

IMPERIAL

HOTEL PADDINGTON

COLD Minimum of 20		GRAZING STATION Minimum of 30		
Prawn Tostadas - with mango & avocado salsa	\$ 5.5	Charcuterie station - locally sourced air dried Bresaola, garlic & fennel salami, San Danielle prosciutto, Sopressa served with selection of pickles, marinated olives, Grissinis, assorted bread & three dips		
Bruschetta Grilled Baguette - with confit tomatoes, baby purple basil, cherry bocconcini, fig & balsamic glaze	\$ 4.5			
Salmon Vol au Vents - smoked salmon with minted pea puree, cream cheese & chives	\$ 5.5	CHEESE STATION Minimum of 30		
Beetroot Blini - with garlic mushroom, beetroot & goat cheese	\$ 5.5	Cheese station - selection of locally sourced Blue Stilton, brie, aged cheddar	\$ 12	
Corncake - with haloumi & crème fraîche	\$ 5	cheese with dried & fresh fruits, roasted nuts, fig jam, assorted bread, Lavosh &		
Watermelon - with cured serrano ham, fetta cheese & mint	\$ 5.5	crackers		
Prawn Roll - with lychee, tomato chilli jam & coriander	\$ 5.5	TACO STATION Minimum of 30	1 p.p. 2 p.p. \$ 9 	
Cucumber - with blue cheese, pecan, grapes & thyme	\$ 5			
HOT		All served with cabbage slaw,pineapple salsa,spicy ranch on soft and hard taco shell		
Minimum of 20				
Truffle Arancini - with saffron mayo & Parmesan	\$ 4.5	SOMETHING SMALLER		
Polenta Chips - with truffle Pecorino, garlic &	\$ 4.5	Seasonal Fruit Platter	\$ 65	
lime mayo		Vegetarian Platter	\$ 70	
Pork & Fennel Roll - with caramalised apple	\$ 4.5	Cheese Board Meat & Dips	\$ 70 \$ 80	
Tempura Prawn - with wasabi mayo	\$ 4.5			
Peking Duck Pancake - with cucumber, shallots & Hoisin sauce	\$ 6.5	SUBSTANTIAL		
& Holsiii Sauce		Angus Beef Sliders	\$8	
Miso Scallops - with Shiitake mushroom &	\$ 5.5	Char Grilled Chicken Skewers	\$ 7	
truffle oil		Fish & Chips Porkbelly Bao Buns	\$8 ¢75	
Soy Pork - with pumpkin & ginger puree	\$ 5.5	Lamb Ragu & Rissoni	\$ 7.5 \$ 7.5	
Teriyaki Beef - with cauliflower puree & shallot	\$ 5.5	Pumpkin & Pistachio Ravioli	\$ 7.5	