



Cocktail Menu

ALL COCKTAILS \$12.90

MARGARITA

Skinny Margarita - Tequila, Lime and Orange

COSMOPOLITAN

Classic Cosmo - Vodka, Cranberry and Lime

MANGO AND LIME DAQUIRI

Classic Daquiri - Bacardi, Mango and Lime

ESPRESSO MARTINI

Espresso Martini - Vodka and Espresso

MINX Cocktail Mix



Cocktail Platters

Suitable for 10 people

BEEF PIES & SAUSAGE ROLLS w/ tomato dipping sauce	\$60
VEGETABLE SPRING ROLLS & SAMOSAS (V) w/ sweet chilli & tzatziki	\$60
THAI GLAZED MEATBALLS & CRUMBED GARLIC CHICKEN BALLS w/ aioli dipping sauce	\$60
BAKED SPINACH & RICOTTA FILO TRIANGLES (V) w/ warm napoli dipping sauce	\$60
CRISPY LARGE PORK DIM SIMS w/ sweet & sour dipping sauce	\$70
CRUMBED CALAMARI RINGS w/ tartare dipping sauce	\$70
CRUMBED WILD MUSHROOM & PARMESAN ARANCINI (V) w/ truffle aioli	\$70
SALT & PEPPER CRISPY PRAWNS w/ spicy chipotle aioli	\$70
MINI CARNIVAL STYLE DAGWOOD DOGS w/ tomato dipping sauce	\$70

20 Pieces

CRISPY KARAAGE CHICKEN BAO BUNS w/ coriander, pickled ginger & kewpie mayo	\$80
HOI SIN PORK BELLY STEAMED BAO BUNS w/ spring onion & fresh cucumber	\$80
PULLED PORK & CHEESE MINI BURRITOS (G/F OPTION) w/ spicy salsa dipping sauce	\$80
LITTLE BIG MAC SLIDERS w/ mini beef patty, american cheese, lettuce & burger sauce	\$80
DOUBLE CHEESEBURGER SLIDERS w/ ketchup, mustard, pickles & onions	\$80
CRISPY BEAN FILLED CORN TAQUITOS (VG, G/F) w/ salsa & avacado guacamole	\$80

(V) Vegetarian

(VG) Vegan

(G/F) Gluten Free