

AHOY CLUB

MISCHIEF SAMPLE CANAPÉ MENU

Gold: \$100pp – 4 small, 3 large, 2 dessert

Premium: \$120pp – 5 small, 4 large, 2 dessert

Seated family style: \$150pp

Seated 3 course: \$200pp

CANAPÉS

Small Canapés

Spanish toasts with smoked anchovies, peppers, and gouda

Ricotta stuffed zucchini flower, salsa verde

Fig tart with goat's curd

Roasted Chinese duck pancakes

Wild mushroom arancini, smoked scamorza, truffle aioli

Prawn cocktail san choi bow

Truffle honey biscuits

Fried French green beans

Authentic fish tacos

Fried chicken karaage with yuzu

Merguez sausage rolls

Zucchini tart with caramelized onion

Large Canapés

Fried chicken karaage with yuzu

Spinach, chilli and fontina cheese quesadilla

Roasted Chinese duck pancakes

Merguez sausage rolls

Thai chicken salad bowl

Prawn toast with native Australian finger lime

Balinese Green Curry with Duck

Four cheese and herb frittata with onion jam

Soft brioche roll with honey glazed ham off-the-bone

Dessert Canapés

Warm tapioca pudding with ginger and lime

Matcha ice-cream wafer

Chocolate brownie bites with frosting

Orange polenta cake with mascarpone

Bittersweet chocolate coffee cake and almond buttercream

Prune and ricotta pop tart with cinnamon

Macarons





SEATED: FAMILY STYLE SAMPLE MENU

Sides

Sweet potato roasted with toum and cumin
Radicchio goats gouda, aged balsamic and fried shallots
Roasted aubergine with pistachios, goats curd and pomegranate molasses
Cauliflower and broccoli "cous cous" with smoked paprika, tomato, feta and soft herbs
Lettuce hearts, pink onion, avocado and buttermilk dressing

Platters

Local black kingfish in caper lemon garlic beurre noisette
BBQ king leader prawns rubbed in garlic parsley chilli
BBQ cape grim rib fillet and condiments

Sweet

Italian orange polenta cake with mascarpone

SEATED: 3 COURSE SAMPLE MENU

Starter

Southern Tasmania crab in almond garlic burnt butter & pepper oil
Side dish: Native Appellation oysters mignonette / Spicy truffle
Vongole roasted red onion & preserved lemons

Main

Roasted Rangers Valley beef of Calotte pickles & mustard green horseradish yogurt
Radicchio aged balsamic & goats Gouda
Potato Dutch creme & vinegar

Sweet

Paris Bret & fig whipped mascarpone

