

SEADUCED CANAPES

GOURMET CANAPE MENU

MINIMUM 10 GUESTS - \$37 PER HEAD

- Mini angus burger with brioche bun, relish and cheddar
 - Italian Caprese skewer, heirloom tomato, bocconcini with EVOO (GF, V)
- Vietnamese lemongrass chicken skewers with onion and shallot (GF)
 - Crispy bacon, porcini mushroom & mozzarella arancini
 - Spinach & ricotta triangle with tomato salsa (V)
- Mini fruit cup with seasonal melons and berries (V, GF)

SILVER CANAPE MENU

MINIMUM 10 GUESTS - \$50 PER HEAD

- Smoked salmon tartlet with cream cheese and roe and shallot
- Vietnamese lemongrass chicken skewers with onion and shallot (GF)
 - Caramelized pork bao with cucumber, sour reddish and chili mayo
- Greek olive tart with fetta and sundry tomato
- Oriental duck spring roll with chilli mayo
- Prawn cocktail tartlets with avocado mousse and dill

Platter

- Dessert platter for share (in petit four size), Chef selection from assorted pastry, slices, gateau, torte or tart (V)
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)



GOLD CANAPE MENU

MINIMUM 10 GUESTS - \$77 PER HEAD

Assorted sushi

(Grilled tamago, tempura prawn roll, grilled salmon nigiri etc)

- Caramelized pork bao with cucumber, sour carrot and chili mayo
 - Mini lamb kebabs with rosemary rub
- Smoked salmon tartlet with cream cheese, roe and shallots
 - Vietnamese lemongrass chicken skewers with onion and shallot (GF)
- Semi cooked Queensland scallops on shell with tomato salsa
- Melon wrapped with Spanish jamon skewer with baby bocconcini
 - Crispy sesame prawn parcel with chilli mayo

Platter

- Dessert platter for share (in petit four size), Chef selection from assorted pastry, slices, gateau, torte or tart (V)
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)



PLATINUM CANAPE MENU MINIMUM 10 GUESTS - \$86 PER HEAD

Assorted sushi

(Grilled tamago, tempura prawn roll, grilled salmon nigiri etc)

- Oriental duck pancake with hoisin sauce and cucumber

- Chef selection sashimi

(Salmon, tuna, scallop etc.) with lemon wedges (GF)

- Grilled caramelized pork bao with cucumber, sour reddish and spicy mayo

- Semi cooked Queensland scallops on shell with tomato salsa

- Smoked salmon tartlet with cream cheese, roe and shallots

- Prawn cocktail tartlets with avocado mousse and dill

- Melon wrapped with Spanish jamon skewer with baby bocconcini

- Black truffle infused filet mignon crostini

Platter

- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries

(GF)(V)

- Dessert platter for share (in petit four size),

Chef selection from assorted pastry, slices, gateau,

torte or tart (V)

