

CANAPE MENU

SILVER \$68PP

3 Cold, 3 Warm, 1 Substantial, 1 Dessert

GOLD \$88PP

4 Cold, 4 Warm, 2 Substantial, 1 Dessert

PLATINUM \$108PP

4 Cold, 4 Warm, 2 Substantial, 1 Dessert, 1 Station

COLD

Freshly shucked Sydney Rock oysters with apple cider, cucumber vinaigrette (GF)
Heirloom cherry tomatoes, Greek feta, black olives, oregano, cucumber, miniature tart

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

Soy glazed free range chicken, baby greens, ginger, lime, wild mushroom, crispy onion (GF)

Sumac cured King salmon, ash goats cheese, hallots, rye cracker (GF)

Teriyaki seared Black Angus beef, sesame seed, pickled cucumber, Kewpie mayo, fried garlic (GF)

Alaskan King crab, smoked sweet corn, basil, Aleppo chilli miniature tart

(All cold canapes can be made GF)

SUBSTANTIAL

Fried buttermilk chicken, butter lettuce, jalapeño slaw, smoked paprika aioli on a milk bun

Roasted Black Angus beef thai salad, rice noodles, mint, lemon grass, bean sprouts

Chicken and chorizo Quesadilla, smoked sweet corn, spiced avocado aioli

Seared King Tasmanian salmon Poke, Japanese pickles, nori, edamame, coriander

Coconut poached free range chicken, fine cut baby greens, soy ginger dressing cold raman noodles

Slow cooked grass-fed sumac lamb shoulder with gnocchi, rainbow chard and cucumber yoghurt bowl

Poached tiger prawn roll, pickled radish, iceberg lettuce, cocktail aioli

Moroccan spiced vegetables, pearl cous cous, sumac, cucumber yoghurt



WARM

Fresh herb and green pea, baby spinach, buffalo mozzarella, risotto balls with smoked paprika aioli, (V)

Moroccan spiced butternut pumpkin, humous , crispy onion, puff pastry tart (GF)

Crispy Berkshire pork belly, lemon grass, glass noodles, mint, fermented chilli, lime soy dressing (GF)

Seared Atlantic scallops, smoked bacon, celeriac, caper thyme mayonnaise, lemon

Five-spiced blackened duck breast, sour cherry, wonton chip, caramelized soy Empanada, beef, potato, egg, chimichurri

Pumpkin and feta spiced roasted pumpkin empanadas chimichurri

Popcorn tiger prawns, coconut sambal, red eye aioli

Chicken and leek handmade pie, smoked chilli tomato relish

DESSERT

Lemon and passionfruit curd and fresh strawberry crushed meringue

Sea-salt caramel and brownie crumble tart

Valrhona Dark chocolate and coffee mousse, with honeycomb crumble

Prosecco rosewater marinated strawberries, watermelon, mint, meringue

Whipped vanilla bean cheesecake, peach and passionfruit, crumble

Triple cream brie, sour cherry and baby basil tart

STATIONS

Glazed ham station, served warm and carved to order served with mustards, pickles and soft rolls

Charcuterie & cheese, selection of cured and smoked meats, cheeses, pickles and house-made chutneys