



# COCKTAIL MENU



KOORYONG  
LAWN TENNIS CLUB  
FUNCTIONS & EVENTS  
MENU

## CANAPÉS MENU

### 30 pax Minimum

#### 8 Canapés

\$32.00 per person

#### 10 Canapés

\$37.00 per person

#### 12 Canapés

\$42.00 per person

#### 14 Canapés

\$47.00 per person

#### COLD CANAPÉS

Selection of Californian rolls with pickled ginger, soy and wasabi **(gf) (v)**  
Selection of seasonal oysters with grated daikon and yuzu dressing **(gf)**  
Smoked salmon with potato rosti, crème fraîche and fresh goats cheese **(gf)**  
Kooyong's chicken and cucumber finger sandwich  
Selection of house made rice paper rolls with nam prik dressing  
Baked fruit toast topped with holy goats cheese, fresh fig and vincotto  
Carpaccio of Angus beef filled with wild rocket, wood grilled peppers and truffled pecorino **(gf)**  
Tomato tarte tatin topped with blue swimmer crab and fresh herbs  
Vietnamese pulled pork roll with Asian slaw salad and hoisin sauce

#### HOT CANAPÉS

Mini BLT with smoked bacon, lettuce and black Russian tomatoes  
Selection of steamed Chinese dumplings served with soy and chilli dipping sauce  
Crumbed and fried whiting goujon with house made tartar sauce and fresh lemon  
Gourmet selection of mini pies with house made tomato chutney  
Shaved zucchini, lemon and mint arancini topped with fresh goats curd **(gf) (v)**  
Steamed petit pork buns with hoisin sauce  
Lamb kofta skewers with mint riata  
Spinach and feta tartlet topped with shaved apple, walnut and watercress salad **(v)**  
Selection of vegetable wood fired pizza topped with seasonal ingredients **(v)**

## ADDITIONAL ITEMS

#### PREMIUM CANAPÉS

**Additional item is \$5.00 each**

Assorted sashimi with traditional condiments **(gf) (v)**  
Petit crab cake with toasted baby brioche and house made tartar sauce  
Cauliflower and cheese fritter topped with Woodbridge apple smoked ocean trout and salmon caviar  
Sweet corn fritter topped with blue swimmer crab and horseradish rémoulade  
Peking duck pancake with cucumber, coriander and hoisin sauce  
Soft taco filled with braised pork belly and pickled pineapple

#### BOWL ITEMS

**Additional item is \$9.00 each**

Moroccan seafood tagine with mixed seafood fresh herbs and buttered cous cous  
Beer battered whiting with chips and house made tartar sauce  
Slow cooked lamb ragout with tomato, root vegetables, mashed potato and citrus gremolata **(gf)**  
Vietnamese duck and glass noodle salad, fragrant herbs, shallots and cashews dressed with nuoc nam dressing **(gf)**

#### DESSERT CANAPÉS

**Additional item is \$3.00 each**

Little poppy seed cheese cake with lemon curd  
Friand butter cake flavored with almonds and berries  
Crème brulee served in a chocolate pastry cup **(gf)**  
Lemon curd with candied zest served in a sweet pastry cup  
Vanilla cream and seasonal berries served in a sweet pastry tart  
Chocolate cake topped with ganache and tiny silver balls



[www.kooyong.com.au](http://www.kooyong.com.au)