

CANAPES

Minimum 25 guests | Chef included when min numbers met | 25+ guests \$300 chef charge applies, plus \$60 per hour after four hours | \$1200 minimum spend applies

OPTION 1 \$70 PP – 9 Canapes, 1 Substantial, 1 Dessert platter

OPTION 2 \$90 PP – 12 Canapes, 1 Substantial, 1 Dessert platter

OPTION 1 \$100 PP – 14 Canapes, 1 Substantial, 1 Dessert platter, 1 platter (mix seafood not available)

COLD

- Coffin Bay, Sydney Rock and Tasmanian Oysters, With caramelised red wine vinegar and eschalot dressing (GF)
- Sashimi salmon, avocado, caper and dill salsa, rice crisp (GF)
- Blue swimmer crab, corn, dill and celery salsa in a crisp choux pastry
- Brandy Queensland prawn cocktail, avocado mousse, crisp lettuce (GF)
- Ocean trout rilletes, chive and lemon sauce, on a wonton
- Duck pancake, Hoisin sauce, cucumber, crisp eschalots
- Five spice pork rilletes, pear chutney, crisp rye bread
- Organic Vietnamese chicken salad, cucumber, coco, chilli, crisp pancake
- Crisp beef tortilla, black bean salsa, soy, sesame
- Roasted baby beet and feta tart, Mint (V)



•Bocconcini, cherry
vert (V)

tomato, olives, sauce

•Truffle Egg mimosa, asparagus, chives, rice shell (V)

•Grilled Zucchini, goat cheese, mint, chilli, cucumber slice (V)

HOT

Seared scallops, black rice galette, broccoli truffle sauce (GF)

Queensland prawns in coriander batter, chilli and pernod aioli

Seared ocean trout skewers, orange and ponzu dressing (GF)

Black mussels, marinere sauce, in a spoon (GF)

Thai fish cake burger, crisp lettuce, aioli sauce

Mini pulled pork croque monsieur, green apple, sage

Seared duck breast, confit cherry tomato and red cabbage on a
grilled baguette

Grilled lamb cutlet, herbs, lemon and garlic yoghurt

Pan fried wagyu beef skewers, shiraz jus (GF)

Mini cheese burger, onion chutney, baby beets

Chive polenta cake, ratatouille, Persian feta, crisp basil (V)

Mini baked potatoes, black bean ragout, avocado salsa (V)

Pumpkin, feta and pine nuts on a wonton, tarragon sauce (V)

Grilled Zucchini, seared haloumi and salsa verde (V)

SUBSTANTIAL

Confit Tasmanian salmon, potato puree, wilted greens, chive and
lemon sauce

Mini calamari and chips, aioli, lemon

Noodle salad, sauté prawns, nuoc cham sauce

Chicken chasseur (smoked pancetta/mushrooms), roasted chat
potatoes, garlic, thyme, green beans, (GF)

Beef fillet, sweet onion, garlic mash, greens (GF)

Twice cooked pork belly, chive puree potatoes, Asian greens, soy and
plumb glaze



Seared duck breast, roast root vegetables, sweet and sour berry sauce

Brown rice salad, edamame, fried egg, seasonal greens, chickpeas, roasted beets, cashew dressing (V)

Chickpea and sweet potato slider, Verde aioli, truss tomato, crisp lettuce (V)

DESSERT

- Mixed French sweet platter including French berry tarts, profiteroles, nougat, and chocolate mousse

