

"The venue, food & service that we received ...

BLACK ROCK

... from start to finish was outstanding."

CERBERUS

CERBERUS BEACH HOUSE RESTAURANT
Half Moon Bay, Box 542, Black Rock 3193, Melbourne

ENQUIRIES: (03) 9533 4028

SUMMER



COCKTAIL

COLD CANAPES

MINI BRUSCHETTA OF SERANNO
HAM AND BLACK OLIVE TAPENADE

CHILLI AND LIME CRAB SALAD
on a crispy wonton

FRESHLY SHUCKED OYSTERS
SERVED NATURAL
with lemon and lime snow

ZUCHINNI AND FETA FRITTERS
with smoked salmon and lemon herb crème
fraiche

BABY BEETROOT, PINENUT, WHIPPED
GOATS CHEESE AND TARRAGON
SALAD SPOONS

HAND ROLLED SUSHI
with pickled ginger , soy sauce and wasabi

ROAST PORK BELLY, PICKLED
CABBAGE AND WITLOF

HOT CANAPES

GRILLED ASPARAGUS
wrapped in proscuitto with smoked paprika
aioli

HERBED FISH GOUGONS
with country style tartare sauce

SAFFRON SODA BATTERED PRAWN
CUTLETS
with avocado crème

HONEY AND SEEDED MUSTARD
CHICKEN SKEWERS
with fresh lemon and lime

POLENTA CRUSTED CALAMARI
with harissa aioli

GRILLED SAGANAKI
with pickled red onion and chives

WILD MUSHROOM AND BLACK
TRUFFLE ARANCINI BALLS

BAKED GOURMET COCKTAIL PIES
with bush tomato relish

DESSERTS

LEMON AND LIME BRULEE
DESSERT SPOON

VANILLA & STRAWBERRY PANACOTTA
DESSERT SPOON

SHORTBREAD
with chocolate and orange ganache

BRANDY SNAPS
with marscapone crème

PLATTERS

WARM BAKED BREADS \$4.00 pp
with chefs selection of flavoured olive oils
and dips

CURED MEATS AND MARINATED
OLIVES \$7.50 pp

FRESH SEASONAL AND LOCAL FRUITS \$5.00 pp

LOCAL AND IMPORTED CHEESES \$7.00 pp
with walnuts and grapes

SEAFOOD SEASONAL \$9 - 15 pp
our chefs choice

MENU PRICES

ALL BEVERAGES ARE ADDITIONAL

FROM 45 - 85 PEOPLE

6 ITEMS \$34.00 pp

8 ITEMS \$40.50 pp

10 ITEMS \$46.00 pp

Please bear in mind cocktail food is not a
replacement for the Lunch or Dinner Menus.

GRAZING DISHES

In addition to a cocktail function we can freshly
prepare grazing dishes. These are individual
portions and offer a more substantial food
portion that can be tailored to suit your event.

Prices based per person \$9.00 pp

FISH AND CHIPS

CHICKEN, LEEK AND TARRAGON PIE
WITH A PUFF PASTRY LID

GNOCCHI OF SLOW BRAISED
LAMB RAGU

RISSOTTO OF PUMPKIN, SPINACH
AND ROASTED PINENUTS
with shaved parmesan