



MENU COLLECTION CANAPES

CANAPE MENU

COLD

Natural oysters with mignonette dressing **GF**

Natural oyster with wakame salad **GF**

Mushroom, thyme and feta tartlet **V**

Smoked salmon and dill cream fraiche blini

Beetroot tartlet, goats cheese and walnut **V**

Hummus, parmesan and vegetable tartlet **V**

Thai sweet pork, herb salad and crisp wonton

Roast pumpkin and goats cheese on crisp bread **V**

Tomato onion and basil bruschetta **V**

Roast duck and hoisin pancake

Vermicelli vegetable rice paper roll **V**

Teriyaki chicken rice paper roll

Blue swimmer crab and herb tartlet

Tuna tataki, sesame seeds and miso mayonnaise

Lamb fillet, sumac spice and tahini yoghurt

V = VEGETARIAN

VG = VEGAN

GF = GLUTEN FREE

HOT

Tempura Samurai prawn with soy dipping sauce

Bamboo charcoal crumbed prawns with wasabi mayonnaise

Pork sui mai dumplings with black vinegar

Tempura pumpkin flower with ricotta stuffing

Salt and pepper squid

Crunchy salt and pepper prawn

Spring rolls with sweet chilli **V**

Peking duck spring rolls

Steamed BBQ pork buns

Spinach and porcini arancini **V**

Peri-peri chicken skewer with lemon and aioli **GF**

Chicken satay skewers with peanut relish **GF**

Togarashi fried quail with toasted sesame and nori



Tuna tataki, sesame seeds and miso mayonnaise



CANAPE MENU

SUBSTANTIAL

Roasted sweet potato salad with feta, spinach, orange and pomegranate **V GF**

Smoked salmon, baby beetroot, baby spinach, Persian feta, pickled red onion and toasted hazelnuts **GF**

Thai spiced beef salad with glass noodles and nam jim **GF**

Roast carrot, beetroot, chickpea and cumin salad with hummus and feta **V GF**

Wagyu beef slider on charcoal bamboo bun

Slow braised beef cheek, sweet potato and chimichurri sauce

Butter chicken, basmati rice, coriander and riata **GF**

Moroccan lamb tagine with apricots, saffron, raisins, lime and couscous

Chargrilled chicken and broccolini with edamame beans, wakami and Japanese dressing **GF**

Desiree potato and garlic ravioli, toasted walnuts, rosemary cream and parmesan **V**

DESSERT CANAPES

Assorted macaroons **V GF**

Chocolate brownie **V**

Assorted mini French pastries **V**

Chocolate streusel with orange confit **V**

Assorted mini cup cakes **V**

Mango mousse **V**

Chocolate dome **V**

Salted hazelnut caramel **V**

Lemon curd tartlet **V**

Chocolate tartlet **V**

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*Roasted sweet potato salad with feta, spinach, orange and pomegranate.
Chargrilled Chicken and Broccolini with edamame beans, wakami and
Japanese dressing.*

Moroccan lamb tagine with apricots, saffron, raisins, lime and couscous.

CANAPE MENU

FOOD STATIONS

Slow roast sirloin, Yorkshire pudding, horseradish cream and jus

Taco – soft tacos, pulled pork, achiote chicken, black beans, guacamole, corn salsa, chipotle mayonnaise, cheese, coriander and hot sauce

Slider bar – brioche bun with choice of pulled pork, pulled lamb shoulder, slaw, bbq sauce and siracchi mayonnaise and yoghurt dressing

Grazing table – sliced meats, roast and grilled vegetables, olives, pickles, cheese and breads

Tasmanian smoked salmon, pumpernickel bread, capers, red onion, dill mayonnaise and lemon

Gelato station – waffles, cones, ice cream and toppings **V**

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Slider bar – brioche bun with choice of pulled pork, pulled lamb shoulder, slaw, bbq sauce and siracha mayonnaise and yoghurt dressing.