

# CANNIBAL CREEK

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## *PRIVATE / EXCLUSIVE USE COCKTAIL MENU*

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*Select 5 different canapes to be served over a 2 hour period*

*Some items may incur an extra pp cost, please discuss with us*

### **TO SHARE ON ARRIVAL eg**

Charcuterie plate with Cannibal Creek Bakery bread

A selection of Gippsland cheese with crackers

### **A SELECTION OF COLD / WARM FINGER FOOD SERVED eg**

Salmon and celeriac remoulade, vanilla blini

Duck, leek and mushroom arancini with lemon mayonnaise

Pumpkin, sweet corn & mushroom arancini

Mini brioche with pulled lamb, coleslaw and aioli

Leek, sweet potato and ricotta quiche

Smoked trout, leek and onion quiche

Chicken wings with a citrus and honey glaze

Snapper, blue grenadier & local potato cakes with remoulade

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*From \$59 pp plus drinks on consumption - From \$14 pp kids menu available*

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*This is a sample menu only. Menu items and pricing may change due to seasonality and other reasons. We cater for vegetarians, allergies and other dietary requirements – please inform staff when making your booking. Lunch is available 7 days, share items only on Wednesday.*

*Please confirm final numbers 7 days prior to booking and inform our staff of any dietary requests. Deposit required upon confirmation of booking (\$10 pp lunch groups, \$500 private groups / cocktail). Non-refundable periods apply (48hrs lunch groups, 7 days private groups/cocktail). Cakeage charge \$3 per person to cut and serve with cream & coulis. Minimum spend for private groups / cocktail is \$3000. Complimentary self serve tea/coffee station available for private groups / cocktail events.*