



COCKTAIL MENU
LEVEL ONE



SOFITEL
HOTELS & RESORTS

MELBOURNE ON COLLINS

PRICING

	WEEKDAYS	WEEKENDS & PH
2 hours – selection of 12 Canapés	\$55.00 pp	\$61.00 pp
3 hours – selection of 16 Canapés	\$72.00 pp	\$80.00 pp
4 hours – selection of 16 Canapés 2 items from 'Something More Substantial'	\$89.00 pp	\$98.00 pp
Something More Substantial	\$10.00pp per item	\$11.00pp per item





COLD CANAPES

Classic smoked salmon on blinis, crème fraiche, avruga caviar

Tartlet of crab, mayonnaise, spring onion and apple **(GF)**

Tuna sashimi, soy and wakame salad **(GF, DF)**

Tartlet of shrimps, lettuce, cocktail sauce **(GF)**

Hiramasa kingfish, avocado and pickled cucumber

Scallop ceviche, lime, ruby grapefruit on crisp wonton

Five spiced confit duck **(GF)**

Rare beef Asian salad, Thai dressing **(GF)**

Chicken parfait, apple and red onion jam

Korean style beef, pear, ginger, rice paper wrap, soy sesame dip **(GF, DF)**

Vietnamese rice paper chicken rolls, sweet chilli sauce **(GF, DF)**

Beef bresaola, truffle mayonnaise

Tomato, shallot, asparagus and basil croute **(V)**

Tartlet of marinated artichoke, onion jam, roasted capsicum and black olive **(V, GF)**

Watermelon and goats cheese, balsamic gel **(V)**

Vegetarian California roll with tamari **(V)**

Goats cheese, red onion jam, olive croutes **(V)**

Bruschetta of eggplant caponata **(V)**





HOT CANAPES

Sweet potato and cashew nut empanada with spicy red capsicum relish **(VG, CN)**

Vegetable spring rolls with soy sauce **(VG)**

Vegetable samosas, cucumber and yoghurt **(V)**

Semi dried tomato and bocconcini arancini with pesto dip **(V, GF, CN)**

Roasted cauliflower arancini, truffle mayonnaise **(V, GF)**

Fried Falafel nuggets with orange, tahini and mint yoghurt **(V, GF)**

Ricotta and sweetcorn filled pumpkin flowers, salsa verde **(V)**

Crisp Thai green curry King prawns, nuoc mam

Smoked cod croquette with lemon aioli **(GF)**

Pan fried crab dumpling with sriracha sauce **(GF)**

Salt and pepper squid with citrus and herb dip **(GF, DF)**

Prawn gow with chilli and citrus dip **(GF)**

Seared Thai style fish dumpling with sweet chilli sauce **(GF)**

Tandoori chicken skewer and turmeric yoghurt dip **(GF)**

Chicken, prawn and ginger wonton with soy sauce

Peking duck wonton with hoisin sauce **(CN)**

Steamed char siew BBQ pork bun

Caramelised onion and chorizo croquette with smoked tomato chutney **(GF)**

Spiced lamb wrapped in filo pastry with minted yoghurt dip





SWEETS

Assorted macaroons

Raspberry friands **(GF)**

Valrhona chocolate profiteroles

Wafer cones filled with salted caramel mousse

Tarte au citron

Berry friandises **(GF)**

Tiramisu profiteroles

Belgium chocolate truffles

Warm churros with Valrhona chocolate sauce





SOMETHING MORE SUBSTANTIAL

Crispy battered fish and chips with lemon and tartare **(GF, DF)**

Sofitel paella **(GF, DF)**

Seared Hervey Bay scallop with chilli caramel dressing **(GF)**

Macaroni, tomato and herb ragout and mozzarella **(V)**

Forest mushroom, leek and truffle risotto, parmesan chips **(V, GF)**

Vegetable egg fried rice, bamboo, bean shoots, tossed in soy **(GF, V, DF)**

Crispy beef salad, pickled cucumber, wok fried rice (vegetarian alternative available) **(GF, DF)**

Mini Wagyu burger, gherkin, tomato and crisp salad

Peking duck open steamed pocket, hoisin, cucumber and spring onion

Shredded pork slider with brioche bun and Asian salad

Wok tossed chicken, rice noodles, chilli, ginger and garlic soy dressing **(GF, DF)**

Warm Belgium style waffles with whipped vanilla cream and Valrhona chocolate sauce



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For more information contact:
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www.sofitel-melbourne.com.au/function-rooms/

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