



### Cocktail Menu (min. 25 people)

Choose items	Price per person
<b>5</b>	<b>\$26</b>
<b>7</b>	<b>\$31</b>
<b>9</b>	<b>\$35</b>

- Vegetable Samosa with Tamarind chutney.
- Chicken wings with hoisin sauce.(G.F)
- Mini beef pies and cheese.
- Falafel balls with beetroot aioli. (G.F)
- Lamb meatballs with Napolitana sauce and Parmesan cheese.
- Vegan Pakoda with green chutney.
- Arancini balls with garlic aioli.
- Tempura fish cocktails with tarter sauce.
- Spring rolls with sweet chili sauce.
- Potato wedges with sweet chili and sour cream.

Choose items	Price per person
<b>5</b>	<b>\$29</b>
<b>7</b>	<b>\$34</b>
<b>9</b>	<b>\$39</b>

- Cumin lamb skewers with Greek yoghurt.
- Smoked salmon mini quiches.
- Freshly crumbed calamari
- Tofu and mushroom vegan skewers.
- Pecking duck with sweet and sour sauce.
- Satay Chicken skewers.
- Mixed veggie tacos with salsa Rosa.
- Lamb meatball.
- Vegan samosa with tamarind chutney.
- Mix veggie mini quiches.
- Thai beef sauces.
- Tempura battered prawns with lime aioli.

**Add side salad:**

**CHOOSE 1 -\$4PP CHOOSE 2 - \$6PP**

- Garden salad
  - Crispy cabbage and carrot slaw
- Roasted pumpkin and spinach Salad

**CHOOSE 1 -\$6 PP CHOOSE 2 - \$8PP**

- German Potato, bacon and egg salad
  - Greek salad
  - Caesar salad

**CHOOSE 1 -\$7 PP CHOOSE 2 - \$9PP**

- Smoked salmon and penne salad.
- Crispy prosciutto and pears salad.
- Roasted Asian duck and noodles salad.



## SET MENU

### Alternative drops and set menu options

Choose from either \$44 or \$55 set menus: two entrees, two mains and two desserts. These dishes will be served as alternative drops divided equally. Any dietary requirements will be taken into account and catered for individually.

**\$45 2 COURSE SET MENU**

**\$55 3 COURSE SET MENU**

### **Entrée** (Choose 2)

- **Beetroot cured salmon** with crispy watercress and wasabi lemon vinaigrette (GF).
- **Hand rolled duck** (scallion and cilantro) spring roll with Peking duck, sauce (GF).
- **Handmade vegan samosas** with tamarind fig relish and herb chutney.
- **Himalayan salt and chili squid** with daikon radish, slaw and lime aioli (GF).
- **Vegetarian quiche** with wild mushroom, aubergine, pumpkin cherry tomato, ricotta, dil and parsley oil.

### **Mains** (Choose 2)

- **Grilled tropical swordfish** with chickpeas, tabouli salad and chimichurri sauce (GF).
- **Wind spinach, feta cheese, ricotta filled filo pastry** with mint yogurt, rocket, heirloom tomatoes, pine nuts and aged balsamic.
- **Slow braised lamb shoulder** with baby spinach, roasted pepper, poached tomatoes, artichoke and pistachio nuts (GF).
- **Herb crumbed pork cutlet** with hand cut fat chips, seasonal green and apple sauce and jus.
- **Asian Pulled Duck salad** with soba noodle, pomegranate, watermelon, mung bean sprout, baby corn and sweet and sour dressing.

## **Desserts** (Choose 2)

- **Sticky date pudding** with vanilla ice cream, sweet salty caramel sauce and pistachio nut topping.
- **Bougasta dark chocolate sorbet** with honey and cinnamon sugar.
- **Seven spiced rice pudding** with crispy sugar topping.
  
- **Mini Cheese cake**



## CANAPES SELECTION

- Yorkshire puddings served with rare roasted beef, caramelized onion and horseradish cream
- Duck spring rolls served with soy fusion sauce baby sprouts (GF).
- Tassie salmon and cucumber tartare with wasabi mayo (GF).
- Tiger prawns and celery cocktails with daikon slaw (GF).
- Hand roll samosa with tamarind fig relish and herbs chutney (vegan)
- Gingers and soy braised pork sliders with pears and sprouts slaw.
- Pumpkin and ricotta mini quiche with goat cheese whipped cream and parsley oil (veg)
- Mediterranean falafel with vegan aioli, micro parsley and zaatar (vegan )
- Chicken wings cooked in master stock with hoisin dressing and toasted sesame seed (GF)
- Dukkah dusted Moroccan lamb kofta with laban sauce (GF)
- Home made Thai beef sausage roll with sweet chili aioli.
- Lamb souvlaki with cucumber yogurt.

## Sweets Bites

- Creme brulee (GF)
  - Lemon Tart
  - Sticky Date Pudding
  - Lemingtons
  - Cup cakes
  - Vanilla bean Ice cream with topping

**5 SELECTIONS: \$32P/P**

**7 SELECTIONS:\$42P/P**

**9 SELECTIONS:\$52P/P**

**All served in individual wooden boards.**

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