietnamese rice paper rolls with peanut sauce

Whole cooked prawns with a tangy garlic tartare sauce (2 per serve)

Australian cheese board (selection of two cheeses) with quince paste and muscatels

Seasonal fresh fruit platter







## CONTACT US

FOR ENQUIRIES, CALL ODIE ON 0493  
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