



**Maxwell**  
of McLaren Vale

## Cocktail Menu

WEDDINGS & EVENTS at MAXWELL WINES

### Hot Selection

- ‡ **McLaren Vale Olives** stuffed with Alexandria garlic infused feta
- ‡ **SA Prawn and Bacon Brochette** with chilli herb oil
- ‡ **Salt + Pepper Squid** with spicy plum sauce
- ‡ **Smoked Duck Tartlets** with red onion jam
- ‡ **Prosciutto Wrapped Asparagus Crostini** with crème fraiche
- ‡ **Bruschetta** - Haloumi cheese, asparagus and mint
- ‡ **Herb Crust Red Snapper Goujons** with preserved lemon and tartare
- ‡ **Teriyaki Chicken Brochette** with cucumber and mint dressing
- ‡ **Garlic Crumbed Mushrooms** with aioli and Maxwell Ellen Street Shiraz glaze
- ‡ **Speck and Brie Tartlet** with poppy seed crust

### Cold Selection

- ‡ **Vodka Cured Salmon** on pumpernickel with dill cream
- ‡ **Duck and Walnut Pate** on melba toast with sweet pickles
- ‡ **Bruschetta** - Flash fired salmon with fresh tomato and Neufchatel cheese
- ‡ **Rare Beef Sushi** with pickled ginger and palm sugar dressing
- ‡ **Woodside Chevre and Caramelized Onion Tartlets**
- ‡ **Cucumber Cups** with smoked trout mousse and fresh dill
- ‡ **Cherry Tomato, Bocconcini and McLaren Vale Olive Brochette**
- ‡ **Vodka Oyster Shots** with lime and Tabasco
- ‡ **Chef's Selection of Dips** with warmed pita bread

For your event, a menu will be created comprising ten or fifteen items from the above options. Please note that every step of your event can be discussed at any stage. Menu changes and dietary requirements can all be negotiated with ease.