

# COCKTAIL

Spark conversation and ignite merriment with our cocktail package featuring a vibrant selection of sweet and savoury canapés.







# COCKTAIL MENU

## COLD

- Eggplant “caviar” on toast, marinated fetta
- Parmesan gougères, pumpkin cream, golden raisin salsa
- Mushroom choux, hazelnut and truffle mayo
- Mini crumpet, crab salad
- Seaweed cracker, cured kingfish
- Chicken liver parfait on rye, stout pickled onion and marjoram
- Roast duck rice paper roll, peanut satay
- Vitello tonnato, cos lettuce

## HOT

- Cauliflower, leek and cheese pies, cheddar curd
- Crisp polenta chip, green goddess and parmesan
- Potato hash, crème fraîche, salmon caviar
- Prawn toast, herb mayo
- Smoked trout quiche, mascarpone and mushy peas
- Chicken, sweetcorn and spring onion tart
- Slow cooked lamb pie, mint peas
- Prawn skewer, chorizo and pickled pepper

## GRAZING

- Mushroom pithivier, truffle mayo
- Sautéed pumpkin gnocchi, Tuscan cabbage, hazelnut streusel, sage brown butter
- Cured salmon soba noodle salad

**GRAZING (continued)**

- Fish and chips, mushy peas and tartare
- Prawn and lettuce slider, Marie Rose
- Karaage chicken bao bun, coriander, pickles and lime mayonnaise
- Croque Monsieur
- Crisp pork belly, kimchi, lettuce and herb wrap
- Mini wagyu cheeseburger, American cheese, pickle and burger sauce
- Slow cooked beef brisket, house BBQ sauce, slaw

**DESSERT**

- Dulcey chocolate cake
- Berry pavlova
- Sicilian pistachio and vanilla whipped ganache choux
- Chocolate hazelnut tart
- Raspberry macaron
- Lemon cheese cake

**ADD-ONS**

- |  |        |
|--|--------|
| Additional canapé ( <i>hot and cold</i> )  | +8 pp  |
| Additional grazing canapé  | +13 pp |
| Harvest platter ( <i>cured meats, cheeses, seasonal vegetables and pickles</i> ) | +24 pp |
| Victorian cheese platter   | +22 pp |
| Sliced seasonal fruit platter  | +6pp   |
| Ribbon sandwiches ( <i>selection of 3, total 6</i> )                             | +18pp  |
| Dessert platter ( <i>selection of 3</i> )  | +20pp  |
| Crudités, bread and dips   | +15pp  |



# THE WINDSOR

## MELBOURNE

*Please note, all menu items are subject to change.*

### Allergies & Dietary Requirements

Whilst every effort is made to accommodate dietary requests, guests are advised that no guarantees as to the absence of any ingredient(s) can be made. Anyone with a severe medical allergy is advised to take this cautionary advice very seriously, as The Windsor takes no responsibility and accepts no liability for accommodating such requests. Any dietary requirement not notified to the hotel prior to the event, will only be accommodated at the hotel's discretion and will incur a surcharge up to 25% per person.