

# **THE PURPLE OLIVE**

## **COCKTAIL PARTY MENU**

**Package 1C \$19.90 per person**

**CHICKEN SATAY**

*With aged balsamic dipping sauce*

**MUSTARD, CREAM CHEESE & BLUE EYE TUNA**

*With garlic chive lavosh*

**SMOKED SALMON**

*With garlic chive lavosh, caper and chilli onion jam*

**MINI SAMOSA**

*With lemongrass dipping sauce*

**WITLOF & CHAR GRILLED EGGPLANT MOUSSE**

*With blackberry, lime & ginger chutney*

**VEGETARIAN SPRING ROLLS**

*With basil & raspberry dipping sauce*

**HAND MADE POTATO WEDGES**

*With sweet chilli & garlic aioli*

**Package 2C \$24.90 per person**

**SMOKED SALMON**

*With garlic chive lavosh, caper and chilli onion jam*

**WITLOF & CHAR GRILLED EGGPLANT MOUSSE**

*With blackberry, lime & ginger chutney*

**SMOKED CHICKEN & MANGO**

*On cortini bread & sweet basil sauce*

**MINI SAMOSA**

*With lemongrass dipping sauce*

**CHICKEN SATAY**

*With aged balsamic dipping sauce*

**CALAMARI FRITTI**

*With cracked pepper and lime mayo*

**MUSTARD, CREAM CHEESE & BLUE EYE TUNA**

*With garlic chive lavosh*

**VEGETARIAN SPRING ROLLS**

*With basil & raspberry dipping sauce*

**HAND MADE POTATO WEDGES**

*With sweet chilli & garlic aioli*

**Package 3C \$29.90 per person**

**SMOKED SALMON**

*With garlic chive lavosh, caper and chilli onion jam*

**WITLOF & CHAR GRILLED EGGPLANT MOUSSE**

*With blackberry, lime & ginger chutney*

**SMOKED CHICKEN & MANGO**

*On cortini bread & sweet basil sauce*

**BEEF SATAY**

*With a seeded mustard & peanut sauce*

**VEGETARIAN SPRING ROLLS**

*With basil & raspberry dipping sauce*

**FISH GOUJION**

*With three citrus salsa*

**MINI SAMOSA**

*With lemongrass dipping sauce*

**CALAMARI FRITTI**

*With cracked pepper and lime mayo*

**MUSTARD, CREAM CHEESE & BLUE EYE TUNA**

*With garlic chive lavosh*

**GRILLED BABY OCTOPUS**

*With lime & sweet chilli aioli*

**CHICKEN SATAY**

*With aged balsamic dipping sauce*

**HAND MADE POTATO WEDGES**

*With sweet chilli & garlic aioli*