

## CANAPES

### **GOLD PACKAGE**

\$85 Per person

*(4 Cold, 4 Warm, 1 Substantial, 1 Dessert)*

### **PLATINUM PACKAGE**

\$110 Per person

*(5 Cold, 5 Warm, 2 Substantials, 2 Desserts)*

### **ELITE PACKAGE**

\$130 Per person

*(5 Cold, 5 Warm, 2 Substantial, 2 Dessert) + Choice of one of the food stations*

### **COLD CANAPES**

Freshly shucked Sydney Rock oysters with apple cider cucumber vinaigrette (gf)

Baby pea, broad beans, Persian feta, dry chilli, shaved radish miniature tart

Chilled Queensland king prawns with citrus mayo dipping sauce (gf)

Soy glazed free-range chicken, toasted coconut, lime leaf, mint, aioli on spoon (GF)

Citrus cured king salmon on blinis with sumac. ruby grapefruit, horseradish cream, fennel

Black Angus beef tataki, sesame seeds, king brown mushroom, green shallots, ponzu dressing (GF) QLD spanner crab, roasted sweet corn, crispy bacon, corn custard, basil verde tart  
(All cold canapes can be made GF)

### **WARM CANAPES**

Fresh herb and green pea, baby spinach, buffalo mozzarella, risotto balls

with smoked paprika aioli (v) Blackened Haloumi, cherry tomatoes,

cucumber, red peppers, oregano, extra virgin olive oil on spoon Crispy

Berkshire pork belly lollipops, crackling, Szechuan pepper, sourcherry (GF)

Seared sea scallops, grilled chorizo, remoulade, crispy onion



Peking cured duck

pancake with

cucumber, spring onion, hoisin sauce

Pumpkin and feta spiced roasted pumpkin empanadas with chimichurri

Popcorn tiger prawns, edamame, shredded baby greens, hot lime dressing

Chicken and leek handmade pie, smoked chilli tomato relish

## SUBSTANTIALS

Crispy fried buttermilk chicken, butter lettuce, tomato chilli relish, smoked paprika aioli on a milk bun Pork katsu roll, kimchi slaw, Asian herbs, red-eye mayo

Rodriguez chorizo quesadilla, mozzarella, spiced butternut pumpkin, avocado cream

Salmon poke - Japanese pickles, daikon, edamame, brown rice, seasoned seaweed, soy lime dressing Thai style lemongrass chicken, rice noodle vermicelli, mint, baby greens salad

Slow-cooked grass-fed Black Angus beef, Swiss brown mushrooms, sauté gnocchi, gremolata Moroccan spiced vegetables, pearl couscous, sumac, cucumber yoghurt

## DESSERT CANAPES

Passionfruit curd and fresh strawberry tart

Sea-salt caramel and brownie crumble tart

Double espresso chocolate mousse, coffee crunch, on spoon Prosecco marinated strawberries, rose water cream meringue Whipped raspberry vanilla bean cheesecake short bread biscuit Triple cream brie, sour cherry and baby basil tart