



SUMMER FUNCTIONS MENU  
CANAPE  
SELECTION  
THE ROCKS CAFE

**ANTIPASTO BOARD**

selection of seasonal cured meats, cheeses, breads, olives, pickles & relishes\*

**COLD**

Vietnamese Lettuce Cups; mango, peanuts, nam jim (vn, gf)  
Sweet Potato Bruschetta; cashew cheese, caramelised onions (vn, gf)  
Deli Skewers; mozzarella, olive, sunblushed tomato, basil (v, gf)  
Manchego Bites; fig jam, walnuts, crostini (v)  
Oysters Natural; shallots, vinaigrette (gf)  
Selection Of Mini Quiches; seasonal, ask your organiser  
Ceviche; cured fish of the day, tostada, avocado salsa

**HOT**

Tempura Tofu; nori, wasabi soy (vn, gf)  
Turmeric Cauliflower; mango sriracha (vn, gf)  
Wild Mushroom Arancini; goats cheese, capsicum aioli (v)  
Baked Garlic Oysters; panko crumb, herb butter  
Cajun Dusted Local Prawn Skewers; mojo sauce (gf)  
Karaage Chicken Lollipops; pickled ginger mayo  
Mini Lamb Koftas; minted puree, drizzled yoghurt, chives (gf)  
Sticky Pork Sliders; crunchy apple slaw, plum relish

**PREMIUM**

Seared Scallops; ginger, soy, shallots (gf)\*  
Spanner Crab Slider; pickled slaw, lettuce, lemon aioli, brioche\*  
Szechuan Beef Tenderloin; wakame, sesame dressing (gf)\*  
Duck & Bok Choy Spring Rolls; hoisin sauce\*

**DESSERTS**

Lemon & White Chocolate Cheese Cake; raspberry coulis (v, gf)  
Pavlova Cups; passion fruit curd, seasonal fruits (v)  
Vegan Bounty Slice; chocolate, coconut, mango gel (vn, gf)

*\*Premium Produce*

*Please ask organiser for a current price list*



### APPETIZER PLATTERS

Toasted breads, seasonal dips

Selection of seasonal cured meats, cheeses, breads, olives, pickles & relishes\*

Bucket of fresh prawns served w/ dipping sauces\*  
*tartare or classic Marie Rose w/ dill or Thai sweet chilli & lime*

### CHOOSE 3 SALADS

Pear; rocket, parmesan, candied walnuts, balsamic dressing (v)

Pumpkin; spinach, mint, toasted nuts, maple balsamic glaze (vn, gf)

Roasted Beetroot & Fennel; goats cheese, orange slices, citrus dressing (v, gf)

Traditional Tabouli; cous cous, mint, tomato, onion, lemon olive oil (vn)

Caesar; lettuce, egg, croutons, parmesan, classic dressing (v)

Classic Greek; Danish feta, olives, tomatoes, Spanish onion (v, gf)

### CHOOSE FROM 3 MAINS

*All served w/ a selection of bread rolls, grilled corn and chat potatoes*

Pork & Fennel Sausages

Rib Eye Fillet

Marinated Chicken Breast

Grilled Salmon

Goats Cheese & Walnut Stuffed Portobello Mushrooms (v)

Teriyaki Tofu & Vegetable Kebab (vn)

*Requested seafood / extra meats available at market price*

### DESSERTS

Selection available on request

*\*Premium Produce*

*Please ask organiser for a current price list*



### **COCKTAILS**

Blueberry Mojito; Havana Club, mint, lime, raw sugar, blueberries, soda  
Organic Espresso Martini; vodka, Kahlua, Byron Bay organic coffee  
Classic Margarita; tequila, Cointreau, fresh lime, salt rim  
Strawberry & Mango Daiquiri; Bacardi rum, lemon juice, sugar rim  
Basil Gimlet; Bombay gin, fresh lime juice, simple syrup, basil leaves  
Passion Fruit & Lychee Caipiroska; muddled lime, brown sugar

Summer Sangria Carafe; white or red wine, diced summer fruits, fresh lime,  
lemon & orange juice, simple syrup, ginger beer (4 serves)

### **BEERS & CIDER ON TAP**

Speak with your organiser to explore our current selection of  
international beers & local brews on tap

### **BOTTLES**

Corona  
Stone & Wood Pacific Ale  
Stone and Wood Green Lager  
Stone & Wood Garden Ale (mid)  
XXXX Gold (mid)  
Cascade Premium (light)  
Tooheys New  
Victoria Bitter, Guinness

### **WINES**

Speak with your organiser to explore our current range of  
sumptuous red, white & sparkling wines

### **NON ALCOHOLIC BEVERAGES**

We are also very happy to provide tea, coffee, soft drinks & mocktails